



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: FBO510S	COURSE NAME: Food and Beverage Operations
SESSION: JULY 2023	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 MEMORANDUM CONSISTS OF _2_ PAGES (Including this front page)

Question 1 (10)

The characteristics of good coffee is good flavour, aroma, colour, and body. Explain the factors that contributes to bad quality coffee.

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 (9)

You have been tasked with training a new waiter and you are discussing children in the restaurant. Which points would you advise your trainee to pay special attention to, when taking orders for children?

Question 4 (6x2=12)

Disposables are items that is used daily be it as take away container or storage items. Describe the main varieties of disposables available to the Food and Beverage industry and how or where they will be used.

Question 5 (5x2+3=13)

Your class are planning a cheese and wine evening for a group of friends, and you are responsible for purchasing the cheeses and their accompaniments. A. Compile a detailed shopping list according to the various categories and examples of cheeses you will serve on the cheese board. B, list 3 accompaniments you will serve with your cheese board.

Question 6 (13x2=26)

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

1. Aquavit
2. Arrack
3. Brandy
4. Eau de Vie
5. Gin
6. Grappa
7. Marck
8. Pastis
9. Rum
10. Schnapps
11. Tequila
12. Vodka
13. Whiskey

Question 7 (9x2=18)

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