



NAMIBIA UNIVERSITY
OF SCIENCE AND TECHNOLOGY

FACULTY OF COMMERCE; HUMAN SCIENCES AND EDUCATION

DEPARTMENT OF TECHNICAL AND VOCATIONAL EDUCATION AND TRAINING
(CREATIVE TECHNOLOGIES)

QUALIFICATION: BACHELOR OF HOSPITALITY MANAGEMENT, BACHELOR OF CULINARY ARTS	
QUALIFICATION CODE: 07BHOM, 07BCNA	LEVEL: 6
COURSE CODE: BVS 520S	COURSE NAME: BEVERAGE STUDIES
SESSION: JANUARY 2023	PAPER: PAPER 2
DURATION: 2 HOURS	MARKS: 100

SECOND OPPORTUNITY EXAMINATION – QUESTION PAPER	
EXAMINER(S)	Ms. AAR Siebert
MODERATOR:	Ms H Shiyandja

<p style="text-align: center;">INSTRUCTIONS</p> <ol style="list-style-type: none">1. Answer all questions.2. Read all the questions carefully before answering.3. Marks for each question are indicated at the end of each question.4. Please ensure that your writing is legible, neat and presentable.5. Number answers very carefully and clearly.

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)**

“Champagne making requires additional steps to the standard wine making processes”. In light of this statement, please describe the additional steps required for making champagne.

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 producing rum, including the 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 provide a detailed explanation of the beer brewing process.

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

Beer is a natural fermented beverage and can develop faults that makes 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.

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