



# FACULTY OF MANAGEMENT

## FINAL ASSESSMENT

**DEPARTMENT**  
Hospitality Management

<b><u>MODULE</u></b>	FOOD & BEVERAGE STUDIES I (THEORY)
<b><u>CODE</u></b>	FBS11A1 & FBST1Y1
<b><u>DATE</u></b>	7 NOVEMBER 2014
<b><u>DURATION</u></b>	2 HOURS
<b><u>TIME</u></b>	09:00 – 11:00
<b><u>TOTAL MARKS</u></b>	120

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<b><u>EXAMINER</u></b>	MS D OOSTHUIZEN
<b><u>MODERATOR</u></b>	MR AD BRAIN
<b><u>NUMBER OF PAGES</u></b>	5 PAGES including cover page and answer sheet

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### **INSTRUCTIONS TO STUDENTS:**

- Non-programmable calculators are permitted – only one per candidate
- Question papers must be handed in.
- This is a closed book assessment.
- Read the questions carefully and answer only what is asked.
- Number your answers clearly.
- Write neatly and legibly.
- Structure your answers by using appropriate headings and sub-headings.
- The general University of Johannesburg policies, procedures and rules pertaining to written assessments apply to this assessment.

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**QUESTION 1**

- 1.1 Clarify the following SAB Beer Code: **125 4 G7 12:30** (5)
- 1.2 Name the five types of malt used in beer production. (5)
- 1.3 Discuss the brewing process as one of the steps in beer production. (5)
- [15]**
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**QUESTION 2**

- 2.1 What are the differences in the production of Scotch Whisky and Irish Whiskey? (6)
- 2.2 Discuss the three styles of Blended Scotch Whisky. (6)
- [12]**
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**QUESTION 3**

Explain the production of Dry Gin. **[3]**

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**QUESTION 4**

Discuss the classifications of Tequila. **[4]**

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**QUESTION 5**

- 5.1 Describe the four (4) components used to make liqueurs, giving suitable examples for each component. (4)
- 5.2 Name the spirit base and major flavouring ingredients of the following liqueurs: (5)
- |                        |             |
|------------------------|-------------|
| a) Malibu              | {2 x ½ = 1} |
| b) Crème de Cafe       | {2 x ½ = 1} |
| c) Van Der Hum         | {2 x ½ = 1} |
| d) Sambucca            | {2 x ½ = 1} |
| e) Amaretto di Saronno | {2 x ½ = 1} |
- 5.3 Suggest suitable replacements for the following liqueurs. (3)
- |               |     |
|---------------|-----|
| a) Kahlua     | {1} |
| b) Glayva     | {1} |
| c) Triple Sec | {1} |
- [12]**
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**QUESTION 6**

6.1 In your bar you have the following ingredients:

Bell's Whisky, Orange Juice, Tequila, Fresh Cream, Curacao, Green Crème de Menthe, Sweet Vermouth, Galliano, Lemons, Gin, Grenadine, Drambuie, Amaretto, White Crème de Cacao, Kahlua, Fresh Lime Juice, Dry Vermouth and Angostura Bitters.

Name five (5) cocktails that can be made using any of the above-mentioned ingredients (All garnishes are available). (5)

6.2 Explain how the following cocktails should be made (Include the correct quantities and garnishes): (9)

- a) Blue Lagoon {3}
- b) Manhattan {3}
- c) Kir Royale {3}

**[14]**

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**QUESTION 7**

7.1 Differentiate between À la Carte and Table d'Hôte restaurant classifications. (4)

7.2 Name three (3) performance measure variables that can be used to determine the success of a business. (3)

**[7]**

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**QUESTION 8**

Answer this question on the answer sheet provided. The menu appears on the answer sheet. Please write your student number on the answer sheet.

The guests arrive at 18h00 on Friday 7 November. Take the following orders at Table 5:

8.1 "I would like the Cheese and Tomato Tartlet, the Rib Eye Steak (Medium) and the Cheesecake. My wife will have the Prawn Cocktail, Chicken Breast and the Malva pudding, and my son the Butternut Soup, the Chicken Breast and the Cheesecake." [8]

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**QUESTION 9**

9.1 Define Guéridon service. (2)

9.2 Name two (2) advantages and two (2) disadvantages of this service style. (4)

**[6]**

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**QUESTION 10**

- 10.1 Define the duties of these food and beverage service personnel: (4)
- a) Sommelier {2}
  - b) Maitre d'Hotel {1}
  - c) Barista {1}
- 10.2 Discuss the importance of the following attributes of food and beverage service personnel: (8)
- a) Personal hygiene {2}
  - b) A sense of urgency {2}
  - c) Personality {2}
  - d) Knowledge of food and beverages {2}
- [12]**

**QUESTION 11**

- 11.1 A food and beverage operation must satisfy customers' needs. Explain customers' economic and psychological needs. (4)
- 11.2 Explain the following five (5) factors that affect customer demand and menu planning in a restaurant: (5)
- a) Healthy eating {1}
  - b) Dietary requirements {1}
  - c) Cultural and religious influences {1}
  - d) Vegetarianism {1}
  - e) Ethical influences {1}
- [9]**

**QUESTION 12**

- 12.1 Explain the difference between tea and tisanes? (3)
- 12.2 List six (6) rules to follow when making a pot of tea. (6)
- 12.3 Name three (3) possible causes of weak coffee. (3)
- 12.4 There are various speciality coffees that could be prepared on a guéridon trolley in front of the guest. Explain how you would prepare a Calypso coffee. (6)
- [18]**

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**PAPER TOTAL = 120 MARKS**

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# ANSWER SHEET

**STUDENT NUMBER:**

## MENU

## Butternut Soup

or

## Cheese and Tomato Tartlet

Or

## Prawn Cocktail

## Mushroom Ravioli with Tomato sauce

or

## Rib Eye Steak with Pepper sauce

or

Chicken Breast topped with Mozzarella Cheese

## Chocolate Brownies with Vanilla Ice Cream

Or

## Raspberry and Vanilla Cheesecake

Or

## Malva Pudding with Custard

## Coffee or Tea

R220 per person

## 8.1

[illegible]

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