



ZIMBABWE

**MINISTRY OF HIGHER AND TERTIARY EDUCATION
HIGHER EDUCATION EXAMINATIONS COUNCIL
(HEXCO)**

NATIONAL CERTIFICATE

IN

FOOD AND BEVERAGE SERVICE

SUBJECT: Liquor Studies

PAPER NO: 350/S01

NOVEMBER/DECEMBER 2010 EXAMINATION

REQUIREMENTS

Answer Booklet

INSTRUCTIONS TO CANDIDATE

- 1. Answer all questions in Section A and Section B.**

This paper consists of 4 printed pages.

2010/MS

SECTION A (Each part carries 1 mark)

QUESTION 1

1.1 Port and Sherry are referred to as.

- a) aromatised wines
- b) sparkling wines
- c) fortified wines
- d) light wines

1.2 Which of the following types of coffee is alcoholic?

- a) cappuccino
- b) espresso
- c) Irish
- d) Moka

1.3 Lamb is best served with

- a) Rose wine
- b) White wine
- c) Red wine
- d) Champagne

1.4 Ciders are made from

- a) apple
- b) pears
- c) oranges
- d) grapes

1.5 Sommelier means

- a) wine butler
- b) maitre d' hotel
- c) cellarman
- d) chef de bar

1.6 Malt is produced from

- a) Barley
- b) Rice
- c) Maize
- d) Hops

1.7 Which of the following 2 are white grape varieties?

- a) carbenet sauvignon and pinot noir
- b) chardonnay and chenin blane
- c) merlot and pinotage
- d) pinot noir and merlot

1.8 A creamy sauce pasta dish is best served with

- a) chardonnay
- b) pinotage
- c) port
- d) rose

1.9 Which of the following is a traditional Christmas drink

- a) Egg Noggs
- b) High ball
- c) Daisies
- d) Flips

1.10 Which type of wine is decanted?

- a) Aromatised wine
- b) Liqueur wine
- c) White wine
- d) Old red wine

QUESTION 2

2.1 Port is a classic after dinner drink best served with _____ (1 mark)

2.2 List and explain the 4 methods of champagne productions (5 marks)

2.3 Identify and explain the 4 factors that affect the quality of wine. (6 marks)

2.4 What are the correct temperatures for serving the following:-

- i) red wine
- ii) sparkling wine
- iii) white wine (3 marks)

SECTION B

QUESTION 3

Identify and discuss the importance of at least 5 legal requirements for the operation of a bar. (25 marks)

QUESTION 4

Outline the production of beer. (25 marks)

QUESTION 5

Outline the production of sparkling wine, taking into consideration the 4 methods of productions. (25 marks)

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