|                                   | 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/<br>Contact Hours | 04 Hours per week   |  |  |  |  |  |
| Resource<br>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 |   |               |  |  |  |  |  |  |  |
| 1 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. |  |  |  |  |  |  |  |
|          | Make a Wine Bar Menu List                                       |               |  |  |  |  |  |  |  |
| 10       | 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 Culi   | nary Art   |                                     |  |
|---------------------------|------------------|--|--|--|-------------------------------------|--|
| SUBJECT:                  | Food a           | nd Wine Pairing                            | MANUAL NO:   | 1  | TEACHER: VIVE                       | K ANAND  |
| TOPIC:                    |                  | and the Basics of Wine<br>tion ( Red wine) | SEMESTER:  | 3  | HOURS:                              | 3 hours 45 mins                                |
| LEARNING                  | OUTCOME:         | • •  | Students should identify   | and rectify the challe   | enges occurred during               | tasting various types of Red wine.             |
|                           |                  | le, Wine opener, wine bot                  |  | tor, Screen etc.   |                                     |  |
| VIDEO T                   | UTORIAL:https:/  | //youtu.be/Z21ZFdY9mh                      | <u>A</u>   |  |                                     |  |
| REFERREN                  |                  | Wine Pairing: A Sensory                    | Experience by Robert J.  |  | or)                                 | Otra Janet Dala                                |
|                           | TIME             | Faculty Role                               |  | Tasks  |                                     | Student Role                                   |
| 5 mins                    | 9.20 - 9.25 AM   | Entry check                                | Check the body tempera<br>wash and sanitize their i<br>on. Social distancing has   | hands. Hand gloves, f  | ace masks should be                 | Follow Restaurant SOP                          |
| 10 mins                   | 9.26 - 9.36 AM   | Grooming check                             | Check hair cut, nails, sh  | aving, shoe polish, ur   | iform and service                   | Present grooming standards                     |
| 15 mins                   | 9.36 - 9.50 AM   | Briefing                                   | Faculty will explain about   | ut the basics of Red w   | vine, 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,<br>restaurant table has to be wiped and has to be set for the practical. |                                     |  |
| 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 proced   | ure of opening a wine               | Follow instructions and will Taste<br>Red wine |
| 15 mins                   | 12.31 - 12.45 PM | Check learning outcome                     | Asking questions like: Va  | arious tastes of wine,   | Basics of red wine,                 | Should explain                                 |
| 15 mins                   | 12.45 - 1 PM     | Closing duties                             | Students MUST wash an<br>the area they have used<br>be disposed in designate   | during their practical   | l. The garbage MUST                 | Follow Restaurant SOP                          |
|                           |                  | POS  | SIBLE SOURCES OF ERI   | RORS & RECTIFICAT  | TON                                 |  |
|                           |                  | POSSIBLE                                   | ERRORS   |  | RECTIFICA                           | ΓΙΟΝ   |
| 1 The cork of the wine be |                  | ottle may break while                      | Fix the wine bottle  | opener perfectly and J   | oull it upward slowly and carefully |  |
| 2 While pouring wine may  |                  | fall on the guest's attire                 |  | Immediately rub it v   | vith wet cloth                      |  |
|                           | RESULT AN        | IALYSIS                                    | If the practical will be co<br>Basics of Wine Evaluatio  | 1 1 5  | e students will be able             | to explain Taste Basics and the                |

|          |  |   | B.Sc in Culi  | nary Art  |                      |   |
|----------|--|---|---|---|----------------------|---|
| SUBJECT: | Food a   | nd Wine Pairing   | MANUAL NO:  | 2   | TEACHER: VIVE        | K ANAND   |
| TOPIC:   | Taste Basics and the Basics of Wine<br>Evaluation - White wine |   | SEMESTER:   | 3   | HOURS:               | 3 hours 45 mins   |
