



**NATIONAL OPEN UNIVERSITY OF NIGERIA**  
**FACULTY OF AGRICULTURAL SCIENCES**  
**SECOND SEMESTER EXAMINATION**  
**JANUARY/FEBRUARY, 2018**

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

**Course Code: HCM 345**

**Credit Unit: 2**

**Total Score: 70 Marks**

**Time Allowed: 2 Hours**

**INSTRUCTION:**

**Answer Compulsory question 1 (25marks) and any 3 questions (15marks each)**

1ai. Itemize the wine characteristics considered in food pairing (3mks)

ii. List five (5) traditions for pairing of wines and foods (5mks)

b. Outline and discuss the types of wine tasting (11½mks)

c. Define liqueurs and state the types of liqueurs (4½mks)

d. Mention four (4) general information required on wine (2mks)

2. Briefly explain the external influences on the taste of wine (15mks)

3ai. State the categories of wine (4½mks)

Discuss any one of the following:

ii. Fortified wines (5½mks)

iii. Aromatized/Aromatic wines (5½mks)

b i. Mention the body responsible for the regulation of spirits in the country. (1½mks)

ii. List the headings under which the regulations come. (3½mks)

4. Define the following terms:

i. Vinification

ii. New world wines

iii. Appellation

iv. Aromatic wines

v. Decanting

vi. Sparkling wine

vii. Organic wine

viii. Tasting flights

ix. Affective testing

x. Wine accessory

xi. Vine Specie

xii. Wine tasting

(15mks)

- 5a. Outline the ways wines are listed and discuss any two (2) of them. (11½mks)
- bi. State the major characteristic oak imparts on wines (½mk)
  - ii. List the factors this characteristic depends on. (3mks)
- 6a. List the basic components of wines (2mks)
- b. Itemize the functions of wine (2½mks)
  - c. Discuss any three (3) of the functions of wine (10½mks)