



Province of the
EASTERN CAPE
EDUCATION

HOSPITALITY STUDIES

GRADE 12

NON-ALCOHOLIC BEVERAGES


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

This document consists of 3 pages.

- 1.1 Explain the following terms related to drinks:
 - 1.1.1 Mocktail (1)
 - 1.1.2 Squash (2)
- 1.2 Distinguish between shaking and stirring a cocktail by referring to the equipment and the method. Tabulate the answer as follows: (4)

	SHAKING	STIRRING
EQUIPMENT		
METHOD		

- 1.3 Explain how the glasses above can be frosted. (2)
- 1.4 Explain how you would prepare a built cocktail. (3)
- 1.5 Study the equipment and ingredients below and answer the questions that follow.

A	B
	Sparkling water Syrups Cordials Carbonated drinks Fruit juices

- 1.5.1 The bar equipment in A is used to prepare a mocktail. Name the mixing method used. (4)
- 1.5.2 Select TWO items in B that are suitable for the mixing method in QUESTION 1.5.1 (2)
- 1.6 During a busy evening in a restaurant the barman ran out of cordials and syrups and could no longer serve mocktails to the guests.

Advise the barman on the proper management of stock on hand in the bar. (3)
- 1.7 Differentiate between the serving of the wine and the cocktails at the function by referring to the use of trays and the sequence in which guests are to be served. (4)

	SERVING OF WINE	SERVING OF COCKTAILS
USE OF TRAYS		
SEQUENCE		

1.8 Read the following and answer the questions that follow.

Non-alcoholic beverages are to be served at the wedding. Pumi instructed the waiter that ice should not be added to the mineral water unless requested.

1.8.1 Give THREE reasons for Pumi's instruction to the waiter. (3)

1.8.2 Name TWO mixing methods that can be used to prepare non-alcoholic cocktail beverages. (2)