

**CUL 256.11 Course Outline as of Fall 2015****CATALOG INFORMATION**

Dept and Nbr: CUL 256.11 Title: WINE &amp; FOOD AFFINITIES

Full Title: Wine and Food Affinities

Last Reviewed: 10/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.25	17.5	Lecture Scheduled	21.88
Minimum	1.50	Lab Scheduled	0.75	8	Lab Scheduled	13.13
		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: 43.75

Total Student Learning Hours: 78.75

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:

**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.

**Prerequisites/Corequisites:****Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

Must be age 21 or older.

**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. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be age 21 or older.

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:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

Upon successful completion of this course, the student will be able to:

1. Identify elements in food and wine that lead to compatibility.
2. Predict compatibility of food and wine when making choices from a restaurant menu.
3. Assess the ways methods of preparation and use of sauces influence food and wine pairing.
4. Suggest or select appropriate wine for a particular food or meal.
5. Describe basic cooking methods commonly used by professional chefs when wine is a component.
6. Develop a menu and compatible wine list.

### **Topics and Scope:**

#### **I. Principles of Food and Wine Compatibility**

- A. Cultural
- B. Environmental
- C. Taste
- D. Identifying components of wine and food tasting
  1. Elemental flavors and aromas
  2. Rules of pairing

#### **II. Considerations of Cooking Methods in Wine and Food Pairing**

- A. Basic cooking methods
- B. Sauces and other preparations
- C. Spices, herbs and condiments
- D. Cooking methods involving wine

#### **III. Menu Development**

- A. Compatible food and wine selection
- B. Food and wine menus

## Assignment:

1. In-class labs identifying common tasting components
2. Lab reports
3. Maintain a wine and food affinities lab journal
4. Develop a multi-course menu pairing wine with each course
5. Reading: textbook and handouts, 10-15 pages per week
6. Three quizzes; 1 final exam

## 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.

Lab reports, journal

Writing  
30 - 50%

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

Wine and food pairing; menu development

Problem solving  
20 - 30%

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

None

Skill Demonstrations  
0 - 0%

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

Exams to include multiple choice, true/false, matching items, completion, essay, short answer

Exams  
20 - 30%

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

Attendance, participation, and professionalism

Other Category  
5 - 10%

## Representative Textbooks and Materials:

What to Drink with What You Eat. Dornenburg, Andrew and Page, Karen. Bulfinch Press, 1st Edition, 2006 (classic).

Instructor prepared materials.