



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*¹²³⁴⁵

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