



NAMIBIA UNIVERSITY  
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE, HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF HOSPITALITY AND TOURISM

<b>QUALIFICATION : BACHELOR OF HOSPITALITY MANAGEMENT &amp; 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: DECEMBER 2025</b>	<b>PAPER: THEORY (PAPER 1)</b>
<b>DURATION: 2 HOURS</b>	<b>MARKS: 100</b>

<b>SECOND OPPORTUNITY QUESTION 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 <b>all</b> questions.</li><li>2. Read all the questions carefully before answering.</li><li>3. Make sure your name and surname, question number and the date appear on the answer script.</li><li>4. Please ensure that your writing is legible, neat and presentable.</li></ol>

**THIS QUESTION PAPER CONSISTS OF 2 PAGES (Including this front page)**

**Question 1****(5)**

Identify the grind levels of coffee beans used for the following brewing methods.

- a. Cold Brew or Percolator
- b. French press or immersion brewers
- c. Auto Drip Makers
- d. Pour-over (filter cone) brewing
- e. Espresso Brewing

**Question 2****(4x2=8)**

“Namibia is not a suitable country for growing coffee”. Please explain this statement by describing the conditions of coffee cultivation in comparison with Namibia as a country.

**Question 3****(7+5+4=16)**

Tequila is one of the oldest spirits produced in the Americas and is linked to a lot of folklore. Imagine you were preparing to give a TED talk on Tequila. Write yourself some notes on a) general information of tequila, b) production process and c) aging designations.

**Question 4****(6x2=12)**

Identify the basic types of spirits and state what their base ingredients are.

**Question 5****(4+3+12=19)**

Champagne production and quality is very strictly controlled. Give a detailed explanation on:

- a. the names of any four (4) of the permitted grape varieties used, (4)
- b. the 3 styles of champagne and , (3)
- c. the allowed sweetness levels of champagne according to the AOC (12)

**Question 6****(5x2=10)**

Distinguish between the pot still and column still methods of distillation

**Question 7****(10x2=20)**

Please translate or explain 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

**Question 8****(4+6=10)**

The Liquor Act 6 of 1998, stipulates conditions, business hours and days under which liquor licence holders may trade. Please stipulate which conditions, business hours and days are the permissible for the following types of liquor licence holders.

- a) Bottle Store Liquor licence (4)
- b) Hotel on-consumption liquor licence, restaurant liquor licence and parks on-consumption licence. (6)