

CUL 256.11 Course Outline as of Spring 2020**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:

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:

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: 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: 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 how they connect 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:

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 how 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. 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
- IV. Sanitation and Safety
- V. Professionalism

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

Assignment:

Lecture-Related Assignments:

1. Reading: textbook and handouts, 10-15 pages per week
2. Three quizzes; 1 final exam
3. Develop a multi-course menu pairing wine with each course

Lab-Related Assignments:

1. In-class labs identifying common tasting components (one per week)
2. Lab reports (one per week)
3. Maintain a wine and food affinities lab journal
4. Work in a professional and safe manner

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 and 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.

Quizzes and exam 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. 2006 (classic)

Instructor prepared materials.