



NATIONAL OPEN UNIVERSITY OF NIGERIA
University Village, Nnamdi Azikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja
Faculty of Agricultural Sciences, Dept. of Agricultural Economics and Extension,
PoP Examination Questions, 2021 Academic Session 12345

Course Title: WINE AND FOOD PAIRING PRINCIPLES

Course Code: HCM 345

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2hrs

INSTRUCTION: Answer 3 Questions Only

- 1a. Explain the term fermentation. (2 marks)
- 1b. Mention three (3) important factors that affect wine production? (3 marks)
- 1c. Describe any three (3) constituent elements of grapes and give their functions (6 marks)
- 1d. Differentiate between red wine and white wine (4 marks)
- 1e. Write short notes on any three (3) ways of flavouring liqueurs (9 marks)

- 2a. Describe the two (2) basic methods for making liqueurs are made (6 marks)
- 2b. List any four (4) important points to consider in advertisement of spirit. (4 marks)
- 2c. What are wine caves? (2 marks)
- 2d. Mention any three (3) wine characteristics to consider when matching wines with foods 3 (marks)
- 2e. Give any three (3) advantages of wine tasting (3 marks)
- 2f. Write a short note on the term Alcoholic Strength (5 marks)

- 3a. In four (4) sentences, explain “spirits” (4 marks)
- 3b. Write short notes on the biggest challenge with storing opened wine? (4 marks)
- 3c. Proffer any three (3) solutions to remedy the challenge discussed in question 3b (3 marks)
- 3di. Explain the term “decanting”
- 3dii. In not more than 4 sentences, explain why we decant wine (3 marks)
- 3e. Describe the following concepts:
 - i. “New world wines” and Identify 6 new world wine (4 marks)
 - ii. “Old world wines” and identify 6 old world wine producing countries (4 marks)

- 4a. Outline any four (4) traditions that would help you pair wines with foods (4 marks)
- 4b. Write a short note on blind tasting (2 marks)
- 4c. Aside blind tasting, mention two (2) other types of wine tasting (2 marks)
- 4d. Discuss four (4) social roles wine plays (4 marks)
- 4e. Highlight any three (3) details you can get from a wine label (3 marks)
- 4f. Mention and briefly discuss any two (2) characteristics assessed during wine tasting (6 marks)
- 4g. Explain the term vinification. (4 marks)