CUL 205.2 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: CUL 205.2 Title: INTRO FOOD/WINE PAIRING
Full Title: Introduction to Food and Wine Pairing
Last Reviewed: 6/18/2001

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.50	8	Lecture Scheduled	12.00
Minimum	1.00	Lab Scheduled	2.00	8	Lab Scheduled	16.00
		Contact DHR	0		Contact DHR	0
		Contact Total	3.50		Contact Total	28.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 24.00 Total Student Learning Hours: 52.00

Title 5 Category:	AA Degree Applicable
Grading:	Grade or P/NP
Repeatability:	34 - 4 Enrollments Total
Also Listed As:	
Formerly:	CULT 205.2

Catalog Description:
An introduction to the concepts involved in food and wine pairing through formal tasting, cooking, and lectures. Students are taught how to use sensory abilities to identify those ingredients in both food and wine that complement each other.

Prerequisites/Corequisites:
Must be 21 years or older.

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: An introduction to the concepts involved in food and wine pairing through formal tasting, cooking, and lectures. Students are taught how to use sensory abilities to identify those ingredients in both food and wine that complement each other. (Grade or P/NP)
Prerequisites/Corequisites: Must be 21 years or older.
Recommended:
Limits on Enrollment:

Transfer Credit:
Repeatability: 4 Enrollments Total

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**	Effective:	Inactive:
CSU GE:	**Transfer Area**	Effective:	Inactive:
IGETC:	**Transfer Area**	Effective:	Inactive:

CSU Transfer:	Effective:	Inactive:
UC Transfer:	Effective:	Inactive:

CID:

Certificate/Major Applicable:
Not Certificate/Major Applicable

COURSE CONTENT

Outcomes and Objectives:
The Student will:
1. Recognize wine regions in Sonoma County and describe basic processes of wine production.
2. Participate in component tasting exercises to identify elements in food and wine that lead to compatibility.
3. Prepare and evaluate various wine reductions in order to select well balanced wines to use for cooking.
4. Participate in palate exercise in which various foods and wines are paired.
5. Identify basic cooking techniques commonly used by professional chefs when wine is a component.
6. Predict compatibility of food and wine when making choices from a restaurant menu.

Topics and Scope:

1. Wine Production.
   A. History.
   B. Regions in Sonoma County.
   C. Methods and Styles - red and white wines.
2. Component Evaluation.
   A. Wine Components.
   B. Food Components.
   C. Food and Wine Pairing.
3. Professional Cooking Techniques and Methods.
   A. Reductions.
   B. Glazes.
   C. Sweet and fortified wine in cooking.
   D. Selection Criteria.

Assignment:

1. Evaluate and critique wines.

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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments and skill demonstrations are more appropriate for this course.	Writing 0 - 0%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Lab work	Problem solving 10 - 25%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Preparation and/or evaluation of cooked recipes	Skill Demonstrations 60 - 80%

Exams: All forms of formal testing, other than skill performance exams.

None	Exams 0 - 0%

Other: Includes any assessment tools that do not logically fit into the above categories.

Assistance to the Chef/Instructor in preparation/cleanup of demonstrations Attendance/Participation	Other Category 10 - 25%

Representative Textbooks and Materials:
Recipes and handouts prepared by instructor.