



**NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY**

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

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| QUALIFICATION : BACHELOR OF HOSPITALITY MANAGEMENT & BACHELOR OF CULINARY ARTS | |
| QUALIFICATION CODE: 07BHMN / 07BCNA | LEVEL: 7 |
| COURSE CODE: BVS520S | COURSE NAME: BEVERAGE STUDIES |
| SESSION: January 2025 | PAPER: THEORY (PAPER 1) |
| DURATION: 2 HOURS | MARKS: 100 |

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

| INSTRUCTIONS |
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| <ol style="list-style-type: none">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**(3x3=9)**

In tabular format, a) state 3 of the major wine regions of Bordeaux, France, and b) the grape variety the region specializes in and c) a well-known producer of the region.

Question 2**(6x2=12)**

Champagne is produced at 6 different sweetness levels according to the residual sugar contained in the wine. Name and describe these sweetness levels.

Question 3**(8)**

Write a concise explanation of how dark rum is produced.

Question 4**(6x2=12)**

Identify the grind levels of coffee beans used for the following brewing methods.

- a. Cold Brew or Percolator
- b. French press or immersion brewers
- c. Auto Drip Makers
- d. Pour-over (filter cone) brewing
- e. Espresso Brewing
- f. Turkish coffee

Question 5**(4x2=8)**

"Namibia is not a suitable country for growing coffee". Please explain this statement by describing the conditions of coffee cultivation in comparison with Namibia as a country.

Question 6**(15)**

Tequila is one of the oldest spirits produced in the Americas and is linked to a lot of folklore. Imagine you were preparing to give a TED talk on Tequila. Write yourself some notes on all the factors involved in making and serving tequila, including the governing rules and standards.

Question 7**(4+6=10)**

The Liquor Act 6 of 1998, stipulates conditions, business hours and days under which liquor license holders may trade. Please stipulate which conditions, business hours and days are the permissible for a) Bottle Store Liquor License and b) Hotel on-consumption liquor license.

Question 8**(13x2=26)**

Please translate the below standing terminology and acronym.

- a. A.O.C
- b. Agave
- c. Arabica
- d. Calvados
- e. Brandy
- f. Botrytis Cinerea
- g. Fortified Wine
- h. Gin
- i. Perry
- j. Cider
- k. Liqueurs
- l. Proof
- m. Residual Sugar