

***NATIONAL OPEN UNIVERSITY OF NIGERIA***

***University Village, NnamdiAzikiwe Expressway, Plot 91, Cadastral Zone, Jabi, Abuja***

***Faculty Agricultural Sciences***

***..Second Semester POP Exam Question....November, 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. Define the term vinification 1mk

ii. List and explain the various types of vinification 7½mks

b. Discuss the red wine styles 7mks

c. Discuss the differences between old world wine and new world wine 9½mks

2ai. State the body responsible for the regulation of spirits in the country 1mk

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

b. State five (5) types of liqueurs. 2½mks

c. Explain the following:

i. Fortified wines 4½mks

ii. Organic wine 3½mks

3a i. List five (5) factors that affect the taste of wine 2½mks

ii. Itemize six (6) traditions that apply in wine and food pairing. 6mks

bi.What are spirits? 1mk

ii. List and explain with examples the categories of spirits. 5½mks

4. Define the following terms:

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| 1. Organic wine | 1. Aromatic wines | 1. Vinification |
| 1. New world wines | 1. Sparkling wine | 1. Affective testing |
| 1. Decanting | 1. Vine Specie | 1. Tasting flights |
| 1. Appellation | 1. Wine accessory | 1. Wine tasting |

(15mks)

5a. List and explain the wine tasting methods 10mks

b. Itemize the steps in wine tasting 5mks

6. Discuss the various methods of wine classification. 15mks