|          | LEARNING O   | UTCOME:   | Students should identify wine.  | and rectify the challeng  | es occurred during   | tasting various types of white  |
|          | ICES: 1)Food and   | le, Wine opener, wine chi<br>d Wine Pairing: A Sensory<br>Wine pairing by Coltman | Experience by Robert J.   |   | or, Screen etc.      |   |
| /IDEO TU |  | /youtu.be/9dyDr5B7bpI   |   |   |                      |   |
|          | TIME   | Faculty Role  |   | Tasks   |                      | Student Role  |
| 5 mins   | 9.20 - 9.25 AM   | Entry check   | Check the body temperat<br>wash and sanitize their h<br>on. Social distancing has   | ands. Hand gloves, face   | e masks should be    | Follow Restaurant SOP   |
| 10 mins  | 9.26 - 9.36 AM   | Grooming check  | Check hair cut, nails, sha  |   |                      | Present grooming standards  |
| 15 mins  | 9.36 - 9.50 AM   | Briefing  | Faculty will explain about the basic taste of white & sparkling wine,<br>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 affect /enhance the taste   |   |                      | Follow instructions   |
| 60 mins  | 11.30 - 12.30 PM   | Demonstrate and guide   | Opening the wine bottle.  | Showing the procedure   | e of opening a       | Follow instructions and will taste<br>White & Sparkling wine  |
| 15 mins  | 12.31 - 12.45 PM   | Check learning outcome  | Asking questions like: Va   | rious tastes of white &   | sparkling wine,      | Should explain  |
| 15 mins  | 12.45 - 1 PM   | Closing duties  | the area they have used o   | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |                      | Follow Restaurant SOP   |
| POSSIBLE | SOURCES OF ERR   | ORS & RECTIFICATION   | POSSIBLE  | ERRORS  |                      | RECTIFICATION   |
|          | 1  |   | If the temperature of the<br>appropriate then the actu<br>may not feel on the palat   | ual taste of the wine   | white. It should be  | o maintain the temparature of the<br>e served chilled . To keep it chilled<br>chiller(with Ice) near to the guest |
|          | RESULT AN  | NALYSIS   | 1) If the practical will be<br>Basics of Wine Evaluation  |   | students will be abl | e to explain Taste Basics and the   |

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|----------|--------------------|---|---|---|--------------------|--|
| SUBJECT: | Food a             | nd Wine Pairing                             | MANUAL NO:  | 3   | TEACHER: VIVE      | K ANAND  |
| TOPIC:   |                    | nd the Basics of Wine<br>n - Sparkling wine | SEMESTER:   | 3   | HOURS:             | 3 hours 45 mins  |
|          | LEARNING O         | UTCOME:                                     | Students should identify  | and rectify the challenge                               | es occurred during | tasting various types of Sparkling   |
| RESOURCE | ES: Restaurant tab | le, Wine opener, wine chi                   | ller with Ice, wine bottle  | , wine glasses, projecto                                | r, Screen etc.     |  |
| REFERREN | ICES: 1)Food and   | l Wine Pairing: A Sensory                   | Experience by Robert J.   | Harrington (Author)                                     |                    |  |
| VIDEO TU | TORIAL: https://   | /youtu.be/9dyDr5B7bpI                       | 1   |   |                    |  |
|          | TIME               | Faculty Role                                |   | Tasks   |                    | Student Role   |
| 5 mins   | 9.20 - 9.25 AM     | Entry check                                 | Check the body temperat   | ture of each and every st                               | udents, They must  | Follow Restaurant SOP  |
| 10 mins  | 9.26 - 9.36 AM     | Grooming check                              | Check hair cut, nails, sha  | aving, shoe polish, unifor                              | m and service      | Present grooming standards   |
| 15 mins  | 9.36 - 9.50 AM     | Briefing                                    | Faculty will explain abou<br>which have to perform,S  | it the basic taste of spark<br>afety measures           | ling wine, tasks   | Attend briefing, Take notes  |
| 30 mins  | 9.51 - 10.20 AM    | Demonstrate and guide                       |   | e wine glasses, wine chil<br>d to be set according to t |                    | Follow instructions & Complete the task  |
| 60 mins  | 10.21 - 11.20 AM   | Demonstrate and guide                       | Showing video clips and affect /enhance the taste   | discussion on the variou                                |                    | Follow instructions  |
| 60 mins  | 11.30 - 12.30 PM   | Demonstrate and guide                       | Opening the wine bottle.<br>sparkling wine bottle. Sp   | Showing the procedure<br>parkling wine tasting and      |                    | Follow instructions and will taste<br>White & Sparkling wine   |
