

# Pairing Wine with Food: Course Syllabus – Fall Term

**Course Title:** Pairing Wine with Food  
**Course Number:** CA8. 360 - 01  
**Class Meets:** Hybrid/Wednesday CC-219  
**Instructor:** Chef Audrey Anderson  
**E-mail:** [andersau@linnbenton.edu](mailto:andersau@linnbenton.edu)

**Credits:** 3  
**Number of Sessions:** 11  
**Time:** 2:30-3:30pm  
**Length of Sessions:** 1hr  
**Phone:** 541-917-4397

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**DESCRIPTION:** Explore the use of wine in the preparation and pairing of food. Includes experimentation and tasting in a hands-on environment. Also learn to identify the characteristics of food and match them with complimentary wine. Required: All students must be over 18 years of age (proof of age will be required).

**OUTCOMES:** Upon successful completion of this course, students will be able to:  
Analyze characteristics of pairing food and wine in a series of tastings and sensory evaluations.  
Learn how to pair wine with new food trends; Produce food with various cooking methods and flavoring agents; Fluent with cooking terms, equipment, and ingredients related to food and wine pairing; Communicate an understanding of the language of wine analysis and apply the terms with cooking methods in order to pair both accurately.

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**Grading:** A to F  
**Grading Procedures:**  
Daily Performance  
Final Exam

**Attendance:** Students will be required to attend all classes. Daily grading is based on attendance. Four days absent and you will be removed from class. Tardiness will result in 2 points deducted for every 10min up to a half hour, at which point you will be graded as absent, your fourth tardy will result in a zero for the day. If you are not able to attend class or will be tardy, please notify Chef Audrey at least 2hrs in advance via phone or email.

**Daily Performance and Class Participation:** Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Each student will be required to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

**Kitchen Attire:** Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Face Covering Required
- Culinary students are required to be in chef whites
- Long pants
- Short sleeve shirt, no tank tops
- Close-toed/non-slip shoes
- Apron: will be provided
- Chef's hat: will be provided
- Long hair restrained and pulled back
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Please avoid strong smelling cologne, perfumes and lotions as this will inhibit sensory evaluation for you and your classmates.

**Safety and Sanitation:** Will be covered in depth on the first day of class. Students are expected to hold safety and sanitation procedures in high regard for the safety of you and your classmates.

**Kitchen Equipment:** You will be exposed to commercial kitchen equipment that is used for College food service and the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately so as to avoid mishandling and equipment malfunction.

### **LBCC Comprehensive Statement of Nondiscrimination**

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## Weekly Class Schedule

### **Week 1: Welcome & Introduction on Moodle**

- Syllabus Review
- Recipe Review
- Styles of Wine Lecture

### **Week 2: Aromatic and Sweet Wines**

- Pairing Wine Lecture
- Riesling

### **Week 3: Light Bodied White Wine**

- Pinot Gris

### **Week 4: Light to Medium Bodied White Wine**

- Sauvignon Blanc

### **Week 5: Full Bodied White Wine**

- Chardonnay

### **Week 6: Light Bodied Reds**

- Pinot Noir

### **Week 7: Medium Bodied Reds**

- Merlot

### **Week 8: Full Bodied Reds**

- Cabernet Sauvignon

### **Week 9: Dessert Pairings**

### **Week 10:**

- Online Final Exam