



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

WINE

All the questions in this document were sourced from previous NSC question papers.

This document consists of 5 pages.

1.1 Study the picture below and answer the questions that follow.



1.1.1 Give the complete classification of the wine in the picture above. (2)

1.1.2 Discuss the meaning of the label at the neck of the bottle. (2)

1.1.3 Recommend the best serving temperature for Pinotage. (1)

1.1.4 Comment on the level to which the glass is filled. (2)

1.1.5 Recommend TWO protein dishes that will complement the wine above. (2)

1.2 Name THREE groups of people that may NOT be granted liquor licences. (3)

1.3 Study the picture below and answer the questions that follow.



1.3.1 Explain the procedure that should be followed when cleaning the glass in B. (3)

1.3.2 Determine the suitability of serving a glass of Chardonnay with a fish starter. (2)

1.3.3 Discuss the correct position of the glass above on a cover. (3)

1.3.4 Explain how red wine bottles should be stored. (4)

1.3.5 Differentiate between on-consumption and off-consumption liquor licenses. Tabulate your answer as follows:

ON-CONSUMPTION	OFF-CONSUMPTION

(4)

1.4 Study the extract below and answer the questions that follow.

Mr Zulu owns the PeZulu Restaurant and operates it without a liquor licence. Owing to public demand he considers selling alcoholic beverages and mocktails at his restaurant. He has a limited knowledge of wine and appoints you as a sommelier.



1.4.1 Name the type of liquor licence required for Mr Zulu's restaurant. (1)

1.4.2 State THREE requirements that should be met by the PeZulu Restaurant to obtain the liquor licence named in QUESTION 3.4.1. (3)

1.4.3 Do you consider the glass in the photograph above to be suitable for serving sparkling wine? Motivate the answer. (2)

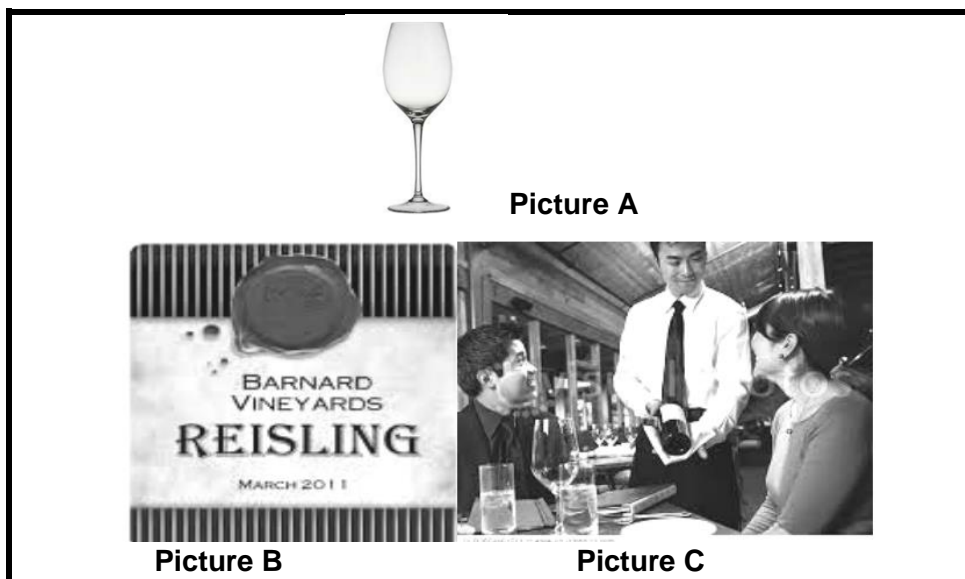
1.4.4 Design the label that will appear on the front of a bottle of sparkling wine that will be served at the PeZulu Restaurant. (5)

1.4.5 Explain the following terms:

(a) Brut (1)

(b) Sec (1)

1.5 Study the photographs below and answer the questions that follow.



- 1.5.1 Suggest the beverages that would be served in the glass. (2)
 - 1.5.2 Indicate the procedure performed in picture C. (1)
 - 1.5.3 Explain how the procedure in QUESTION 3.5.2 is performed. (4)
 - 1.5.4 Identify and describe the information that appears on the wine label in picture B. (3 x 2) (6)
 - 1.5.5 Evaluate the suitability of the wine if it is served with beef stew. Motivate your answer. (3)
- 1.6 Study the scenario below and answer the questions that follow.

You were expecting 10 people for a celebratory lunch at your restaurant. The host agreed to a four-course menu comprising the following dishes:

- Lime-grilled Chicken Caesar Salad
- Smoked Salmon and Caviar
- Lamb Shanks with a Tomato Olive Concassé
- Cherry Turnovers with Macadamia Nut Ice Cream

- 1.6.1 Match each dish named in the scenario above with a suitable wine cultivar. (4)
 - 1.6.2 Advise the restaurant manager on how to store the wine correctly. (4)
- 1.7 Study the wine label below and answer the questions that follow.



- 1.7.1 Classify the wine above. (2)
- 1.7.2 Refer to the wine label above and give the following information:
- (a) Cultivar (1)
 - (b) Producer (1)
 - (c) Class designated name (1)
- 1.7.3 Study the dishes below and identify TWO suitable and TWO unsuitable dishes for the wine in QUESTION 3.7.
- blini with sour cream and caviar; fried veal cutlets;
beef lasagne; prawn cocktail
- (4)
- 1.7.4 Determine the procedure you will follow when presenting this wine to a guest. (4)
- 1.7.5 Ndumiso has failed several times to secure a liquor license. Discuss the statement above. (3)