



PAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY
FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : Bachelor of Hospitality Management& Bachelor of Culinary Arts	
QUALIFICATION CODE: 07BHMN & 07BCNA	LEVEL: 7
COURSE CODE: FBO510S	COURSE NAME: Food and Beverage Operations
SESSION: JULY 2024	PAPER: THEORY (PAPER 2)
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY EXAMINATION QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Ms. H Shiyandja

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer ALL the questions.2. Read all the questions carefully before answering.3. Number the answers clearly

THIS QUESTION PAPER CONSISTS OF _2_ PAGES (Including this front page)

Question 1**(4x2+2=10)**

The NUST hotel school is considering installing some vending machines but are unsure of which type they should get. Write an explanation of the different vending machine types and what they do, and suggest the vending machine you think would be suitable for the school.

Question 2**(4x3=12)**

The term cocktail is generally recognised to mean all types of mixed drinks. Give a detailed explanation of the four main techniques / methods of making cocktails and give an example for each.

Question 3**(15)**

You have been tasked with purchasing a new range of equipment for the restaurant. Which factors must you take into consideration when you make your selection?

Question 4**(10)**

Please explain how a guest's ethical awareness influences today's modern menu items and how this awareness benefits the restaurant industry in general.

Question 5**(8x2=16)**

All sauces served in a restaurant are variations on the 8 basic sauces. List the 8 basic sauces and state their characteristic ingredients.

Question 6**(8x2=16)**

Please identify the base ingredient or flavouring agents of the below standing **Spirits**

1. Brandy
2. Eau de Vie
3. Gin
4. Rum
5. Schnapps
6. Tequila
7. Vodka
8. Whiskey

Question 7**(9)**

The students at the Hotel School have decided to open a small tea cafe for the students and staff on campus. You have been given the responsibility to plan the **purchasing methods / means** and **storage** of the tea ingredients. **a.** Please discuss the different means of purchasing tea, and indicate which means of purchasing is better for the proposed tea cafe and **b.** describe the correct storage methods of tea you will advise.

Question 8**(6x2=12)**

Accompaniments are items served with a main dish to enhance the flavour of said dish. Please suggest 2 (two) accompaniments for the below standing dishes.

- a. Roast Pork
- b. Fried fish in a batter
- c. Hot Asparagus
- d. Chicken liver pate
- e. Cheese board
- f. Apple Tart