

## **NAMIBIA UNIVERSITY**

## OF SCIENCE AND TECHNOLOGY

## FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

## **DEPARTMENT OF HOSPITALITY AND TOURISM**

QUALIFICATION : BACHELOR OF HOSPIT	TALITY MANAGMENT & BACHELOR OF
CULLINARY ARTS	
QUALIFICATION CODE: 07BHMN / 07BCNA	LEVEL: 7
COURSE CODE: BVS520S	COURSE NAME: BEVERAGE STUDIES
SESSION: NOV 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 questions.
	2.	Read all the questions carefully before answering.
	3.	Make sure your name and surname, question number and the date appear on the answer script.
	4.	Please ensure that your writing is legible, neat and presentable.

THIS QUESTION PAPER CONSISTS OF \_2\_ PAGES (Including this front page)

Question 1 (5x2=10)

Define the below standing terminology.

1.1 Fermentation

- 1.2 Distillation
- 1.3 Secondary Fermentation
- 1.4 Barrel Aging
- 1.5 Terroir

Question 2 (10)

The hotel school is looking at procuring proper wine storage equipment but are unsure of the proper wine storage conditions that must be maintained. Write a detailed explanation on the proper wine storage conditions they must consider before the purchase of any equipment.

Question 3 (3x2=6)

Decanting is the process of pouring wine into a decanter or carafe. Discuss the three instances where decanting may be appropriate.

Question 4 (5)

According to the Namibian Liquor Act 6, 1988, who may not hold a liquor license?

Question 5 (10)

Cognac is a grape-based brandy. Describe a) the process of making cognac and b) what differentiates it from other grape-based brandies.

Question 6 (10)

Scotch whiskey is regulated according to the 2009 Scotch Whisky Regulations.

Write a short explanation on a) the production of Scotch whisky and b) the 5 styles of Scotch Whisky.

Question 7 (4x4=16)

Differentiate between the different types and categories of liqueurs according to their category, flavor, generic example and branded example in tabular format.

Question 8 (2x10=20)

Write a detailed, step by step instruction manual, explaining the beer production process to a new employee.

Question 9 (8+5=13)

Coffee has played an active role in the Worldwide development of trade and culture since the 15<sup>th</sup> century when coffee cultivation began on the Arabian Peninsula. Coffee cultivation and processing is therefore of key importance to the modern world. Write a short essay on how coffee is a) cultivated and b) processed today.