



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

**COURSE CODE: HCM 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