

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Advanced Food and Wine Pairing
COURSE NUMBER:	WIN 152
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	33
LAB HOURS:	0
CLASS SIZE:	20
PREREQUISITES:	Introduction to Food and Wine Pairing (WIN 151)

COURSE DESCRIPTION:

This class will be an advanced study in Food and Wine Pairing. The student will continue where the introductory class left off and continue to evaluate the elements of the character and key components of wines. The course will discuss the different philosophies of classes and traditional pairs and open the books on new and emerging partnership between food and wine.

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.

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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 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
- Philosophies foundational wine “shelves” and their effect on pairings.
- The effects of food preparation and cooking techniques on pairing wines.
- Explore the complexities of pairing wine and cheeses.
- Set a foundational understanding for pairing of food and various varietals.

TOPICAL OUTLINE:

APPROX. HOURS

Advanced sensory evaluation	6
Comparative Varietals	6
Food Preparation and cooking techniques	6
Menu comparison	5
Cheese and wine evaluation	5
Foundational wine shelves	5
TOTAL	33

DEVELOPED BY: Stephen Sparks CEC, CCE
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