

Discipline: Agriculture		Sub-discipline: Wine Education/Enology	
General Course Title: Food and Wine Pairing		Min. Units: 1.5 Semester	
		Proposed Suffix:	
<p>Course Description: An introduction to the concepts involved in food and wine pairing through formal tasting, cooking, and lectures. Students are taught how to use sensory abilities to identify those ingredients in both food and wine that complement each other. Must be 21 years or older.</p>			
Required Prerequisites or Co-Requisites ¹			
Advisories/Recommended Preparation ²			
<p>Course Objectives: <i>At the conclusion of this course, the student should be able to:</i></p> <ul style="list-style-type: none"> • Participate in component tasting exercises to identify elements in food and wine that lead to compatibility • Prepare and evaluate various wine reductions in order to select well-balanced wines to use for cooking • Participate in palate exercise in which various foods and wines are paired • Identify basic cooking techniques commonly used by professional chefs when wine is a component • Predict compatibility of food and wine when making choices from a restaurant menu 			
<p>Course Content:</p> <ol style="list-style-type: none"> 1. Wine Production <ol style="list-style-type: none"> a. History b. Regions in Sonoma County c. Methods and Styles - red and white wines 2. Component Evaluation <ol style="list-style-type: none"> a. Wine Components b. Food Components c. Food and Wine Pairing 3. Professional Cooking Techniques and Methods <ol style="list-style-type: none"> a. Reductions b. Glazes c. Sweet and fortified wine in cooking d. Selection Criteria 			
Laboratory Activities: Individual Laboratory Activities are designed to support course objectives.			
Methods of Evaluation: Lecture Comprehensive Quizzes and Exams Written Critical Thinking Scenarios Problem Analysis and Solution Research and Term Papers		Methods of Evaluation: Laboratory Laboratory Skill Validation by Observation Laboratory Reports Diagnoses and Problem Solving Laboratory Skill Practicum Certification Exams	
Typical Textbooks, Manuals, or Other Support Materials Under Review			
FDRG Lead Signature:		Date:	
Mark E. Bender, PhD CSU Stanislaus			
[For Office Use Only]		Internal Tracking Number	

¹ Prerequisite or co-requisite course need to be validated at the CCC level in accordance with Title 5 regulations; co-requisites for CCCs are the linked courses that must be taken at the same time as the primary or target course.

² Advisories or recommended preparation will not require validation but are recommendations to be considered by the student prior to enrolling.

