



COURSE OUTLINE: GAS125 - FOOD & WINE PAIRINGS

Prepared: Deron Tett

Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	GAS125: FOOD AND WINE PAIRINGS
Program Number: Name	1115: GAS-UNIV TRANSFER
Department:	CULINARY/HOSPITALITY
Semesters/Terms:	21F, 22W
Course Description:	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 world. Whether planning to entertain in the comfort of your own 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 and food history, tradition and culture. Students will learn about terroir, wine terminology, production, storage, and selection and how wine is properly served.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Vocational Learning Outcomes (VLO's) addressed in this course:	1115 - GAS-UNIV TRANSFER
Please refer to program web page for a complete listing of program outcomes where applicable.	VLO 1 Develop, through general knowledge gained in a wide range of subjects, insight into both self and society.
	VLO 3 Understand and utilize critical thinking processes and problem solving techniques.
	VLO 4 Examine and evaluate various aspects of our changing society to assist in developing a sense of personal and social responsibility as a citizen in society.
	VLO 5 Employ basic vocational, skills drawn from the areas of the Humanities, Social and Behavioural Sciences of Vocational Studies (Business, Technology).
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 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.

In response to public health requirements pertaining to the COVID19 pandemic, course delivery and assessment traditionally delivered in-class, may occur remotely either in whole or in part in the 2021-2022 academic year.



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	<p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>
General Education Themes:	<p>Arts in Society</p> <p>Civic Life</p> <p>Social and Cultural Understanding</p> <p>Science and Technology</p>
Course Evaluation:	<p>Passing Grade: 50%, D</p> <p>A minimum program GPA of 2.0 or higher where program specific standards exist is required for graduation.</p>
Books and Required Resources:	<p>The Wine Lover's Companion by Herbst Publisher: Barron's Edition: 4th ISBN: 9781438008820</p>

Course Outcomes and Learning Objectives:	Course Outcome 1	Learning Objectives for Course Outcome 1
	1. Identify the origins of food and wine.	1.1 Outline the development of food and wine from the ancient world to present day. 1.2 List 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 Describe grape growing practices and terroir. 2.2 List the classic grape varieties found in major wine-producing regions. 2.3 List and explain the steps in 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. 2.6 Participate in a formal wine assessment.
	Course Outcome 3	Learning Objectives for Course Outcome 3
3. Explain the principles of food and wine pairing.	3.1 List the main principles used to pair food and wine. 3.2 Discuss classic cultural food and wine combinations from across the world. 3.3 Identify the main scents/aromas found in wines. 3.4 Discuss different cooking techniques and wine styles. 3.5 Explain the principle of cooking with wine.	
	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 at home and in business.

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	<p>4.2 Identify and discuss the different wine and food tasting formats.</p> <p>4.3 Decipher restaurant wine lists, wine selection, glassware and table settings.</p> <p>4.4 Discuss proper wine storage and cellar management.</p> <p>4.5 Explain the proper service of wine.</p> <p>4.6 Plan a food and wine tasting event.</p>												
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Date:	July 27, 2021												
Addendum:	Please refer to the course outline addendum on the Learning Management System for further information.												

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