



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

DEPARTMENT OF HOSPITALITY AND TOURISM

QUALIFICATION : Bachelor of Hospitality Management	
QUALIFICATION CODE: 07BHMN	LEVEL: 7
COURSE CODE: FBO 510S	COURSE NAME: Food and Beverage Operations
SESSION: JUNE 2023	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 2 PAGES (Including this front page)

Question 1

(5)

Vegetarianism derives from cultural, religious, moral, and physiological considerations of our guests. Please state the five (5) main forms of vegetarianism.

Question 2

(5x2=10)

In foodservice operations, Customer service is comprised of five characteristics. Discuss these characteristics and explain how they can be accomplished.

Question 3

(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 4

(8x2=16)

Disposables are items that is used daily be it as take away container or storage items. Please give a clear description on the advantages of using disposables.

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

(10x2=20)

The same vine variety, grown in different regions and processed in different ways, will produce wines of different characteristics. Please discuss the factors that affect the quality and final taste of wines.

Question 7

(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.