



PAMIBIA 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: BVS520S	COURSE NAME: Beverage Studies
SESSION: January 2024	PAPER: THEORY (PAPER 2)
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY EXAMINATION 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 PAPER CONSISTS OF 3 PAGES (Including this front page)

Question 1 (5)

According to the Namibian Liquor Act 6, 1988, who **may not** hold a liquor licence?

Question 2 (3x3=9)

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

Question 3 (10+10=20)

Coffee has played an active role in the Worldwide development of trade and culture since the 15th century when coffee cultivation began on the Arabian Peninsula. Coffee cultivation and processing is therefore of key importance to the modern world. Write a short essay on how coffee is a. cultivated and b. processed today.

Question 4 (15)

Write a detailed, step by step instruction manual, explaining the beer production process to a new employee.

Question 4 (4x3=6)

Espresso is a strong, rich coffee and is usually served by the “shot”. It has also become the base for many popular espresso-based drinks. Describe the composition of the following espresso-based drinks.

- 4.1 Cappuccino
- 4.2 Latte
- 4.3 Mocha

Question 5 (7+3+6=16)

Champagne production and quality is very strictly controlled. Give a detailed explanation of the following

- a. the permitted grape varieties used, [7]
- b. the 3 styles of champagne and [3]
- c. the sweetness levels. [6]

Question 6 (4x4=16)

Differentiate between the different types and categories of liqueurs according to their category, flavour, generic example and branded example in tabular format as below.

Category	Flavour	Generic Example	Proprietary or Branded example
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Question 7

(13)

Please translate or define the below standing terminology

- a. Distillation
- b. Residual sugar
- c. Fortified Wines
- d. Aromatized wines
- e. Tisane
- f. Camelia Sinensis
- g. Pot still
- h. Bourbon
- i. Liqueurs
- j. Mezcal
- k. Whisky
- l. Brandy
- m. Eau de Vie