

1st session (Chapters 1, 2, 5, 6)

Tasting and wine-food pairing, social responsibility, service

1. The wine tastes refreshing and your mouth is watering.

- a) It means the wine is spoilt.
- b) This is the result of acidity in the wine.
- c) This is a very sweet wine with low acidity.
- d) This is a typical full-bodied wine with low acidity.

2. There is a strong taste of black tea, bitter and astringent:

- a) This is the result of acidity in the wine.
- b) This is the result of sweetness in the wine .
- c) This is perfectly normal for white wine.
- d) This is the taste of tannin in the wine

3. The right sequence of a tasting note is:

- a) appearance, nose, palate, conclusions
- b) nose, appearance, palate, conclusions
- c) appearance, palate, conclusions, nose
- d) nose, palate, appearance, conclusions

4. "Mouthfeel" is another word for:

- a) the acidity in wine
- b) the sweetness of the wine
- c) the tannins in wine
- d) the body of the wine

5. There are long lasting desirable flavours after swallowing the wine.

- a) This is the result of tannins in the wine.
- b) This describes a long finish of a wine.
- c) This describes a typical red wine.
- d) This describes a typical Italian wine.

6. The balance of a wine is best described as:

- a) fruit, sweetness, tannins and acidity
- b) sweetness and body
- c) acidity and tannins
- d) body of the wine

7. The wine appears to have (a lot) more bitterness and acidity.

- a) This means the glass is too big.
- b) This is a sign of a wine that is too old.
- c) This is typically an Australian wine.
- d) This is the effect of pairing with sweet food.

8. The wine appears to have (a lot) more bitterness and acidity.

- a) This will disappear anyway.
- b) "Umami" in food increases this perception.
- c) This is a general effect of food pairing, and it happens to every wine.
- d) This is the result of pairing with food that has no umami at all.

9. Acidity in food

- a) makes it impossible to make a good match with wine.
- b) is not possible because food doesn't have any acidity.
- c) increases the perception of body, sweetness and fruit.
- d) increases the perception of saltiness of the wine

10. The wine seems less bitter, with lower acidity and more body.

- a) This can only happen to a red wine.
- b) This is the result of a lot of shaking of the bottle.
- c) This happens when pairing wine with salty food.
- d) This can only happen to a white wine.

11. BAC means:

- a) Blood Accidents Control
- b) Beverage Alcohol Control
- c) Blood Alcohol Content
- d) Blood Level After Carbon Dioxide

12. Alcohol is absorbed by the body through

- a) the liver
- b) the stomach and intestines
- c) the brains
- d) the muscles and heart

13. Ethanol is broken down mainly by:

- a) the intestines
- b) the stomach
- c) the muscles and brains
- d) the liver

14. The consumption of alcohol

- a) improves the ability of driving.
- b) improves the focus on work.
- c) improves your coordination.
- d) will not improve any of these.

15. The maximum amount of BAC while driving is:

- a) 0,5 per mil
- b) 1,0 per mil
- c) 0,5 percent
- d) 1,0 percent

16. The maximum BAC in the first 5 years with a driver's license is:

- a) 0,1 percent
- b) 0,2 percent
- c) 0,2 per mil
- d) 2 per mil

17. A bottle of wine should always be stored horizontally.

- a) That is true.
- b) This depends on the type of sealing
- c) That is false.
- d) That is only true for white wines.

18. The best temperature to serve a sweet wine is:

- a) 6-8°C
- b) 10-15°C
- c) 0-6°C
- d) 6-18°C

19. Explain the use of a flute:

- a) It prevents a wine from decaying.
- b) A flute is a glass used for beer, not for wine.
- c) This is a glass sealing, used for expensive wines.
- d) This is a small glass that enhances the effect of the bubbles.

20. A bottle of wine contains __ glasses of 125 ml.

- a) 5 glasses
- b) 6 glasses
- c) 7 glasses
- d) 7 ½ glasses