



COURSE OUTLINE: CUL253 - FOOD & WINE PAIRING

Prepared: Deron Tett

Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	CUL253: FOOD AND WINE PAIRING
Program Number: Name	1076: HOSPITALITY MGNT 2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	20W, 20S, 21W
Course Description:	<p>Become a wine enthusiast and decipher the many complexities revealed in wine by developing the ability to pair food and wine in today's culinary and hospitality world. Whether planning to entertain in the comfort of one's home, preparing for a business dinner meeting or developing food and wine menus for restaurants or special events, understanding how to pair food and wine is invaluable and quickly becoming a life skill. This course will explore the significance of food and drink by examining fundamental concepts of wine history, tradition and culture. Students will learn about terroir, wine terminology, production, storage, selection, and how wine is properly served.</p> <p>In conjunction with wine education, culinary and hospitality management students will participate in a variety of hands-on labs that will explore the complexities of wine and its interactions with food.</p>
Total Credits:	4
Hours/Week:	4
Total Hours:	60
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Substitutes:	FDS118
Vocational Learning Outcomes (VLO's) addressed in this course:	<p>1076 - HOSPITALITY MGNT</p> <p>VLO 8 Support the development of a service delivery model and implementation plan to account for practices within global settings.</p> <p>2078 - CULINARY MANAGEMENT</p> <p>VLO 1 provide advanced culinary planning, preparation and presentation for a variety of food service environments using a range of classical and contemporary techniques.</p> <p>VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion.</p> <p>VLO 9 perform effectively as a member of a food and beverage preparation and service</p>
Please refer to program web page for a complete listing of program outcomes where applicable.	



SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554

team and contribute to the success of a food-service operation by applying self-management and interpersonal skills.

VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.

Essential Employability Skills (EES) addressed in this course:

- EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.
- EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.
- EES 4 Apply a systematic approach to solve problems.
- EES 5 Use a variety of thinking skills to anticipate and solve problems.
- EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
- EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
- EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
- EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- EES 10 Manage the use of time and other resources to complete projects.
- EES 11 Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Books and Required Resources:

The Wine Lover’s Companion by Herbst
 Publisher: Barron’s Edition: 4th
 ISBN: 9781438008820

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Investigate and explore the origins of food and wine.	1.1 Outline the development of food and wine from the ancient world into modern day. 1.2 Describe specific cultural examples of food and wine traditions. 1.3 Explain the challenges of the trade of wine within a Canadian context.
Course Outcome 2	Learning Objectives for Course Outcome 2
2. Identify and analyze grape varieties and the wine-making process.	2.1 Discuss grape growing practices and terroir. 2.2 List and describe the characteristics of the classic grape varieties found in major wine-producing regions. 2.3 Explain the complexities of the wine-making process. 2.4 Explain the difference between still, Champagne, sparkling and fortified wines. 2.5 Describe the process of wine assessment and scoring.
Course Outcome 3	Learning Objectives for Course Outcome 3
3. Examine the complexities of food and wine pairing.	3.1 List the main principles used to pair food and wine. 3.2 Determine classic cultural food and wine combinations from across the world.



	3.3 Identify the aromatic qualities according to the style and type of wine. 3.4 Discuss different cooking techniques and the principles of using wine as an ingredient in recipes.
Course Outcome 4	Learning Objectives for Course Outcome 4
4. Discuss how to entertain with food and wine.	4.1 Identify different approaches and themes to entertain in business and at home. 4.2 Evaluate different wine and food tasting formats. 4.3 Decipher restaurant wine lists, wine selection and glassware. 4.4 Explain proper wine storage and cellar management. 4.5 Demonstrate the proper service of still, sparkling and fortified wine.
Course Outcome 5	Learning Objectives for Course Outcome 5
5. Explain the wine and liquor jurisdictional environment.	5.1 Discuss the wine regulations and standards in the major wine producing regions. 5.2 Describe different liquor licenses in the hospitality industry. 5.3 Outline the concerns of serving and drinking responsibly.
Course Outcome 6	Learning Objectives for Course Outcome 6
6. Demonstrate and apply knowledge of food and wine pairings in a lab setting.	6.1 Assist in the proper storage, handling and service of classic varietal wines. 6.2 Participate in the set up and operation of a food and wine lab, following formalized procedures and industry etiquette. 6.3 Participate in a formal assessment of selected wines, and wine and food combinations. 6.4 Complete a report on a selected wine and critique student peer assessments of the wine, and the food and wine experience.

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Exam 1	25%
Exam 2	25%
Exam 3	25%
Food and Wine Labs	15%
Project	10%

Date:

June 19, 2019

Addendum:

Please refer to the course outline addendum on the Learning Management System for further information.

