

School of Hospitality and Culinary Art

The Neotia University

Course Name	Food and Wine Pairing
Course Code	CC-CAP301
Course Duration	15 weeks
Semester	Third
Core/Elective	Core - Culinary Art
Credit Points	2
Weekly Delivery/ Contact Hours	04 Hours per week
Resource Requirements	Practical lab, Various Food & Beverage service equipments
Class conducted at Building	School of Hospitality and Culinary Art
Prepared by	Mr. Vivek Anand

Course Description

This course will provide our students, depth knowledge about Food and Wine. The syllabus is designed on the Food and Wine pairing which will provide all those necessary knowledge about pairing of food and wine which is required to accompany food with wine.

Course Outcomes (COs)/ Learning Outcomes (LOs)

After completion of this syllabus Students will be able to list down various points which have to be considered for food and wine pairing. Students will be able to write down various factors which affect food and wine pairing. The students will be able to identify and rectify all the points which will occur during pairing of food and wine.

Prescribed and Recommended Readings:

Required Textbook(s)

Pairing Wine and Food by Linda Johnson-Bell (Author)

Grossman's Guide to Wines, Beers, and Spirits Hardcover by Harold J. Grossman (Author), Harriet Lembeck (Contributor)

Recommended Reading(s)

Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)

Food and Beverage Service by Dennis Lillicrap.

Food and Beverage Service by R. Singaravelavan

Food and Wine pairing by Coltman

Parameters required from the students: Since the students have been completed their first year they must be able to know about various accompaniments of food, service styles, types of meals & Various coversetups.

Syllabus for practical

Practica I No.	Particulars	Duration
1	Taste Basics and the Basics of Wine Evaluation (Red wine)	3 Hr 45 Mins.
2	Taste Basics and the Basics of Wine Evaluation (White wine)	3 Hr 45 Mins.
3	Taste Basics and the Basics of Wine Evaluation (Sparkling wine)	3 Hr 45 Mins.
4	The Foundation - Wine and Food Taste Components	3 Hr 45 Mins.
5	The Foundation - Wine and Food Taste Components	3 Hr 45 Mins.
6	Service of Red Wine	3 Hr 45 Mins.
7	Service of White Wine	3 Hr 45 Mins.
8	Service of Sparkling Wine	3 Hr 45 Mins.
9	Classic Wine and Food Pairing	3 Hr 45 Mins.
10	Make a Wine Bar Menu List Suggestive Selling- Food Pairing	3 Hr 45 Mins.
11	Table laying & Service of menu with accompanying Wines	3 Hr 45 Mins.
12	Pairing Session of Wines with Food:	3 Hr 45 Mins.
13	Pairing Session of Wines with Food:	3 Hr 45 Mins.
14	Meals and Wine Planning	3 Hr 45 Mins.
15	Meals and Wine Planning	3 Hr 45 Mins.

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	1	TEACHER: VIVEK ANAND	
TOPIC:	Taste Basics and the Basics of Wine Evaluation (Red wine)	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during tasting various types of Red wine.			
RESOURCES: Restaurant table, Wine opener, wine bottle, wine glasses, projector, Screen etc.					
VIDEO TUTORIAL: https://youtu.be/Z21ZFdy9mHA					
REFERENCES: 1)Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)					
	TIME	Faculty Role	Tasks	Student Role	
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at	Follow Restaurant SOP	
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service	Present grooming standards	
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the basics of Red wine, tasks which have	Attend briefing, Take notes	
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, Red wine glasses, restaurant table has to be wiped and has to be set for the practical.	Follow instructions and will complete the tasks.	
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the various factor which affect /enhance the taste of red wine. Explaining the various red	Follow instructions	
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Opening the wine bottle. Showing the procedure of opening a wine	Follow instructions and will Taste Red wine	
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various tastes of wine, Basics of red wine,	Should explain	
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage	Follow Restaurant SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION					
	POSSIBLE ERRORS		RECTIFICATION		
1	The cork of the wine bottle may break while		Fix the wine bottle opener perfectly and pull it upward slowly and carefully		
2	While pouring wine may fall on the guest's attire		Immediately rub it with wet cloth		
RESULT ANALYSIS			If the practical will be conducted properly the students will be able to explain Taste Basics and the Basics of Wine Evaluation (Red wine).		

