



NATIONAL OPEN UNIVERSITY OF NIGERIA
Faculty of Agricultural Sciences
Dept. of Agricultural Economics and Extension
2020_2 Examination

Course Title: WINE AND FOOD PAIRING PRINCIPLES

Course Code: HCM 345

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: 2 Hrs

INSTRUCTION: Answer compulsory question 1 (25 marks) and any other 3 questions (15 marks each).

Q1

- Describe the Vinification process 5mks
- List the various types of Vinification available. 5mks
- What are the functions of wine? 5mks
- Describe vine specie giving the different varieties available. 5mks
- Describe the grape and its role in wine making. 5mks

Q2

- Briefly describe the criteria used in classifying wines? 5mks
- Describe decanting, giving reasons why it takes place. 4 mks
- Describe various methods of tasting wine. 2 ½ mks
- List the components of wine. 3½ mks

Q3

- What affects sensory evaluation of wine? 3 mks
- Discuss the three sub-sections of sensory evaluation. 3 mks
- List the sensory characteristics of wine. 3 mks
- Enumerate the various functions of wine. 6 mks

Q4

- What rules should be observed in pairing food and wine? 4 mks
- What is the traditional match for wine and food? 5 mks
- List the factors that affect the taste of wine. 6 mks

Q5

- What are spirits? 5 mks
- List the types of spirits. 4 mks
- Describe liqueur and mentioning the two basic methods productions. 2 mks
- List and explain the categories of liqueur with examples. 4 mks

Q6

- What are the factors that affect wines during storage? 5 ½ mks
- What are wine accessories? 3 mks
- Describe the grape. 5 ½ mks
- Mention the effect of tannin on wine? 1 mks