



**NATIONAL OPEN UNIVERSITY OF NIGERIA**  
**14-16 AHMADU BELLO WAY, VICTORIA ISLAND LAGOS**  
**MARCH/APRIL 2016 EXAMINATION**  
**SCHOOL OF AGRICULTURAL SCIENCES**

**COURSE CODE:** HCM345      **CREDIT UNIT:** 2  
**COURSE TITLE:** WINE AND FOOD PAIRING PRINCIPLES  
**TIME ALLOWED:** 2hrs  
**Instructions:** 1. Attempt any four (4) questions  
2. All questions carry equal marks of 25marks each  
3. Present all your points in coherent and orderly manner

1a. Define the following terms:

- i. Vine Specie
- ii. Vinification
- iii. New world wines
- iv. Appellation
- v. Aromatic wines
- vi. Wine tasting
- vii. Tasting flights
- viii. Decanting
- ix. Affective testing
- x. Wine accessory  
(12mks)

bi, Itemize the wine characteristics considered in food pairing  
(3mks)

- ii. List the traditions for pairing of wines and foods  
(10mks)

2ai. State eight (8) categories of wine  
(4mks)

Explain the following:

- ii. Fortified wines  
(5mks)
- iii. Organic wine  
(4mks)

b i. Mention the body responsible for the regulation of spirits in the country.  
(1mk)

ii. List the headings under which the regulations come.  
(3½mks)

c. Define liqueurs and state the types of liqueurs.  
(7½mks)

3a. Outline and discuss the types of wine tasting.  
(13mks)

b. State the advantages of winetasting.  
(7mks)

c. Mention ten (10) general information required on wine.  
(5mks)

4. In a tabular form, distinguish between the old world and the new world wines.  
(25mks)

5a. Discuss the various ways wines are listed.  
(19mks)

bi. State the major characteristics oak imparts on wines.  
(1mk)

ii. List the factors this characteristics depends on.  
(5mks)

6a. Briefly explain the external influences on the taste of wine  
(16mks)

bi. Define the term "spirit"  
(1½mks)

ii. List the types of spirits with examples  
(7½mks)