



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,

2020_1 Examination

Course Title: WINE AND FOOD PAIRING PRINCIPLES

Course Code: HCM 345

Credit Unit: 2 Units

Total Score: 70 Marks

Time Allowed: Hours

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

Question 1

- What is vinification? 5 mks
- State the types of vinification. 6 mks
- What is the vine specie? 4 mks
- List and describe some grape varieties 6 mks
- Discuss the role of vine specie in winemaking 4 mks

Question 2

- Describe the new world and the old-world wines giving five examples of each. 4 mks
- Identify the characteristics of the new world wine. (6 mks)
- Differentiate between the worlds of wine. 5 mks

Question 3

- State four criteria used in classifying wines 10 mks
- Describe the grape. (5 mks)

Question 4

- List and discuss any five components of wine 12 ½ mks
- What is the effect of tannin on wine. 2 ½ mks

Question 5

- Describe five different categories of wine 10 mks
- State the ways wines are listed. 5 mks

Question 6

- Mentioned five information required about or on wine. 5 mks
- Describe five of the general information required on wine list or wine label (10 mks)