

**CUL 258.3 Course Outline as of Summer 2025****CATALOG INFORMATION**

Dept and Nbr: CUL 258.3 Title: WINE &amp; FOOD PAIRING

Full Title: Wine and Food Pairing

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	1.00	8	Lab Scheduled	17.50
		Contact DHR	0		Contact DHR	0
		Contact Total	2.25		Contact Total	39.38
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 43.75

Total Student Learning Hours: 83.13

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

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

Also Listed As:

Formerly: CUL 256.11

**Catalog Description:**

Food and wine pairing is all the rage, particularly here in California. From professional chefs to local foodies, the art and science of food and wine pairing is getting more interesting every day! Through lecture, structured tastings, and food preparation, students refine their sensory skills to identify complementary ingredients in foods and wines. This course also includes weekly in-class food and wine tastings.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.

**Limits on Enrollment:**

Must be age 18 or older.

**Schedule of Classes Information:**

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their sensory skills to identify complementary ingredients in foods and wines. This course also includes weekly in-class food and wine tastings. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate placement in AB705 mandates.

Limits on Enrollment: Must be age 18 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>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

**Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Identify common wine varietals and their compatibility with specific foods.
2. Explain the importance of local and seasonal food with wine pairing.
3. Apply a working knowledge of sanitation and safety in a professional kitchen.

**Objectives:**

At the conclusion of this course, the student should 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 how seasonality, methods of preparation and use of sauces influence food and wine pairing.
4. Suggest 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 with a 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. Seasonality
    - B. Basic cooking methods
    - C. Sauces and other preparations
    - D. Spices, herbs, and condiments
    - E. Cooking methods involving wine
  - III. Menu Development
    - A. Compatible food and wine selection
    - B. Food and wine menus
  - IV. Sanitation and Safety Practices in the Professional Kitchen
  - V. Attributes of the Professional Chef
    - A. Teamwork and leadership
    - B. Efficient time management and accuracy
    - C. Following written and verbal directions

All topics are covered in the lecture and lab portions of the course.

**Assignment:**

Lecture-Related Assignments:

1. Weekly reading (15-30 pages)
2. Research and report on common pairings of foods and wines (3-5 pages)
3. Develop a multi-course menu pairing wine with each course

Lab-Related Assignments:

1. Daily sensory evaluation exercises identifying wine characteristics
2. Daily sensory evaluation exercises identifying flavor components of foods with wines
3. Professionalism

Exams:

1. Midterm (1)
2. Final exam (1)

**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.

Research and report on common pairings of foods and wines	Writing 20 - 30%
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**Problem Solving:** Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Multi-course menu; daily sensory evaluation exercises	Problem solving 30 - 50%
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**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.

Midterm; final exam

Exams  
20 - 30%

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

Attendance; participation; professionalism

Other Category  
5 - 10%

**Representative Textbooks and Materials:**

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

Instructor prepared materials.