| 15 mins  | 12.31 - 12.45 PM   | Check learning outcome                      |   | arious tastes of sparkling                              | wine, How to       | Should explain   |
| 15 mins  | 12.45 - 1 PM       | Closing duties                              | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage   |   |                    | Follow Restaurant SOP  |
| POSSIBLE | SOURCES OF ERR     | ORS & RECTIFICATION                         | POSSIBLE  |   |                    | RECTIFICATION  |
|          | 1                  |   | If the bottle of sparkling wine has been shakened Do not shake the sparkling wine bottle before before opening it. It may cause accidents during the practical. People may get hurt with the force of the code of |   |                    | sparkling wine bottle before<br>ne sparkling wine bottle in a very<br>o that there will be no chances of |
|          | RESULT AN          | IALYSIS                                     | 1) If the practical will be<br>Basics of Wine Evaluatio   |   |                    | e to explain Taste Basics and the  |

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|----------|-----------------------|--|---|--------------------------|---------------------|---|
| SUBJECT: | Food ar               | nd Wine Pairing  | MANUAL NO:  | 4                        | TEACHER: VIVE       | K ANAND   |
| TOPIC:   |                       | a - Wine and Food Taste<br>Imponents                       | SEMESTER:   | 3                        | HOURS:              | 3 hours 45 mins   |
|          | LEARNING O            | UTCOME:  | Students should identify components of Food.  | and rectify the problem  | s occurred during r | natching and knowing the various                              |
| RESOURCE | ES: Restaurant table, | Tableware, Flatware, Napk                                  | ins & crockeries etc.   |                          |                     |   |
| REFERREN |                       | /ine Pairing: A Sensory Exp<br>/ine pairing by Coltman (Au | • •   | rington (Author)         |                     |   |
| Vi       | ideo Tutorial -       | https://youtu.be/7Xsb9                                     |   |                          |                     |   |
|          | TIME                  | Faculty Role   |   | Tasks                    |                     | Student Role  |
| 5 mins   | 9.20 - 9.25 AM        | Entry check  | Check the body temperat<br>must wash and sanitize t<br>should be on. Social dista   | heir hands. Hand gloves  | s, face masks       | Follow Restaurant SOP   |
| 10 mins  | 9.26 - 9.36 AM        | Grooming check   | Check hair cut, nails, sha  | wing, shoe polish, unifo | rm and service      | Present grooming standards                                    |
| 15 mins  | 9.36 - 9.50 AM        | Briefing   | Faculty will explain abou   | -                        | ts of food which    | Attend briefing, Take notes                                   |
| 30 mins  | 9.51 - 10.20 AM       | Demonstrate and guide                                      | Taste Foundations - Com<br>Primary Taste Componen   | ponents                  |                     | Follow instructions   |
| 60 mins  | 10.21 - 11.20 AM      | Demonstrate and guide                                      | Food Components - carb  | oohydrates & 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 & Con  | nponents of Food.   | Should explain  |
| 15 mins  | 12.45 - 1.00 PM       | Closing duties   | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |                          |                     | Follow Restaurant SOP   |
| POSSIBLE | SOURCES OF ERROR      | S & RECTIFICATION  | POSSIBLE  | ERRORS                   |                     | RECTIFICATION   |
| 1        |                       |  | If the component of the food is notNeed to acknowledge/Identify each and everyacknowledged/ identified properly then correctcomponent food correctly.   |                          |                     |   |
|          | RESULT AN             | ALYSIS   | 1) If the practical will be<br>Food Taste Components.   |                          | students will be ab | le to explain about The Foundation ·                          |

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|--|----------------------------|--|---|--|----------------------|---|
| SUBJECT:                                   | Food a                     | nd Wine Pairing  | MANUAL NO:  | 5  | TEACHER: VIVE        | K ANAND   |
| TOPIC:                                     |                            | n - Wine and Food Taste<br>omponents   | SEMESTER:   | 3  | HOURS:               | 3 hours 45 mins   |
|  | LEARNING O                 | UTCOME:  | Students should identify components of wine.          | and rectify the problems   | occurred during n    | natching and knowing the various                              |