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing		MANUAL NO:	2	TEACHER: VIVEK ANAND
TOPIC:	Taste Basics and the Basics of Wine Evaluation - White wine		SEMESTER:	3	HOURS: 3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the challenges occurred during tasting various types of white wine.		
RESOURCES: Restaurant table, Wine opener, wine chiller with Ice, wine bottle, wine glasses, projector, Screen etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
VIDEO TUTORIAL: https://youtu.be/qdvDr5B7bpI					
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the basic taste of white & sparkling wine, tasks which have to perform, Safety measures		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, wine glasses, wine chiller, restaurant table has to be wiped and to be set according to the		Follow instructions & Complete the task
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the various factor which affect /enhance the taste of white & Sparkling wine. Explaining the		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Opening the wine bottle. Showing the procedure of opening a		Follow instructions and will taste White & Sparkling wine
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various tastes of white & sparkling wine,		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS	RECTIFICATION	
1			If the temperature of the wine bottles are not appropriate then the actual taste of the wine may not feel on the palate of our mouth.	We always have to maintain the temperature of the white. It should be served chilled . To keep it chilled we'll place a wine chiller(with Ice) near to the guest table.	
RESULT ANALYSIS			1) If the practical will be conducted properly the students will be able to explain Taste Basics and the Basics of Wine Evaluation (White wine & Sparkling wine).		

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing		MANUAL NO:	3	TEACHER: VIVEK ANAND
TOPIC:	Taste Basics and the Basics of Wine Evaluation - Sparkling wine		SEMESTER:	3	HOURS: 3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the challenges occurred during tasting various types of Sparkling wine		
RESOURCES: Restaurant table, Wine opener, wine chiller with Ice, wine bottle, wine glasses, projector, Screen etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)					
VIDEO TUTORIAL: https://youtu.be/gdyDr5B7bpI					
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the basic taste of sparkling wine, tasks which have to perform, Safety measures		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine glasses, wine chiller, restaurant table has to be wiped and to be set according to the practical		Follow instructions & Complete the task
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the various factor which affect /enhance the taste of Sparkling wine.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Opening the wine bottle. Showing the procedure of opening a sparkling wine bottle. Sparkling wine tasting and evaluating		Follow instructions and will taste White & Sparkling wine
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various tastes of sparkling wine, How to open sparkling wine bottle etc		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS		RECTIFICATION
1			If the bottle of sparkling wine has been shaken before opening it. It may cause accidents during the practical. People may get hurt with the force		Do not shake the sparkling wine bottle before opening it. Open the sparkling wine bottle in a very perfect manner so that there will be no chances of
RESULT ANALYSIS			1) If the practical will be conducted properly the students will be able to explain Taste Basics and the Basics of Wine Evaluation (White wine & Sparkling wine).		

