

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

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| DEPARTMENT: | Culinary Arts |
| CURRICULUM: | Wine Technology |
| COURSE TITLE: | Food and Wine Pairing – Varietials I |
| COURSE NUMBER: | WIN 153 |
| TYPE OF COURSE: | Lecture/Lab |
| COURSE LENGTH: | Quarter |
| CREDIT HOURS: | 4 |
| LECTURE HOURS: | 22 |
| LAB HOURS: | 44 |
| CLASS SIZE: | 20 |
| PREREQUISITES: | Introduction to Enology (WIN 101), Introduction to Food and Wine Pairing (WIN 151), Advanced Food and Wine Pairing (WIN 152) (or current enrollment) or permission from instructor |

COURSE DESCRIPTION:

This lecture/laboratory class is designed to introduce the student to the philosophies and techniques involved in bringing food and wine together in a cohesive pairing. Varietials 1 will focus upon the foundational concepts introduced in the prerequisite classes as they are applied to Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay and Sauvignon Blanc. Students will take part in team demonstrations of food and wine pairings.

Laboratory materials fee

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

Food and Wine Pairing – Varietals I – WIN 153
Page 2

STUDENT LEARNING OUTCOMES ADDRESSED:

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

Analyze and evaluate characteristics of different wine varietals and their compatibility with foods.

Understand how different cooking techniques effect the final pairing of food and wine.

Research methods for improving menu and wine list compatibilities.

Research methods for pairing uncommon pairings involving Asian, Latin, Mediterranean and vegetable dishes.

Develop a visionary method for developing “Wine Maker” styles dinner and/or functions.

TOPICAL OUTLINE:

APPROX. HOURS

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| Sensory evaluation | 5 |
| Comparative Varietals | 5 |
| Food Preparation and cooking techniques | 4 |
| Menu comparison | 4 |
| Foundational wine shelves | 4 |
| Applied Laboratory Theory and Skills | 44 |
| TOTAL | 66 |

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