



*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\_2 Academic Session*<sup>12345</sup>

**Course Title: WINE AND FOOD PAIRING PRINCIPLES**

**Course Code: HCM 345**

**Credit Unit: 2 Units**

**Total Score: 70 Marks**

**Time Allowed: 2hrs**

**INSTRUCTION: Answer any 3 questions**

- |                                                                                                |                 |
|------------------------------------------------------------------------------------------------|-----------------|
| 1a.i Differentiate between still wines and sparkling wines                                     | <b>4 marks</b>  |
| 1a.ii. Describe three (3) categories of sparkling wines                                        | <b>3 marks</b>  |
| 1b. Write short notes on aromatized/aromatic wines                                             | <b>4 marks</b>  |
| 1ci. Briefly explain the term tannins                                                          | <b>3 marks</b>  |
| 1cii. Highlight any four (4) tips for staying healthy with alcohol                             | <b>4 marks</b>  |
| 1d. Mention two (2) health benefits of resveratrol in humans                                   | <b>2 marks</b>  |
| 1e. Define wine accessories and give two (2) examples                                          | <b>4 marks</b>  |
| <br>                                                                                           |                 |
| 2a. Write short notes on clear spirits and list four (4) examples                              | <b>7 marks</b>  |
| 2b. Write short notes on dark spirits and list four (4) examples                               | <b>10 marks</b> |
| 2ci. State the factors that affect wines during storage                                        | <b>4 marks</b>  |
| 2cii. Why are most wine racks designed to allow wine to be stored on their sides?              | <b>2 mark</b>   |
| <br>                                                                                           |                 |
| 3a. Briefly explain the term wine faults                                                       | <b>4 marks</b>  |
| 3b. Outline five (5) causes of wine faults                                                     | <b>10 marks</b> |
| 3c. Highlight six(6) sensory evaluation considerations for wine tasters                        | <b>6 marks</b>  |
| 3d. What are the three (3) sensory tools used to characterize wines?                           | <b>3 marks</b>  |
| <br>                                                                                           |                 |
| 4a. Explain the term “difference testing” and mention any three (3) types of different testing | <b>11 marks</b> |
| 4b. Give two (2) reasons why you should decant wine                                            | <b>2 marks</b>  |
| 4c. Briefly explain the effect time has on wines                                               | <b>8 marks</b>  |
| 4d. Differentiate between Old World Wines and New World Wines with regards to price            | <b>2 marks</b>  |