



**NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY**

**FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION**

**DEPARTMENT OF HOSPITALITY AND TOURISM**

<b>QUALIFICATION : Bachelor of Hospitality Management, Bachelor of Culinary Arts</b>	
<b>QUALIFICATION CODE: 07BHMN, 07BCNA</b>	<b>LEVEL: 7</b>
<b>COURSE CODE: BVS520S</b>	<b>COURSE NAME: Beverage Studies</b>
<b>SESSION: NOVEMBER 2023</b>	<b>PAPER: THEORY (PAPER 1)</b>
<b>DURATION: 2 HOURS</b>	<b>MARKS: 100</b>

<b>FIRST OPPORTUNITY EXAMINATION PAPER</b>	
<b>EXAMINER(S)</b>	Ms. AAR Siebert
<b>MODERATOR:</b>	Ms. H Shiyandja

<b>INSTRUCTIONS</b>
<ol style="list-style-type: none"><li>1. Answer ALL the questions.</li><li>2. Read all the questions carefully before answering.</li><li>3. Number the answers clearly</li></ol>

**THIS PAPER CONSISTS OF 3 PAGES (Including this front page)**

**Question 1****(8)**

Champagne is a festive, bubbly wine enjoyed all over the world, and is produced in France. Describe this traditional method of champagne production in detail.

**Question 2****(3x3=9)**

The wine laws of the European Union (2007) defined three 3 quality tiers for EU wines. Please describe these quality tiers.

**Question 3****(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 4****(6)**

You are responsible for designing a wine store for the hotel school since proper wine storage conditions are vital to maintain the character of the wines. Discuss the requirement of a proper wine store that you have to consider in order to successfully design this wine cellar.

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

Briefly discuss the classifications / styles of Scotch Whiskies as detailed in the 2009 Scotch Whisky regulations.

**Question 6****(7)**

Describe the process of producing a dark rum.

**Question 7****(3x4=12)**

Complete the below table of liqueur categories and classes. (Recreate the columns in your answer book.)

	<b>Category</b>	<b>Flavour</b>	<b>Generic Example</b>	<b>Proprietary or Branded Example</b>
e.g.	Botanical	Mint	Crème de Menthe	Bols Peppermint Liqueur
6.1				
6.2				
6.3				

**Question 8**

**(18x2=36)**

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
- n. Tisane
- o. Vinification
- p. Vitification
- q. Eau de vie
- r. Camelia Sinensis