|  |                            | le, Wine opener, wine chi<br>d Wine Pairing: A Sensory   |   | · · ·  | kins etc.            |   |
| Vid  | 2) Food and<br>eo Tutorial | Wine pairing by Coltman<br>https://youtu.be/zlb4PF   | (Author)  |  |                      |   |
| Viu  |                            |  |   |  |                      |   |
|  | TIME                       | Faculty Role   |   | Tasks  |                      | Student Role  |
| 5 mins                                     | 9.20 - 9.25 AM             | Entry check  | Check the body temperat                               | ture of each and every st  | udents, They must    | Follow Restaurant SOP   |
| 10 mins                                    | 9.26 - 9.36 AM             | Grooming check   | Check hair cut, nails, sha                            | wing, shoe polish, unifor  | m and service        | Present grooming standards                                    |
| 15 mins                                    | 9.36 - 9.50 AM             | Briefing   | Faculty will explain abou                             | t the various component  | s of wine which      | Attend briefing, Take notes                                   |
| 30 mins                                    | 9.51 - 10.20 AM            | Demonstrate and guide  | Taste Foundations - Components                        |  |                      | Follow instructions   |
| 60 mins                                    | 10.21 - 11.20 AM           | Demonstrate and guide  |   | Wine Components - Acidity, Tannins.  |                      |   |
| 60 mins                                    | 11.30 - 12.30 PM           | Demonstrate and guide  | Wine Components - Alco                                | bhol content and residual  | l 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 & Com  | ponents of Wine.     | Should explain  |
| 15 mins                                    | 12.45 - 1.00 PM            | Closing duties   | the area they have used o                             | nts MUST wash and wipe each & every equipment as well as<br>ea they have used during their practical. The garbage MUST<br>posed in designated areas after the practical is over. Garbage |                      | Follow Restaurant SOP   |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |                            |  | POSSIBLE  |  |                      | RECTIFICATION   |
| 1  |                            | The taste and the pairing suggestios will notNeed to acknowledge/Identify each and everymatch correctly if the components of the wine iscomponent wine perfectly.not identified or acknowledged perfectly. |   |  |                      |   |
| RESULT ANALYSIS                            |                            |  | 1) If the practical will be<br>Wine Taste Components. |  | students will be abl | e to explain about The Foundation -                           |
|  |                            |  | 1   |  |                      |   |

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|--|---|---|--|---|--|--|
| Food a                                     | nd Wine Pairing   | MANUAL NO:  | 6 TEACHER: VIVEK ANAND   |   |  |  |
| Service                                    | of Wine- Red Wine   | SEMESTER:   | 3  | HOURS:  | 3 hours 45 mins  |  |
| LEARNING (                                 | DUTCOME:  |   |  | -   |  |  |
| S: Restaurant tab                          | ole, Wine opener, wine bott   | le, wine glasses, crocke  | ries etc.  |   |  |  |
|  |   |   | Harrington (Author)  |   |  |  |
|  |   |   |  |   |  |  |
| o Tutorial                                 |   |   |  |   |  |  |
| TIME                                       | Faculty Role  |   | Tasks  |   | Student Role   |  |
|  |   | Check the body tempera  | ture of each and every s   | tudents, They   |  |  |
| 9.20 - 9.25 AM                             | Entry check   | must wash and sanitize  | their hands. Hand glove  | s, face masks   | Follow Restaurant SOP  |  |
|  |   |   |  |   |  |  |
|  |   |   | *  |   |  |  |
| 9.26 - 9.36 AM                             | Grooming check  |   | ,  |   | Present grooming standards   |  |
|  |   | -   | ut the entire practical ag   | enda like How to  |  |  |
| 0.06 0.50 M                                | Priofing  |   |  | *   |  |  |
| 9.36 - 9.50 AM                             | briefing  |   | nave to perform during   | the practical, Do's   | Attend briefing, Take notes  |  |
|  |   |   |  |   |  |  |
|  | ~   |   |  | ant table has to be   |  |  |
| 9.51 - 10.20 AM                            | Demonstrate and guide   | wiped and set properly f  | for the practical.   |   | Follow instructions  |  |
| 10.21 - 11.20 AM                           | Demonstrate and guide   | Showing video clips and   | discussion on the Servic   | e of Red wine.  | Follow instructions  |  |
