



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS
SCHOOL OF AGRICULTURAL SCIENCES
SEPTEMBER/OCTOBER 2015 EXAMINATION**

COURSE CODE: HCM 345

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

- 1a. Itemize the differences between old world wine and new world wine
- b. State the advantages of wine tasting
- c. Discuss the red wine styles

- 2a. i. State the body responsible for the regulation of spirits in the country.
- ii. List the headings under which the regulations come.

b. Explain the following:

- i. Fortified wines
- ii. Organic wine

c. i. Define liqueurs and

- ii. State six (6) types spirits

3a. Explain the wine tasting methods

b. Itemize the steps in wine tasting

- c. List the health benefits of wine

4a. List the factors that affect the taste of wine

bi. What are spirits?

- ii. List and explain with examples the categories of spirits.

c. Itemize the traditions that apply in wine and food pairing.

5a. Explain the following:

- i. Appellation
- ii. Vine Specie
- iii. Vinification
- iv. Sparkling wines

- v. Still wine
- vi. Alcoholic strength
- vii. Wine tasting
- viii. Tasting flights

b. List and describe the three main ways wines are listed.