

HOS 5158 Theories of Wine and Food Pairing Summer 2013

Class 1 (July 9)

Wine Tasting Review: elements of structure pertinent to food pairing; dominant flavours in wines; what makes certain wines more versatile with food; major differences amongst key wine styles

Dynamics of Food and Wine: Cause and Effect

Foods: Demonstration plate including lemon, crab-flavoured Pollock, soya sauce, blue cheese, salsa, fruit, endive

Class 2 (July 16)

Wine with seafood, wine and sweetness in food

Wine with salad

FOOD

Part 1 – Appetizers – Pork satay with cassis glaze; Caesar salad

Part 2 – Mains – Roasted Salmon in white wine butter sauce; pan-fried Pickerel with mango coulis

Class 3 (July 23)

Wine with vegetarian dishes

Wine with poultry

Wine with spice

FOOD

Part 1 – Appetizers – Quiche; Mushroom Risotto

Part 2 – Mains – BBQ glazed grilled chicken thigh; chicken breast medallions in Florentine and spicy curry sauces

Class 4 (July 30)

Wine with hot spice in food, umami effects

Wine with red meat

FOOD

Part 1 – Appetizers – pan seared scallop in beurre blanc; chef's choice of a spicy app

Part 2 – Mains – Beef and lamb, rare and well done, with spicy peppercorn sauce and red wine jus

Class 5 (August 6)

Wine with dessert

Wine with cheese

FOOD

Part 1 – Cheeses: An assortment from the six main cheese styles

(looking for soft chevre, brie or st andre, port salut, 2 year old cheddar, parm, stilton or Roquefort)

Part 2 – Desserts – fruit flan / tart; crème brulée; chocolate truffles x 2 (1 milk, 1 dark)

Class 6 (WEDNESDAY August 13)

Student group projects and course review; foods will be canapés as determined by Chef.