| 11.30 - 12.30 PM                           | Demonstrate and guide   | Service of Red wine, Seq  | uence of Service   |   | Follow instructions & Practice   |  |
|  |   | Asking questions like: H  | ow to serve red wine to  | a customer? What  |  |  |
| 12 21 - 12 4F DM                           | Check learning outcome  | are the service sequence  | to be followed on the ta   | ble in terms of   | Should explain   |  |
| 12.31 - 12.45 PM                           | check learning outcome  | red wine service? etc.  |  |   | Should explain   |  |
|  |   | Students MUST wash an   | nd wipe each & every equ   | ipment as well as   |  |  |
| 12.45 - 1 PM                               | Closing duties  | the area they have used   | during their practical. T  | he garbage MUST   | Follow Restaurant SOP  |  |
|  |   | be disposed in designate  | ed areas after the practic   | al is over. Garbage   |  |  |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |   | POSSIBLE  |  |   | RECTIFICATION  |  |
|  |   | If the guidelines will not  | t be followed properly   | Wine has to be po   | ured slowly and perfectly  |  |
| 1  |   | then there is a chance of   | f spillage on the table  |   |  |  |
| RESULT A                                   | NALYSIS   | If the practical will be co   | onducted properly the st   | udents will be able   | to serve red wine perfectly.   |  |
|  | Service of<br>LEARNING (<br>S: Restaurant tal<br>(CES: 1)Food an<br>2) Food an<br>co Tutorial<br>TIME<br>9.20 - 9.25 AM<br>9.26 - 9.36 AM<br>9.36 - 9.50 AM<br>9.36 - 9.50 AM<br>10.21 - 10.20 AM<br>10.21 - 11.20 AM<br>11.30 - 12.30 PM<br>12.31 - 12.45 PM<br>12.45 - 1 PM<br>SOURCES OF ERR | The of and Wine Pairing: A Sensory    2) Food and Wine pairing by Coltman    https://youtu.be/o9x jOI    https://youtu.be/iv560-N    TIME    Faculty Role    9.26 - 9.36 AM  Grooming check    9.36 - 9.50 AM  Briefing    9.51 - 10.20 AM  Demonstrate and guide    10.21 - 11.20 AM  Demonstrate and guide    12.31 - 12.45 PM  Check learning outcome    12.45 - 1 PM  Closing duties    SOURCES OF ERRORS & RECTIFICATION | Food and Wine PairingMANUAL NO:Service of Wine- Red WineSEMESTER:LEARNING OUTCOME:Students should identif<br>will be able to serve RedS: Restaurant table, Wine opener, wine bottle, wine glasses, crocke(CES: 1)Food and Wine Pairing: A Sensory Experience by Robert J.<br>2) Eood and Wine pairing by Coltman (Author)oo Tutorialhttps://youtu.be/09x_iOMk80k<br>https://youtu.be/iv56O-NGBGgTIMEFaculty Role9.20 - 9.25 AMEntry check9.26 - 9.36 AMGrooming check9.36 - 9.50 AMBriefing9.36 - 9.50 AMBriefing9.36 - 9.50 AMDemonstrate and guide9.51 - 10.20 AMDemonstrate and guide10.21 - 11.20 AMDemonstrate and guide11.30 - 12.30 PMCheck learning outcome12.45 - 1 PMClosing duties1ft be guidelines will not<br>the area they have used<br>be disposed in designateSOURCES OF ERRORS & RECTIFICATIONPOSSIBLI<br>If the guidelines will not<br>then there is a chance or<br>If the practical will be col | Service of Wine- Red Wine  SEMESTER:  3    LEARNING OUTCOME:  Students should identify and rectify the challeng will be able to serve Red wine perfectly.Our stud    S: Restaurant table, Wine opener, wine bottle, wine glasses, crockeries etc.    CCES:  1)Food and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)    >> Dod and Wine Pairing: A Sensory Experience by Robert J. Harrington (Author)    >> 10 20 AM  Entry check    g.36 - 9.50 AM  Grooming check  Check hair cut, nails, shaving, shoe polish, unifo tools    g.31 - 10.20 AM  Demonstrate and guide  Showing video clips and discussion on the Service    10.21 - 11.20 AM  Demonstrate and guide  Service of Red wine, Sequence of Servic | Food and Wine Pairing    MANUAL NO:    6    TEACHER: VIVE      Service of Wine- Red Wine    SEMESTER:    3    HOURS:      LEARNING OUTCOME:    Students should identify and rectify the challenges occurred during will be able to serve Red wine perfectly.Our students will be able to service at an and service to service of Red wine.      9.26 - 9.36 AM    Groomi |  |

|                   |                  |   | B.Sc in Culin   | nary Art  |                     |   |
|-------------------|------------------|---|---|---|---------------------|---|
| SUBJECT:          | Food a           | and Wine Pairing  | MANUAL NO:  | 7   | TEACHER: VIVE       | K ANAND   |
| TOPIC:            | Service of       | f Wine- White Wine  | SEMESTER:   | 3   | HOURS:              | 3 hours 45 mins   |
| LEARNING OUTCOME: |                  |   |   |   | •                   | ring service of White wine. Our<br>ll be able to know the Temperature |
|                   |                  | ole, Wine opener, Wine Chil<br>d Wine Pairing: A Sensory          |   |   |                     |   |