B.Sc in Culinary Art						
SUBJECT:	Food and Wine Pairing		MANUAL NO:	4	TEACHER: VIVEK ANAND	
TOPIC:	The Foundation - Wine and Food Taste Components		SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the problems occurred during matching and knowing the various components of Food.			
RESOURCES: Restaurant table, Tableware, Flatware, Napkins & crockeries etc.						
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)						
Video Tutorial -		https://youtu.be/7Xsb9LQhu6U				
TIME		Faculty Role	Tasks		Student Role	
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while		Follow Restaurant SOP	
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service tools		Present grooming standards	
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the various components of food which will be discussed during the practical		Attend briefing, Take notes	
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Taste Foundations - Components Primary Taste Components of Food		Follow instructions	
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Food Components - carbohydrates & protein		Follow instructions and will identify various food components	
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Food Components - fats, vitamins and minerals.		Follow instructions and will identify various food components	
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions related to: Various taste & Components of Food.		Should explain	
15 mins	12.45 - 1.00 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS		RECTIFICATION	
1			If the component of the food is not acknowledged/ identified properly then correct		Need to acknowledge/Identify each and every component food correctly.	
RESULT ANALYSIS			1) If the practical will be conducted properly the students will be able to explain about The Foundation - Food Taste Components.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	5	TEACHER: VIVEK ANAND	
TOPIC:	The Foundation - Wine and Food Taste Components	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the problems occurred during matching and knowing the various components of wine.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries , napkins etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial		https://youtu.be/zlb4PPIJu6o			
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand hygiene for meals should be		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the various components of wine which will be discussed during the practical		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Taste Foundations - Components Primary Taste Components of wine		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Wine Components - Acidity, Tannins.		Follow instructions and will identify various wine components
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Wine Components - Alcohol content and residual sugar.		Follow instructions and will identify various wine components
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions related to: Various taste & Components of Wine.		Should explain
15 mins	12.45 - 1.00 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage MUST not be thrown in open areas.		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		The taste and the pairing suggestios will not match correctly if the components of the wine is not identified or acknowledged perfectly.		Need to acknowledge/Identify each and every component wine perfectly.	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to explain about The Foundation - Wine Taste Components.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing		MANUAL NO:	6	TEACHER: VIVEK ANAND
TOPIC:	Service of Wine- Red Wine		SEMESTER:	3	HOURS: 3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the challenges occurred during service of Red wine. Our students will be able to serve Red wine perfectly. Our students will be able to know the Temperature of serving		
RESOURCES: Restaurant table, Wine opener, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial			https://youtu.be/o9x_iOmK8ok https://youtu.be/iv56O-NGBGg		
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service tools		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda like How to serve wine, tasks which have to perform during the practical, Do's and Don'ts of Practical		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine glasses, restaurant table has to be wiped and set properly for the practical.		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the Service of Red wine.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Service of Red wine, Sequence of Service		Follow instructions & Practice
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: How to serve red wine to a customer? What are the service sequence to be followed on the table in terms of red wine service? etc.		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS		RECTIFICATION
1			If the guidelines will not be followed properly then there is a chance of spillage on the table		Wine has to be poured slowly and perfectly
RESULT ANALYSIS			If the practical will be conducted properly the students will be able to serve red wine perfectly.		

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing		MANUAL NO:	7	TEACHER: VIVEK ANAND
TOPIC:	Service of Wine- White Wine		SEMESTER:	3	HOURS: 3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the challenges occurred during service of White wine. Our students will be able to serve white wine perfectly. Our students will be able to know the Temperature		
RESOURCES: Restaurant table, Wine opener, Wine Chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial https://youtu.be/Bt51tCbV7TQ https://youtu.be/tcmEvvWC8AQ					
TIME	Faculty Role		Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service tools		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda like How to serve white wine to a customer which has to be followed on the table		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine glasses, wine chiller (with Ice), restaurant table has to be wiped and set properly for the practical.		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the Service of White wine.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Service of white wine, Sequence of Service		Follow instructions & Practice
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: How to serve white wine to a customer? What are the service sequence to be followed on the table in terms of white wine service? etc.		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS		RECTIFICATION
1			If the white wine is not served chilled then the guest may complain about the wine.		It has to be served chilled.
RESULT ANALYSIS			If the practical will be conducted properly the students will be able to serve white wine perfectly.		

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing		MANUAL NO:	8	TEACHER: VIVEK ANAND
TOPIC:	Service of Wine- Sparkling Wine		SEMESTER:	3	HOURS: 3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the challenges occurred during service of Sparkling wine. Our students will be able to open & serve Sparkling wine perfectly. Our student will be able to know the		
RESOURCES: Restaurant table, Wine opener, Wine Chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial		https://youtu.be/e4q0IFPdcl0 https://youtu.be/grXv5bA9AP8			
TIME	Faculty Role		Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda like How to serve open & serve sparkling wine, tasks which have to perform		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine glasses, wine chiller (with Ice), restaurant table has to be wiped and set properly for the practical.		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the Service of sparkling wine.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Service of Sparkling wine, Sequence of Service		Follow instructions & Practice
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: How to serve Sparkling wine to a customer? What are the service sequence to be followed on the table in terms		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS		RECTIFICATION
1			If the bottle of sparkling wine is not opened perfectly then it may cause accidents because the bottle of sparkling wine contains a lot many		Sparkling wine bottle has to be open slowly and perfectly. We've to use the techniques of opening the sparkling wine bottle.
RESULT ANALYSIS			If the practical will be conducted properly the students will be able to open & serve sparkling wine perfectly.		

