



**PAMIBIA 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: January 2024</b>	<b>PAPER: THEORY (PAPER 2)</b>
<b>DURATION: 2 HOURS</b>	<b>MARKS: 100</b>

<b>SECOND 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** (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 15<sup>th</sup> 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