

*Please be aware that additional reading of articles posted on Moodle for the respective weeks will also be assessed.

Listed Essay Questions:

1. **Wine & Bar Management:** State the importance of bar and wine knowledge for a Bar and Beverage Manager? Please, develop, explain and justify your answer by giving your opinion on the subject with precise examples of situations where this knowledge will be added value for both you and the customer.
2. **Topic Fermentation:** First, explain carefully what the process of fermentation is, describe the different steps (*how do you obtain fermented alcohol*). Secondly, indicate what ingredients could be used to make fermented alcohol and paired those ingredients with the matching types of alcohol (*listed and indicate what are they*)?
3. **Topic Viticulture:** Evaluate the role and importance of terroir (*explain also the meaning of it and what terroir takes in consideration with their impacts on the grape and wine*) in the making of quality wines? Also, how climate change impacts terroir today, please critically explain?
4. **Topic Labels & Quality System:** Explain, why it is important to understand the different types of wine quality and classification system (*per country*), and how the consumer can benefit from it when choosing a bottle of wine based on its label information.
5. **Topic Viticulture:** What is the meaning of Viticulture and provide examples of what we include in this term and why "Climate Change" plays an influential role in today's wine quality, characteristics, production method, land and alcohol percentage? Explain and develop your answer.
6. **Topic Beverage List Design:** Explain, as a restaurant manager, what are the different elements you need to pay attention and take in consideration when you are designing a beverage list? Please critically elaborate and develop your answer.
7. **Topic Viticulture:** Within the grape anatomy, what are the different grape components (*parts*) and explain what their roles are and how it could influence the quality and characteristic of the wine.

- elearning.swissedu.net/pluginfile.php/53054/mod_resource/content/2/S202_VLE_WB106_EX1_Week%2011.pdf
8. **Topic Labels & Quality System:** Explain, how do you identify a wine based on its label? Secondly, explain why it is important for an F&B or Restaurant Manager to understand the information that are on the wine label (*quality, price, terroir, ...*)
 9. **Topic Spirits Distillation:** Explain, first, the production differences between "Pot Still Distillation" and "Continuous / Column Distillation". Secondly, list the different type of spirits and pair them with the matching distillation process method. Thirdly, indicate what are the used ingredients to make those different spirits. Develop your answer by providing a clear and detail explanation.
 10. **Topic Vinification:** Explain the different wine maturation process, what are them? And also, explain what the winemaker is looking for by choosing either one of these maturation techniques as for example influencing the wine taste and flavour? Finally, is the maturation process can impact the cost of the wine, if yes explain why.
 11. **Topic Wine & Food Pairing:** Outline and explain the different key elements you need to take into consideration when pairing wine with food? Develop your answer by giving some good and not so good food pairing choice (*combination, taste, texture, smell, ...*).
 12. **Topic Champagne & pairing:** Explain how to pair Champagne throughout a meal. You are invited to express your ideas about pairing Champagne kinds with various dishes, cuisine, ingredient and tasting menu. You must critically elaborate and develop your answer
 13. **Topic Wine Tasting:** First, explain what criteria and environment impact do we need to take in consideration when we assess a wine? Secondly, describe and explain what are the 3 steps used when evaluating a quality wine? Thirdly, what do we mean, when describing a wine smell, by 1st, 2nd and 3rd wine's nose?
 14. **Topic Viticulture & Vinification:** Define and explain what are the main factors that could influence the style, the quality and the price of a wine? Please, critically develop your answer and give your opinion on it.
 15. **Topic Viticulture:** Why do we need to constantly take care of a vineyard during an entire year (*the grape cycle*)? Please, develop your explanation and give your opinion on this concern.
 16. **Topic Jeres (Sherry) vs Port Wine Vinification:** First describe the provenance (country, c region and city) and terroir of those two fortified wines. Secondly explain the differences within the making and aging process between the different type of Sherry and Port Wines.
 17. **Topic Sweet Wines Vinification:** List first the different type of sweet wine. And explain

- S202_VLE_W&B106_EX1_Week 11 | 2 / 2
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 18. **Topic Non-Alcoholic Beverage:** First enumerate and describe briefly the different kind of soft drinks and give some brand to pair each of this soft-drinks category. Explain, secondly the importance of them in the composition of your beverage list and why?