



**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: BVS520S	COURSE NAME: BEVERAGE STUDIES
SESSION: NOVEMBER 2025	PAPER: THEORY (PAPER 1)
DURATION: 2 HOURS	MARKS: 100

FIRST OPPORTUNITY QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Ms. H Shiyandja

INSTRUCTIONS
<ol style="list-style-type: none">1. Answer all questions.2. Read all the questions carefully before answering.3. Make sure your name and surname, question number and the date appear on the answer script.4. Please ensure that your writing is legible, neat and presentable.

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

Question 1**(6x2=12)**

Wine consists of 80-90% water. The rest is made up of Major and minor compounds. Please clarify what these compounds are and what their function is in the wine

Question 2**(7x2=14)**

Write a brief explanation on the production of champagne and how it is different from wine production.

Question 3**(10)**

You have been asked to give a TED talk on the production of Rum. Write yourself some notes on all the factors involved in a) producing rum, including the b) different styles of rum available.

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

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

Question 5**(20)**

Beer brewing is an ancient art that can be traced back to 3400 BCE. Please write a detailed explanation of the beer brewing process.

Question 6**(7x2=14)**

Beer is a natural fermented beverage and can develop faults that make the beer unfit for human consumption. Please provide a detailed list of possible faults found in beer.

Question 7**(9x2=18)**

Please translate or explain the below standing terminology.

Model Answer

- a. Fermentation
- b. Café Royale
- c. Aromatized wines
- d. Coffea Arabica
- e. Pot still
- f. Cognac
- g. Liqueurs
- h. Mezcal
- i. Bourbon