|                   | 2) Food and      | <u>Wine pairing by Coltman</u><br><u>https://youtu.be/Bt51tCl</u> | (Author)<br>0V7TQ   |   |                     |   |
| Vide              | eo Tutorial      | https://youtu.be/tcmEvv   | WC8A0   |   |                     |   |
|                   | TIME             | Faculty Role  |   | Tasks   |                     | Student Role  |
| 5 mins            | 9.20 - 9.25 AM   | Entry check   | Check the body tempera<br>wash and sanitize their l<br>on. Social distancing has  | hands. Hand gloves, face  | masks should be     | Follow Restaurant SOP   |
| 10 mins           | 9.26 - 9.36 AM   | Grooming check  | Check hair cut, nails, sha  |   |                     | Present grooming standards  |
| 15 mins           | 9.36 - 9.50 AM   | Briefing  | Faculty will explain about  | Faculty will explain about the entire practical agenda like How to  |                     |   |
| 30 mins           | 9.51 - 10.20 AM  | Demonstrate and guide   |   | Required equipments like wine glasses, wine chiller (with Ice),<br>restaurant table has to be wiped and set properly for the practical. |                     |   |
| 60 mins           | 10.21 - 11.20 AM | Demonstrate and guide   | Showing video clips and   | discussion on the Servio  | e of White wine.    | Follow instructions   |
| 60 mins           | 11.30 - 12.30 PM | Demonstrate and guide   | Service of white wine, Se   | equence of Service  |                     | Follow instructions & Practice  |
| 15 mins           | 12.31 - 12.45 PM | Check learning outcome  | Asking questions like: He<br>What are the service seq<br>of white wine service? et  | uence to be followed on   |                     | Should explain  |
| 15 mins           | 12.45 - 1 PM     | Closing duties  | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |   |                     | Follow Restaurant SOP   |
| POSSIBL           | E SOURCES OF ER  | RORS & RECTIFICATION  | POSSIBLE  | EERRORS   |                     | RECTIFICATION   |
|                   | 1                |   | If the white wine is not s<br>guest may complain abo  |   | It has to be served | chilled.  |
|                   | RESULT A         | NALYSIS   | If the practical will be co   | onducted properly the stu   | idents will be able | to serve white wine perfectly.  |

|                 |                  |   | B.Sc in Culina  | ary Art   |                       |   |
|-----------------|------------------|---|---|---|-----------------------|---|
| SUBJECT:        | Food a           | nd Wine Pairing                                       | MANUAL NO:  | 8   | TEACHER: VIVE         | K ANAND   |
| TOPIC:          | Service of V     | Vine- Sparkling Wine                                  | SEMESTER:   | 3   | HOURS:                | 3 hours 45 mins   |
|                 | LEARNING C       | DUTCOME:  |   |   | -                     | ng service of Sparkling wine. Our<br>r student will be able to know the         |
|                 |                  | le, Wine opener, Wine Chil                            |   |   |                       |   |
| REFERREN        |                  | l Wine Pairing: A Sensory I                           |   | arrington (Author)  |                       |   |
|                 |                  | Wine pairing by Coltman (<br>https://youtu.be/e4q0IFl | Author)<br>PdcL0  |   |                       |   |
| Vide            | eo Tutorial      | https://youtu.be/grXv5b                               | A9AP8   |   |                       |   |
|                 | TIME             | Faculty Role  |   | Tasks   |                       | Student Role  |
| 5 mins          | 9.20 - 9.25 AM   | Entry check   | Check the body temperatu<br>wash and sanitize their ha<br>on. Social distancing has t   | ands. Hand gloves, face   | masks should be       | Follow Restaurant SOP   |
| 10 mins         | 9.26 - 9.36 AM   | Grooming check  | Check hair cut, nails, shav   |   |                       | Present grooming standards  |
| 15 mins         | 9.36 - 9.50 AM   | Briefing  | Faculty will explain about the entire practical agenda like How to<br>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),<br>restaurant table has to be wiped and set properly for the practical. |                       |   |
| 60 mins         | 10.21 - 11.20 AM | Demonstrate and guide                                 | Showing video clips and d wine.   | liscussion on the Servic  | e of sparkling        | 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  | w to serve Sparkling wi   | ine to a customer?    | Should explain  |
| 15 mins         | 12.45 - 1 PM     | Closing duties  | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |   | Follow Restaurant SOP |   |
