

Course title	Food and Wine Pairing				
Course code	CCUL 208				
Course type	Required				
Level	Diploma				
Year / Semester of study	2 nd Year/ 2 nd Semester				
Lecturer's name	TBA				
ECTS	4	Lectures/Week	2	Laboratories/Week	N/A
Course Aim	The primary objective of this course is to provide students with a comprehensive foundation in the world of wine, encompassing an exploration of various types, styles, and production methods. Students will delve into the intricacies of wine tasting, learning to discern characteristics, identify faults, and appreciate nuances in aroma and flavor profiles. Additionally, the course aims to impart knowledge on the principles of food and wine pairing, enabling students to understand the symbiotic relationship between wine and cuisine. Emphasis will also be placed on the proper storage and serving of wine, including factors such as temperature, glassware, and decanting techniques. Furthermore, students will have the opportunity to broaden their palate by exploring different spirits, gaining insights into the diverse flavors and production processes associated with spirits such as whiskey, vodka, and rum. By the end of the course, students will emerge with a well-rounded understanding of wine and spirits, equipped with the skills to appreciate, evaluate, and enjoy these beverages responsibly and discerningly.				
Learning outcomes	1. Recognize Different Types of Wines and Spirits: • Develop the ability to identify various types of wines and spirits, including grape varieties, wine styles (e.g., red, white, rosé, sparkling), and spirit categories (e.g., whiskey, vodka, rum, gin). 2. Conduct Wine Tastings and Evaluate Quality: • Acquire the skills to conduct wine tastings, utilizing techniques such as sight, smell, and taste to evaluate the quality and characteristics of wines, including factors like acidity, tannins, and aroma profiles. 3. Understand Factors in Wine Production: • Gain comprehensive knowledge of the factors involved in wine production, including grape cultivation, harvesting, fermentation, aging, and bottling processes, as well as the influence of terroir and winemaking techniques. 4. Explore Major Wine Regions Worldwide: • Familiarize oneself with the major wine-producing regions across the globe, including France, Italy, Spain, the United States, Australia, and New Zealand, understanding their unique terroir, grape varieties, and winemaking traditions. 5. Differentiate Between Wines and Spirits:				

	- Identify and differentiate between wines and spirits based on their production methods, ingredients, flavor profiles, and serving traditions, gaining an understanding of their distinct characteristics and applications. 6. Learn History of Spirits Production: - Explore the rich history and cultural significance of spirit production, tracing the origins and evolution of spirits such as whiskey, vodka, rum, and gin, and understanding the impact of historical, social, and economic factors on their development. 7. Master Food and Wine Pairing: - Develop expertise in pairing wines and beverages with food dishes, learning the principles of flavor harmony, contrast, and enhancement to create balanced and memorable dining experiences. 8. Combine Aperitifs with Menus: - Understand the role of aperitifs in culinary culture and learn to expertly pair them with menus, exploring aperitif styles, flavors, and serving techniques to enhance the dining experience and stimulate the appetite before a meal. 9. Explore Cocktail Mixology: - Delve into the art of cocktail mixology, learning to craft classic and contemporary cocktails using spirits, liqueurs, fresh ingredients, and garnishes, mastering techniques for shaking, stirring, and building drinks. 10. Understand Wine Labeling and Classification: - Decode wine labels and understand wine classification systems, including appellations, quality levels, and labeling requirements, to make informed decisions when selecting wines for purchase or consumption.		
Prerequisites	NONE	Corequisites	NONE
Course Content	- Prelude to wine: Definition of wine, History of wine making, Early influence of spirits, Levels of production, Wine producing areas of the world. - The vine and the grower: Importance of natural conditions, Microclimates and topography, Climate and soil, Vine types and propagation, how grapes become sweet, Pruning and training, Pests and diseases, methods of grafting, the annual vineyard cycle, Ripening and harvest. - White grapes of the world: Wines of France, Wine regions, What types of wine produce in each region, Wine and food, Appellation Controlee, Bordeaux districts wines and the 1855 Classification, Burgundy district, Rhone and Loire district and Alsace district, German wines and wine law. - New regions: Wines of California, New York and the Pacific Northwest. - Red grapes of the world: Red wines of Burgundy and the Rhone Valley, what is Tannin, Red wines of Bordeaux, Different quality levels of Bordeaux wine, what is a Châteaux, Châteaux classification.		

	6. Wines of other important world districts: Wines of Italy, Spain and other European countries. 7. Pair wines with various food dishes 8. Champagne: History, Methods of production, Secondary Fermentation, the method of Champenoise, Remuage, Disposal of sediment and presentation, Tank, Transfer and Carbonation methods, Style of sparkling wine, Size of bottle, Other sparkling wines to complement food. 9. Fortified wines: Sherry and Port, the sherry method, Region and soils, Grapes for sherry, traditional and modern sherry production, Mosto and flor, Finos and rayas, the solera system, Coloring and sweetening, The Port method, Grapes for port, Autovinification, Maturation, Port styles, Vintages and blends, Bottling and shipments, other fortified wines, Madeira history and styles, Estufangen, Marsala, Malaga and Tarragona, Vermouths to complement food. 10. Anatomy of the trade: The marketing operation, the short and long journeys, Functions of broker, Blend and shipping, Value of forwarding agent, travel sickness in wines, Bottling skills, Licensee’s responsibilities for orderliness, Trade associations, U.K, European and world wide, Government control, Customs and trading standards officer, Wine tasting, World output of the trade. 11. Wines, Spirits and the consumer: Sensible use of alcoholic drinks, Social aspects of alcohol, Selection of wines to complement food, labeling regulations, selecting wines for guests, Storing and serving wine in the home, Opening the Bottle, Wine temperatures, Wine glass shapes and their uses.										
Lecturing Methodology	The course is delivered through lectures, discussion, assignments, presentations, case studies and laboratory applications.										
Bibliography	Required: Title: Complete Wine Course Author(s): Kevin Zraly Publisher: Sterling Publishing Edition: Latest ISBN: 0- 8069-6699-8										
Assessment Policy		<table><tr><td>50 %</td><td>Final Exam</td></tr><tr><td>25 %</td><td>Mid –Term / Tests / Quizzes</td></tr><tr><td>20 %</td><td>Homework</td></tr><tr><td>5 %</td><td>Class Attendance & Participation</td></tr></table>	50 %	Final Exam	25 %	Mid –Term / Tests / Quizzes	20 %	Homework	5 %	Class Attendance & Participation	
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ECTS Allocation	<table><tr><td colspan="2">Estimated student’s work time distribution in hours:</td></tr><tr><td>Contact hours</td><td>Student’s private time</td></tr></table>			Estimated student’s work time distribution in hours:		Contact hours	Student’s private time				
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	Lecture	23	Private study	56
	Mid-Term Test	1	Homework / Assignments / Projects	20
	Final Exam	2	Test preparation	5
			Final Exam Preparation	15
	Total:	26	Total:	96
Language	ENGLISH			