



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
MARCH, 2014 EXAMINATION**

COURSE CODE: HPM 345

CREDIT UNIT: 2

COURSE TITLE: WINE AND FOOD PAIRING PRINCIPLES

TIME ALLOWED: 2hrs

Instructions: 1. Attempt question Number one (1) and any other two (2).

2. Question number 1 is compulsory and carries 30 marks, while

the other questions carry equal marks each

3. Present all your points in coherent and orderly manner

1.
 - a. List the external influence on the taste of wine
 - b. What are the sensory characteristics of wine
 - c. Itemize the tips for staying healthy with alcohol
 - d. Enumerate the functions of wine
 - e. List seven (7) types of liqueur
 - f. State the advantages of wine tasting
2.
 - a. Discuss the red wine styles
 - b. Define the term vinification
 - c. List and explain the various types of vinification.
3. Discuss the various methods of wine classification.
4.
 - a. Itemize the traditions that apply in wine and food pairing.
 - b. Explain the wine tasting methods
 - c.
 - i. State the body responsible for the regulation of spirits in the country.
 - ii. List the headings under which the regulations come.
5.
 - a.
 - i. What is decanting?

- ii. State the reasons for decanting wine
- b. List the health benefits of wine
- c. Itemize the steps in wine tasting