CUL 256.11 Course Outline as of Fall 2022

CATALOG INFORMATION

Dept and Nbr: CUL 256.11 Title: WINE & 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	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:
This course introduces food and wine pairing in professional food service operations. 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 ESL 100

Limits on Enrollment:
Must be age 18 or older.

Schedule of Classes Information:
Description: This course introduces food and wine pairing in professional food service operations. 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. (Grade Only)
Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100
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:

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:
Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:
At the conclusion of this course, the student should be able to:
1. Demonstrate a cultural appreciation of wine and its compatibility with food.
2. Identify common wine varietals and their compatibility with specific foods.
3. Explain the importance of local and seasonal food with wine pairing.
4. 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 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 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

Concepts presented in lecture are applied and practiced in lab.

Assignment:

Assignments will include:

Lecture-Related Assignments:
1. Weekly reading (15-30 pages)
2. One mid-term
3. One final exam
3. Research and report on common pairings of foods and wines (3-5 pages)
4. 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

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 paper	Writing 20 - 30%

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

Daily sensory evaluation exercises; multi-course menu	Problem solving 30 - 50%

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 and final exam	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. 2006 (classic)
Instructor prepared materials.