



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

**COURSE CODE: HCM 345 CREDIT UNITS : 2  
COURSE TITLE: WINE AND FOOD PAIRING PRINCIPLES  
TIME ALLOWED: 2HRS**

**INSTRUCTIONS: 1. Attempt question number one (1) and any other two (2).**

**carries 30 marks  
carry 20 marks each.**

**2. Question number 1 is compulsory and while the other 2 questions**

**3. Present all your points in coherent and orderly manner**

- 1. a. Define the term vinification  
b. List and explain the various types of vinification.  
c. Discuss the red wine styles  
d. Discuss the differences between old world wine and new world wine**
- 2 Discuss the various methods of wine classification.**
- 3. a. Explain the following:  
i. organic wine  
ii. Fortified wines  
b i. State the body responsible for the regulation of spirits in the country.  
ii. List the headings under which the regulations come.  
c. Define liqueurs and state the types of liqueurs.**
- 4. a. List the health benefits of wine  
b. Explain the wine tasting methods  
c. Itemize the steps in wine tasting**
- 5. a i. list the factors that affect the taste of wine  
ii. Itemize the traditions that apply in wine and food pairing.  
b i. What are spirits?  
ii. List and explain with examples the categories of spirits.**