HOSPITALITY STUDIES

GRADE 12

WINE MARKING GUIDELINES

This document consists of 5 pages.

1.1

1.1.1 Natural√, still√, red√ (Any 2) (2)

1.1.2 Wine and spirit board authenticity seal√
It means that the wine is certified√
May provide information such as cultivar√
An official guarantee that what is stated on the bottle in terms of
origin, cultivars and vintage is factually correct/not fake√(Any 2)

(2)

1.1.3 15 – 20°C/ European room temperature/room temperature√

(1)

1.1.4 Correct√
Red wine glass should be half filled√

(2)

1.1.5 Any suitable dish made from the following:
Beef√
Lamb√
Game√

Red meat√
Cheese dishes√
Soya dishes/Bean/legume dishes√
Pasta with protein/Lasagne√ (Any 2)

(2)

1.2 People who has in the preceding 10 years been sentenced to
imprisonment
for any offence/criminal record, without the option of a fine√
People who are un-rehabilitated insolvent√
Minors on the date of consideration (under 18) √
Husband or wife of any of above persons√
School boards/school restaurants√ (Any 3)

(3)

1.3.1 The glass should be washed in warm water with dishwashing
liquid√
Rinse in clean warm water√
Airdry√
Steam the glass over a bowl of boiling water√
Polish using a clean, dry cloth√

(3)

1.3.2 Chardonnay is suitable√ because white meat (fish) goes well with
white wine√

(2)

1.3.3 The red wine glass must be positioned 2.5cm√ from the tip of the
main course knife√ and at 45° angle to the left of the white wine
glass√ White wine glass first and red wine glass second√ (Any 3)

(3)

1.3.4
- The red wine needs to be stored in the dark√ to avoid damage
  from
- ultra violet light√
- Place red wine bottles on their side so that the corks stay moist
- and swollen√ providing an airtight seal.
- Store red wine bottles upside down in a box√

(4)

2

- Store similar wines together√
- Pack and store wine bottles with the label to the top or to the front√
- Wine prefers a slightly damp location free from vibration√(Any 4)

1.3.5

ON-CONSUMPTION	OFF-CONSUMPTION
Allows the liquor to be consumed where it is bought√, liquor not taken off the premises√ Examples: hotels, restaurants, clubs√ (Any 2)	Allows liquor to be bought but consumed elsewhere√/ removed from premises√ Examples: liquor stores, wholesale liquor outlets√ (Any 2)

(4)

1.4.1   On-consumption / on-site license√   (1)

1.4.2   - The applicant / their spouse should have a clean record / not imprisoned for more than 10 years√
- The applicant should not be insolvent√
- The applicant should be over the age of 18 / under age√
- Adequate guest toilet facilities for males and females must be provided on or near the premises. √
- Ordinary meals must be available on the premises during the hours that liquor is sold. √
- Liquor may be sold on any day between 10:00 and 02:00 provided that on 'closed days' liquor may only be sold to a person taking a meal on the licensed premises. √
- May only sell liquor to be consumed on the premises√.
- May not sell liquor to people under the age of 18√
- People that are already intoxicated√
- It is illegal to add any liquids, such as water, to the liquor in a bottle√   (Any 3)

(3)

1.4.3   Suitable√ – it is a champagne√ , flute glass√, used for sparkling wine√
Not suitable√- the glass is shorter and is suitable for white wine√
            (Any 2)

(2)

1.4.4

Unique name √: PeZulu Restaurant or any other suitable name√
Name of wine √: Sparkling wine√
Harvest year/Vintage√: 2015√
Origin√: e.g. Paarl, Country: South Africa√
Producer: Estate/Manufacturer√
Alcohol√: e.g.13%√
Bottle content√: 750 mℓ√
Logo√

(Any 4 for the items on the label, 1 mark for the design of the label)

(5)

1.4.5   (a)   Very dry wine√   (1)

(b)   Dry wine√ (1)

1.5.1   Red / White / Wine√ (1)

1.5.2   Presenting wine. √ (1)

1.5.3   -Stand on the right-hand side of the guest. √
-Hold the wine selected on a service cloth in your hand with the label facing towards the host. √
-Present the wine to the host while saying the name and vintage of the wine to confirm that it is the correct one. √
-Allow the host to feel the temperature of the wine should he / she wish to. √
-Open the bottle once the host is satisfied. √   (Any 4) (4)

1.5.4   -Name of the wine √ – Riesling. √
-Producer / Estate√ – Barnard vineyards. √
-Vintage / Harvest year √ – 2011√   (3 × 2) (6)

1.5.5   -Not suitable, √ because Riesling is a white wine√ and beef stew is a red meat that pairs well with a red wine. √ (3)

1.6.1   • Lime Grilled Chicken Caesar Salad: White wine√
• Smoked Salmon and Caviar: Champagne√
• Lamb Shanks: Red wine√
• Cherry Turnovers with Macadamia Nut Ice Cream: Dessert wine, sweet white wine, port √   (Any suitable example) (4)

1.6.2   The wine:
• needs to be kept in the dark to avoid damage from ultraviolet light√
• should preferably be stored in a damp location√
• should be free from vibration√
• bottles should be placed on their sides so that the corks stay moist√
• should be rotated on a regular basis√
• that is similar should be stored together√
• bottles should be packed and stored with the label to the top or to the front√
• cellar should be clean and well ventilated√
• should be stored upside down in a box√   (Any 4) (4)

1.7.1   Natural√ / Still√ / Red wine√/ dealcoholized wine √   (Any 2) (2)

1.7.2   (a) Cabernet Sauvignon√ (1)

(b) Ariel√ (1)

(c) Dealcoholized√

(1)

4

1.7.3

	SUITABLE	UNSUITABLE	
	Beef lasagne√	Caviar√	(4)
	Veal√	Prawn√	

1.7.4   -Stand on the right-hand side of the guest√
        -Hold the wine selected on a service cloth√
        -Label must face towards the guest√
        -Present the wine to the host whilst saying the name and vintage of
        the wine to confirm that it is the correct one√
        -Open the bottle once the host is satisfied√
        -Permit the guest to feel the temperature of the wine if they wish to
        do so.   (Logical order - Any 4)

(4)

1.7.5   Ndumiso might be failing to secure a liquor licence due to the following:
        -In the preceding 10 years, been sentenced to imprisonment, for any
        offence, without the option of a fine√
        -Rehabilitated insolvent√
        -A minor/under 18 on the date of consideration of the application√
        -A husband of any of the above persons√
        -The restaurant is next to the school and no permission is granted from
        the community.√   (Any 3)

(3)

Hospitality Studies   Wine Marking Guidelines