

**CUL 256.6 Course Outline as of Spring 2002****CATALOG INFORMATION**

Dept and Nbr: CUL 256.6 Title: WINE &amp; FOOD AFFINITIES

Full Title: Wine and Food Affinities

Last Reviewed: 9/12/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	5	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: CULT 256.6

**Catalog Description:**

Food and wine pairing in professional food service operations. Through formal tasting, cooking, and lectures, students refine their sensory abilities to identify complementary ingredients in food and wine and investigate the "marriage" of food and wines. Includes in-class food and wine tasting and a field trip to a local winery.

**Prerequisites/Corequisites:**

Minimum Age 21 or older

**Recommended Preparation:**

Eligibility for ENGL 100A or ENGL 100.

**Limits on Enrollment:****Schedule of Classes Information:**

Description: Food and wine pairing in professional food service operations. Through formal tasting, cooking, and lectures, students refine their sensory abilities to identify complementary ingredients in food and wine and investigate the "marriage" of food and wines. Includes in-class food and wine tasting and a field trip to a local winery. (Grade Only)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU GE:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>IGETC:</b>	<b>Transfer Area</b>	<b>Effective:</b>	<b>Inactive:</b>
<b>CSU Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>
<b>UC Transfer:</b>		<b>Effective:</b>	<b>Inactive:</b>

**CID:**

**Certificate/Major Applicable:**

Certificate Applicable Course

## **COURSE CONTENT**

**Outcomes and Objectives:**

The student will:

1. Identify and locate classic grape-growing and winemaking regions of the world, with emphasis on Sonoma County.
2. Identify elements in food and wine that lead to compatibility.
3. Explain the basic components of creating a wine list.
4. Predict compatibility of food and wine when making choices from a restaurant menu.
5. Create a multi-course menu pairing foods, courses, and wines.
6. Describe basic cooking techniques commonly used by professional chefs when wine is a component.
7. Explain the contemporary issues surrounding wines, such as personal and professional alcohol responsibility, wine and health.

**Topics and Scope:**

1. Wine regions of the world, emphasis on Sonoma County.
2. Wine tasting and appreciation.
3. Wine and food compatibility and pairing.
4. Menu development.
5. Professional cooking techniques and methods involving wine.
6. Contemporary issues surrounding wines.

**Assignment:**

1. In-class labs identifying common tasting components.
2. Match different wines with meal course.
3. Multi-course menu, 4 course and 4-6 wines, each matched with a

- specific course.
4. Business letter to potential customer, providing complete and concise explanation of the progression of foods and the wine selections, with specific comments on the characteristics of each wine, including its color, body, residual sugar, and its suitability for the accompanying food item.
  5. Guest speakers/Chefs to enhance appreciation of food and wine pairing.
  6. Field trip and field notes.

### Methods of Evaluation/Basis of Grade:

**Writing:** Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Written homework, Reading reports, Term papers	Writing 15 - 30%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None	Problem solving 0 - 0%
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**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Class performances, Performance exams	Skill Demonstrations 40 - 70%
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**Exams:** All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion, Essay; Short answer.	Exams 5 - 15%
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**Other:** Includes any assessment tools that do not logically fit into the above categories.

Attendance/Participation	Other Category 5 - 15%
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### Representative Textbooks and Materials:

Exploring Wine: The Culinary Institute of America's Complete Guide to Wines of the World. Koplan, Steven and Brian H. Smith, and Michael Weiss. New York: Van Nostrand, 1995.  
Wine industry periodicals.