



NAMIBIA 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: JUNE 2024	PAPER: THEORY (PAPER 1)
DURATION: 2 HOURS	MARKS: 100

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

INSTRUCTIONS
1. Answer ALL the questions. 2. Read all the questions carefully before answering. 3. Number the answers clearly

THIS QUESTION PAPER CONSISTS OF _3_ PAGES (Including this front page)

Question 1 (10)

Food and Beverage managers has a variety of specific duties. Please describe the duties of a Food and Beverage manager in a Large Establishment.

Question 2 (10)

Food and beverage service personnel requires a set of very specific attributes. In your opinion, which 10 attributes are the most important?

Question 3 (5)

Define what a "Service Plate" is and describe how it is used during meal service.

Question 4 (4)

Speciality coffees are coffees that includes an identifying liqueur or spirit. Please state the liqueur or spirit used in the making of the below standing coffees.

- a. Jamaican coffee
- b. Calypso Coffee
- c. Russian Coffee
- d. Irish Coffee

Question 5 (7x2=14)

Service can be performed in a variety of ways either in a restaurant or elsewhere. Please state the specialised forms of service.

Question 6 (3+4+5+3=15)

Wine lists, like menus are the waiter's main sales tool. If you are to compile a wine list for your restaurant, explain which guidelines you will follow.

Question 7 (10x2=20)

Condiments and accompaniments are items served with food items to enhance their flavour or the enjoyment of the dish. Please give at least two menu dishes that would traditionally be served with the following accompaniments.

1. Chutney
2. Cranberry sauce
3. Horseradish sauce
4. Lemon Wedges
5. English Mustard
6. Buttered Brown Bread
7. Apple Sauce
8. Croutons
9. Tabasco sauce
10. Hollandaise sauce

Question 8**(11x2=22)**

Assist the visitors to the career fair by translating the following list of terminology into terms or explanations that they can understand:

- a. Vinification
- b. Viticulture
- c. Riesling
- d. Café Royal
- e. Lapsang Souchong
- f. Secondary Fermentation
- g. Fortified wines
- h. Brandy
- i. Juniper Berries
- j. Calvados
- k. Riesling