



**NATIONAL OPEN UNIVERSITY OF NIGERIA
14/16 AHMADU BELLO WAY, VICTORIA ISLAND, LAGOS
SCHOOL OF MANAGEMENT SCIENCES
OCTOBER 2013 EXAMINATION**

COURSE CODE: HCM345

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

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 | v. Still wine |
| ii. Vine Specie | vi. Alcoholic strength |
| iii. Vinification | vii. Wine tasting |
| iv. Sparkling wines | viii. Tasting flights |

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