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	9	TEACHER: VIVEK ANAND	
TOPIC:	Classic Wine and Food Pairing	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during pairing classic wines with food.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
VIDEO TUTORIAL: https://youtu.be/5a_0IUzKrB8					
TIME		Faculty Role	Tasks	Student Role	
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while	Follow Restaurant SOP	
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service tools	Present grooming standards	
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda like What is classic wine and food. How to match it perfectly etc. tools which	Attend briefing, Take notes	
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, wine glasses, wine chiller , restaurant table has to be wiped and to be set for the practical.	Follow instructions	
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the various pairing techniques of classic wines.	Follow instructions	
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Task will be given to list down the various techniques used to pair the classic wines with food	Follow instructions	
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various pairing techniques used in classic wine pairing, rules and guidelines of pairing wines etc.	Should explain	
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage	Follow Restaurant SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		If not get paired properly, the actual taste may not come and may reaction may occur which		Follow the guidelines and techniques used in pairing classic wine with food.	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to explain about Classic Wine and Food Pairing techniques.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing		MANUAL NO:	10	TEACHER: VIVEK ANAND
TOPIC:	Make a Wine Bar Menu List Suggestive Selling- Food Pairing		SEMESTER:	3	HOURS: 3 hours 45 mins
LEARNING OUTCOME:			Students should identify and rectify the challenges occurred during pairing various food along with various types of wine.		
RESOURCES: Restaurant table, Wine bottle, Menu Card, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial:			https://youtu.be/fSEGbWRV1RQ		
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain how to prepare the menu, What are the factors to be considered while selecting food & wine to pair together.		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like stationary items, Food and Wine pairing		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Showing video clips and discussion on the various types of food and wine which can be paired together.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Task will be given to list down the various types of wine and Food which can be put in the menu.		Follow instructions
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various techniques used in preparing wine & food menu etc.		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION			POSSIBLE ERRORS		RECTIFICATION
1			Wrong items may placed in the menu which may not accompany each other (Food and Wine)		Follow the guidelines and techniques used in preparing the wine and food list.
RESULT ANALYSIS			1) If the practical will be conducted properly the students will be able to explain , How to prepare a food and wine menu.		

