



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

COURSE CODE: HCM 345

CREDIT UNIT: 2

COURSE TITLE: WINE AND FOOD PAIRING PRINCIPLES

TIME ALLOWED: 2 hrs

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. State the advantages of wine tasting
 - b. What are the sensory characteristics of wine
 - c. Itemize the tips for staying healthy with alcohol
 - d. List the external influence on the taste of wine
 - e. The types of wine tasting
 - f. List the types of liqueur
2.
 - a. Enumerate the factors that affect wine in storage
 - b. List and explain the two methods of wine storage
 - c. State and discuss the two places wine can be stored
3.
 - a. Explain the following:
 - i. organic wine
 - ii. Fortified wines
 - bi. State the body responsible for the regulation of spirits in the country.
 - ii. List the headings under which the regulations come.
 - c.i Define liqueurs and
 - ii. State six (6) types spirits
4.
 - a. What is sensory evaluation?
 - b. Name and discuss the three (3) sub-sections of sensory evaluation
 - c. List the practical sensory evaluation considerations.
5. Write short notes on the following:
 - a. white wines
 - b. vine specie
 - c. aromatic wines
 - d. table wines