



School of Humanities and Social Sciences

CLT 307-AIX 1

Wine and Food Pairing

202425 Fall

Course Details

Credit Hours: 3

Days: Fridays

Time: 09:00 to 11:55

Prerequisites: This course is suitable for an undergraduate student who has successfully completed at least 3 semesters of College-level course work. Successful completion of ENG 101 or equivalent, and 6 credit hours above the 100-level (introductory) in the arts, humanities, social sciences and/or business are strongly recommended; or instructor permission. No prior experience with a Wine Studies course is necessary.

Instructor Information

Marie Ferlanda

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Course Description

Red wine with meat and white wine with fish? A standard rule for food and wine pairing. Or is it? In this course you will learn there is much more to food and wine pairing than this simple cliché. With a combination of lectures and tastings, students will learn about international grapes varieties, regions and winemaking techniques used to achieve certain styles of wine and their perfect food pairings. The course also includes Field Studies.

Each class will focus on a specific wine style and grape varietal and review the relevant wine regions across the globe. The students will develop their tasting skills and food pairing with

regular tastings in class accompanied by matching food examples.

Our tastings will focus on Old World VS New World to emphasize the difference of terroir, wine styles and AOC restrictions between Europe and the rest of the world. Students will also learn about the basics of winemaking techniques, labels and the AOC system.

Course Objectives

- Develop tasting skills and quality evaluation of wines with the purpose of matching them with food.
- create from scratch a four-course menu and pair each course with a specific wine style and region.
- Understand the main wine regions in the world through winemaking techniques, soil, climate, AOC systems and labelling.

Learning Outcomes

Upon successful completion of this course students will gain an understanding of the concept of Terroir, demonstrate knowledge of winemaking and ageing of reds, whites, rosés, sparkling, oxidative and sweet wines. The students should be able to capture the essence of the main well-known grape varieties and understand the impact that regionality has on them.

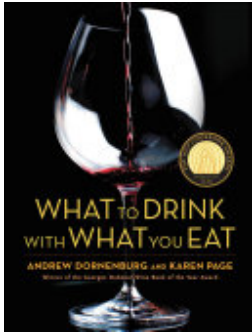
They will comprehend the main global wine regions and their specificities: soil, climate, wine styles, labels and AOC systems. Further to regular tastings in class they will comprehend and use the systematic approach to tasting (WSET) and evaluate the quality/value of wines. Through practical examples and homework, the students should be able to elaborate a restaurant menu with relevant wine pairing for each course.

Instructional Methods and Activities

- Lectures on winemaking techniques
- Lectures on wine vocabulary and AOC system through the use wine labels
- Presentations of the main international wine regions
- Tasting using the systematic approach to tasting (WSET)
- Pair wines with food and learn about taste matching

- Field study written papers & homework including questionnaires, menu creation and wine tasting.

Primary/Required Textbooks and Materials



What to Drink with What You Eat

ISBN: 9780316077972

Authors: Andrew Dornenburg, Karen Page

Publisher: Little, Brown

Publication Date: 2009-07-31

Assessment, Evaluation, and Grading

Category	Points
Attendance and Participation	50
Homework	80
Mid-term	90
Field studies	40
Menu creation	40
Final exam	120
Total	420

Grading System/Grade Distribution

Grading System/Grade
Distribution

U.S	ACM	French Equivalent
95-100%	A	17-20
90-94%	A -	16
88-89%	B+	15

U.S	ACM	French Equivalent
84-87%	B	14
80-83%	B-	13
78-79%	C+	12
74-77%	C	11
70-73%	C-	10
68-69%	D+	9
64-67%	D	8
60-63%	D-	7
0-59%	F	0-6

Attendance

One of the primary requirements this semester is that you attend class. This is not a lecture class; it's essential that you come to class on time, be prepared for the lesson, and be ready to participate in discussions and activities. Attendance will be part of your final grade. Any absences can harm your final grade. It will be up to the student to manage and communicate with professors about their absences. For every absence, your final grade may be lowered by one half-letter grade (B+ to become a B, B to become B-, and so on). ACM-IAU professors are empowered to impose academic sanctions (including a lowered grade or even failure) upon students for unexcused absences, frequent tardiness, work submitted late, or any other actions or behaviors that violate ACM's academic standards and policies.

Our class meets once a week, therefore each session will count as two absences.

Being late of more than 10 minutes, or leaving class early (10 minutes or more), will count as an absence. Multiple lateness of less than 10 minutes will count as an absence above 3 occurrence during the semester.

Field trips are an essential part of the learning process, not attending the field trip will count as two absences.

When you return to class after an absence, you are required to catch up the lesson and any homework must be done.

Homework: Homework have to be handed back on time, for each day late, the grade will be reduced by 10% up to the 5th day. After 5 days, homework will not be accepted.

Academic Policies

All students are responsible for reading, knowing, and understanding the information pertinent to their areas of study available in the ACM Catalog. The catalog contains requirements for all degree programs, course descriptions, academic policies, and regulations that govern ACM. All parts of the catalog are subject to annual changes as university rules, policies, and curricula change. It is your responsibility to keep informed of such changes; failure to do so will not exempt you from whatever penalties you may incur. Catalogs are published from August through July.

Review the latest catalog at: <https://www.acmfrance.org/academics/catalog>

Schedule of Classes and Assignments

Week 1 - No class

Week 2 Orientation, Terroir, and classic pairings

- Orientation – Terroir and the basics of wine – 1h30
- Tasting workshop: Prepare the palate –1h30

Week 3 Light reds with earthy food

- Red winemaking - 30min
- Main wine regions: Burgundy, New Zealand, Oregon – 1h
- Tasting: Pinot Noir with food pairings – 1h

Week 4 Aromatic whites with Asian Food

- White winemaking 30min
- Main white wine regions: Germany, Alsace, Washington state – 1h
- Tasting: Riesling, with food pairings –1h

Week 5 Fruity Reds with casual dining

- Main red wine regions: Rhône, Australia – 1h30
- Tasting Shiraz, Grenache, Mourvèdre with food pairings – 1h30

Week 6 Dry whites & light food

- Main wine regions: Loire, New Zealand, South Africa – 1h30
- Tasting: Sauvignon Blanc and Chenin with food pairings – 1h30

Week 7 Oaked whites & creamy food

- Main wine regions: Burgundy, California – 1h30
- Tasting: Chardonnay with food pairings – 1h30

Week 8 Mid-Term Exam + class workshop menu creation

Week 9 Fall break

Week 10 Provence Rosé with local pairings

- Mid-term correction – 30min
- Rosé winemaking – Provence region – 1h
- Tasting Provence rosés with food pairings – 1h30

Week 11 The Bordeaux region

- Main areas of the Bordeaux regions and their particularities – 1h30
- Tasting Bordeaux wines – 1h30

Week 12 Robust reds with hearty food

- Main red wine regions: US and South America – 1h

- Tasting Cabernet Sauvignon, Malbec, Carmenère with food pairings – 1h30

Week 13 Sparkling Wines with fried food

- Sparkling winemaking & introduction to Champagne - 1h30
- Tasting: Prosecco, Cava, Champagne with food pairing – 1h30

Week 14 Sweet Wines and fine dining

- Sweet wines winemaking techniques: cooling, botrytis, fortified – 1h30
- Tasting sweet styles of reds and whites with food pairings – 1h30

Final Exam 1h30 - Including: Questionnaires, wine tasting evaluation.

Field Trip

Savim food and wine fair in Marseille : Friday 15th March 1pm - 7pm