

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Food and Wine Pairing – Varietials III
COURSE NUMBER:	WIN 155
TYPE OF COURSE:	Lecture/Lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	4
LECTURE HOURS:	22
LAB HOURS:	44
CLASS SIZE:	20
PREREQUISITES:	Food and Wine Pairing Varietials I or II (WIN 153 or 154) or permission from instructor

COURSE DESCRIPTION:

This lecture/laboratory class is designed to continue the philosophies and techniques involved in bringing food and wine together in a cohesive pairing. Varietials 3 will focus upon the foundational concepts introduced in the prerequisite classes as they are applied special varieties selected by the instructor. These may include Italian reds and whites, Rieslings and/or other specific varietals. 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 III – Win 155
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

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