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	11	TEACHER: VIVEK ANAND	
TOPIC:	Table laying & Service of menu with accompanying Wines	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during doing the set up for food and wine.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
VIDEO TUTORIAL: https://youtu.be/hUFesH16i3c					
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda, tasks which		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, wine glasses, wine chiller , tableware, hollowware, restaurant table has to be washed & wiped		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Various set up for the food accompanying wine.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Service of food and wine which accompany each other.		Follow instructions
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various set up for food and wine. Name of		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		If not discussed properly, Students might not		Have to show & demonstrate each and everything	
2		If not discussed properly students might not able		Have to show each and every steps for service of	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to show the Table laying & Service of menu with accompanying Wines.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	12	TEACHER: VIVEK ANAND	
TOPIC:	Pairing Session of Wines with Food: Based on: Appearance Nose	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during tasting various types of food.They will be able to taste the wine in a systematic way.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1)Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial		https://youtu.be/CMvi6yQtdoU			
TIME	Faculty Role	Tasks		Student Role	
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda Like Types of food, Practical evaluation of various types of food on the basis of its		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like Crockeries, restaurant table has to be		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Appearance of food, practical evaluation of its body, texture, aroma, flavour & taste		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	How to identify and acknowledge the taste, texture, body etc.		Follow instructions
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various tastes of wine, mis-en-place etc.		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		The actual taste, Flavour, Texture of food may		We should always follow the sequence of the food,	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to explain Systematic approach to tasting various food.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	13	TEACHER: VIVEK ANAND	
TOPIC:	Pairing Session of Wines with Food: Based on: Appearance Nose	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during pairing various types of wine. They will be able to Pair the wine in a systematic way.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial:		https://youtu.be/du0GJcYZ8tA https://youtu.be/VHu7u7Y1yCs			
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about the entire practical agenda, tasks which		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, wine glasses, wine chiller ,		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Appearance of wine, practical evaluation of its body, texture, aroma, flavour & taste		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	How to identify and acknowledge the taste, texture, body etc.		Follow instructions
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions like: Various tastes of wine, mis-en-place etc.		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		Palate of the mouth may not get the actual taste of wine , if a person had something just before the tasting of wine.		Palate should be neutral before tasting wine.	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to explain Systematic approach to pairing wine with food.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	14	TEACHER: VIVEK ANAND	
TOPIC:	Meals and Wine Planning- Continental Food	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during planning the menu and pairing the wine with Continental food.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1) Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author) 2) Food and Wine pairing by Coltman (Author)					
Video Tutorial-					
TIME		Faculty Role	Tasks	Student Role	
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must wash and sanitize their hands. Hand gloves, face masks should be on. Social distancing has to be maintained while checking at	Follow Restaurant SOP	
10 mins	9.26 - 9.36 AM	Grooming check	Check hair cut, nails, shaving, shoe polish, uniform and service	Present grooming standards	
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about this practical in which they will be	Attend briefing, Take notes	
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, wine glasses, wine chiller ,	Follow instructions	
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Pairing of wine with Continental food. Discussion on factors which	Follow instructions	
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Menu planning will be done for Various wine accompanying	Follow instructions	
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions related to food and wine pairing etc.	Should explain	
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage	Follow Restaurant SOP	
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		Pairing may wrong if the proper pairing		Have to follow the food and wine pairing guidelines	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to Pair various wines with Continental Food.			

B.Sc in Culinary Art					
SUBJECT:	Food and Wine Pairing	MANUAL NO:	15	TEACHER: VIVEK ANAND	
TOPIC:	Meals and Wine Planning- Indian Food	SEMESTER:	3	HOURS:	3 hours 45 mins
LEARNING OUTCOME:		Students should identify and rectify the challenges occurred during planning the menu and pairing the wine with Indian food.			
RESOURCES: Restaurant table, Wine opener, wine chiller, wine bottle, wine glasses, crockeries etc.					
REFERENCES: 1)Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)					
Video Tutorial-					
TIME		Faculty Role	Tasks		Student Role
5 mins	9.20 - 9.25 AM	Entry check	Check the body temperature of each and every students, They must		Follow Restaurant SOP
10 mins	9.26 - 9.36 AM	Grooming check☐	Check hair cut, nails, shaving, shoe polish, uniform and service		Present grooming standards
15 mins	9.36 - 9.50 AM	Briefing	Faculty will explain about this practical in which they will be pairing Indian food along with wines, tasks which have to perform,		Attend briefing, Take notes
30 mins	9.51 - 10.20 AM	Demonstrate and guide	Required equipments like wine opener, wine glasses, wine chiller ,		Follow instructions
60 mins	10.21 - 11.20 AM	Demonstrate and guide	Pairing of wine with Indian food. Discussion on factors which has to be kept in mind while pairing Indian food with various wine.		Follow instructions
60 mins	11.30 - 12.30 PM	Demonstrate and guide	Menu planning will be done for Various wine accompanying indian food.		Follow instructions
15 mins	12.31 - 12.45 PM	Check learning outcome	Asking questions related to food and wine pairing etc.		Should explain
15 mins	12.45 - 1 PM	Closing duties	Students MUST wash and wipe each & every equipment as well as the area they have used during their practical. The garbage MUST be disposed in designated areas after the practical is over. Garbage		Follow Restaurant SOP
POSSIBLE SOURCES OF ERRORS & RECTIFICATION		POSSIBLE ERRORS		RECTIFICATION	
1		Pairing of various wines with Indian food may wrong due to the components and characteristics of Indian food.		We always have to look at components and the characteristics of Indian food and Wine while matching it together.	
RESULT ANALYSIS		1) If the practical will be conducted properly the students will be able to Pair various wines with Indian Food.			