

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Introduction to Food and Wine Pairing
COURSE NUMBER:	WIN 151
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	2
LECTURE HOURS:	22
LAB HOURS:	0
CLASS SIZE:	20
PREREQUISITES:	Introduction to Enology (WIN 101)

COURSE DESCRIPTION:

This class will be an introduction to Food and Wine Pairing. The student will learn the elementary elements of the character and key components of wines. The course will discuss the five primary taste sensations present in every food: salty, sweet, sour, bitter and savory and how these effect the taste of wines.

Laboratory materials fee

Student must be at least 21 years of age in order to participate in wine tasting.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Speak and write effectively for personal, academic and career purposes.

Introduction to Food and Wine Pairing – WIN 151

Page 2

STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

2. Computation – Identify, interpret, and utilize higher level mathematical and cognitive skills
3. Critical thinking and problem solving – Think critically in evaluating information, solving problems and making decisions.
4. Personal responsibility – Be aware of civic and environmental issues.
5. Information literacy – Access and evaluate information from a variety of sources and contexts, including technology.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

Understand how to successfully pair elementary elements of food and wine.
 Explain how different preparation styles of food effect the flavor and sense of wines.
 Prepare to explore ways to improve menus
 Understand wine list compatibilities.

TOPICAL OUTLINE:

APPROX. HOURS

Elementary sensory evaluation	6
Comparative Varietals	6
Basic Food Preparation effects	5
Menu comparison	5
TOTAL	22

DEVELOPED BY: Stephen Sparks CEC, CCE
 DATE: 10/01/03