



Essential Activity: 16										
Student Name:										15
Student Number:	D	H	M							

In an à la carte restaurant, most customers order one or more bottles of wine.

1. State the reasoning behind the host wanting to taste a wine before it is poured to guests at the table. (1)
2. Which glasses should you provide for rosé wine? (1)
3. In a formal dining room, describe the procedure to follow when your guests order another bottle of the same wine with the same vintage? (3)
4. In a formal dining room, describe the procedure to follow when your guests order a new, different wine for their table. (4)
5. Explain the term 'vintage' as stated on a bottle of wine. (2)
6. Explain the term 'decanting' a wine and list the reasons for performing this process. (4)

Submission date	07 July 2021
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