

HOSP-355 : Wine and Beverage Studies

This Course will examine the role that wine and other fermented beverages contribute to commercial dining experience. The course will emphasize the origin and style of wines from various global locations, and introduce concepts related to other fermented beverages such as cider. Brewed beverages including beer and sake, the theory and hands-on practice of pairing alcoholic beverages with food, professional level tasting and evaluation, and proper beverage service. Label terminology, palate development, flavor interaction, and traditional or "classic" European wine pairings will also be discussed. Other subjects include purchasing, storing, pricing, merchandising, and serving wine and other alcoholic beverages in a restaurant or cafe setting.

Credits 1.5

Corequisites

Take Hospitality, Service, and Restaurant Management ([HOSP-350/A/B/C](#)).