

Advanced Food and Wine Pairing WIN 152 ~ Summer 2010



Where Intro to Food and Wine Pairing leaves off... we dig deeper into the different philosophies of pairing and explore the world of cuisines and the relative impacts food and wine pairing.

Topics covered

- Menu planning and Party planning
- Vertical and horizontal pairing
- Planning a Wine Dinner
- Gout de Terrior : The Taste of Place
- The Physiology of Taste
- How to prepare dishes for wine?
- Using the sauces of French cuisine
- Pairing to world cuisines
- BBQ, Indian, Mexican, Thai food?

ADVANCED FOOD AND WINE PAIRING

4253.01 WIN 152

Th 05:30PM- 09:30PM

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