



THE COUNCIL OF COMMUNITY COLLEGES OF JAMAICA

BACHELOR OF SCIENCE EXAMINATION

SEMESTER I – 2018 DECEMBER

PROGRAMME: HOSPITALITY AND TOURISM MANAGEMENT

COURSE NAME: WINE APPRECIATION

CODE: HOSP3502

YEAR GROUP: THREE

DATE: FRIDAY, 2018 DECEMBER 14

TIME: 9:00 A.M. - 11:00 A.M.

DURATION: 2 HOURS

EXAMINATION TYPE: FINAL

This Examination paper has 7 pages

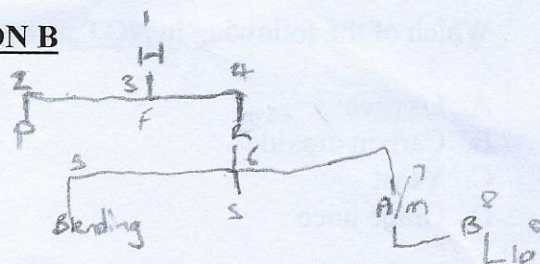
INSTRUCTIONS:

- 1. ANSWER ALL QUESTIONS FROM SECTION A**
- 2. ANSWER ANY TWO (2) QUESTIONS FROM SECTION B**

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SECTION B

Answer any **TWO (2)** questions in this section.

**Question 1**

- A. With the aid of an accurately-labelled diagram, describe, in sequential order, the production of white wines. (15 marks)
- B. Discuss the statement, "Pairing wine with food is a matter of personal choice. There is no right or wrong pairing". In your discussion, provide examples of foods that go with which wines. (15 marks)

(Total 30 marks)

Question 2

- A. Use your knowledge of the various ways wines are classified to differentiate still wines from:
- i. Sparkling wines *(or. D)*
 - ii. Fortified wines *sp. added* (9 marks)
- A. Wine service is 'SHOW'. Outline, in sequential order, **SEVEN (7)** steps in opening a bottle of wine for service. (14 marks)
- B. Explain the importance of cellar treatment to wine quality. (7 marks)

keeps bottles/bared at 1 temp.
free from harmful substance that might affect wine
(Ph. Chem) (Total 30 marks)

Question 3

- A. State **FOUR (4)** major wine regions in Italy. (4 marks)
- B. Describe **THREE (3)** characteristics of any **TWO (2)** red grape varieties from Italy's top red wine-producing region. (10 marks)
- C. Outline the **FOUR (4)** official classifications of Italian wines. (16 marks)

(Total 30 marks)

Question 4

- A. List **FOUR (4)** methods by which sparkling wines can be produced. (2 marks)
- B. What is the main characteristic of all sparkling wines? (1 mark)
- C. Briefly explain how Champagne is made, using the traditional method of making sparkling wines. (21 marks)
- D. List the basic steps to follow when serving wine after checking that the correct wine has been presented to the guest. (6 marks)

(Total 30 marks)

END OF EXAMINATION