



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: JULY 2025	PAPER: THEORY (PAPER 2)
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Ms. H N 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 QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)

Question 1**(8)**

Disposable items are being used more and more; however, it is important to consider products that are environmentally friendly in that they are compostable and biodegradable. List the renewable resources used in making environmentally friendly disposable items.

Question 2**(10)**

Allergens are food items that are known to cause allergic reactions after consumption or exposure. List 10 of the allergens covered by the European Union Regulations.

Question 3**(5x2=10)**

Cheeses are distinguished by flavour and categorised according to their texture. Name the recognised categories and give an example for each category.

Question 4**(7x2=14)**

You are the person responsible for training new students on how to make proper tea. Write clear instructions on the a. tea leaf measurements and b. methods of preparing a good pot or cup of tea.

Question 5**(8x2=16)**

All sauces served in a restaurant are variations on the 8 basic sauces. List the 8 basic sauces and state their characteristic ingredients.

Question 6**(10x2+22=42)**

NUST Hotel School	28/06/2025
Gala Dinner	
Table D' Hote Menu	
Cesar Salad	

Poached Hake in a lemon butter sauce served with buttered brown bread	

Steak Dianne served with seasonal vegetables and roast potatoes	

Apple fritters on a sauce anglaise	

Review the above menu and answer the following related questions:

- Sketch the table setting and placement of the cutlery for below set menu. Number and name each item carefully. [10x2=20]
- Compile a detailed sequence of service detailing the order of the meal service. [22]