| POSSIBL         | E SOURCES OF ER  | RORS & RECTIFICATION                                  | POSSIBLE  | ERRORS  |                       | RECTIFICATION   |
| 1               |                  |   | If the bottle of sparkling w<br>perfectly then it may caus<br>the bottle of sparkling wir   | e accidents becaure   |                       | ottle has to be open slowly and<br>o use the techniques of opening the<br>ttle. |
| RESULT ANALYSIS |                  |   | If the practical will be con<br>perfectly.  | ducted properly the stu   | idents will be able   | to open & serve sparkling wine  |

|  |                   |   | B.Sc in Culin   | ary Art                  |                     |                                  |
|--|-------------------|---|---|--------------------------|---------------------|----------------------------------|
| SUBJECT:                                   | Food a            | nd Wine Pairing                                     | MANUAL NO:  | 9 TEACHER: VIVEK ANAND   |                     |                                  |
| TOPIC:                                     | Classic Wii       | ne and Food Pairing                                 | SEMESTER:   | 3                        | HOURS:              | 3 hours 45 mins                  |
| LEARNING OUTCOME:                          |                   |   | Students should identify a  | and rectify the challeng | es occurred during  | pairing classic wines with food. |
| RESOURCE                                   | S: Restaurant tab | le, Wine opener, wine chi                           | iller, wine bottle, wine gla  | asses, crockeries etc.   |                     |                                  |
| REFERREN                                   | -                 | d Wine Pairing: A Sensory                           |   | Harrington (Author)      | )                   |                                  |
|  |                   | 1 Wine pairing by Coltman<br>://youtu.be/5a_oIUzKrB |   |                          |                     |                                  |
|  | TIME              | Faculty Role  |   | Tasks                    |                     | Student Role                     |
| 5 mins                                     | 9.20 - 9.25 AM    | Entry check   | Check the body temperatu<br>must wash and sanitize th<br>should be on. Social distar  | neir hands. Hand glove   | s, face masks       | Follow Restaurant SOP            |
| 10 mins                                    | 9.26 - 9.36 AM    | Grooming check                                      | Check hair cut, nails, shav   | 0                        |                     | Present grooming standards       |
| 15 mins                                    | 9.36 - 9.50 AM    | Briefing  | Faculty will explain about  | the entire practical ag  | enda like What is   | Attend briefing, Take notes      |
| 30 mins                                    | 9.51 - 10.20 AM   | Demonstrate and guide                               | Required equipments like<br>restaurant table has to be  | 1 0                      |                     | Follow instructions              |
| 60 mins                                    | 10.21 - 11.20 AM  | Demonstrate and guide                               | Showing video clips and d<br>techniques of classic wine   |                          | us pairing          | Follow instructions              |
| 60 mins                                    | 11.30 - 12.30 PM  | Demonstrate and guide                               | Task will be given to list of   | lown the various techn   | iques used to pair  | Follow instructions              |
| 15 mins                                    | 12.31 - 12.45 PM  | Check learning outcome                              | Asking questions like: Var  | rious pairing technique  | s used in classic   | Should explain                   |
| 15 mins                                    | 12.45 - 1 PM      | Closing duties                                      | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>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<br>not come and may reaction may occur whichFollow the guidelines and techniques used in pairin<br>classic wine with food.                               |                          |                     |                                  |
| RESULT ANALYSIS                            |                   |   | 1) If the practical will be c<br>and Food Pairing techniq   | 1 1 9                    | students will be ab | le to explain about Classic Wine |

|          |                              |   | B.Sc in Culi  | nary Art  |                                       |                                      |
|----------|------------------------------|---|---|---|---------------------------------------|--------------------------------------|
| SUBJECT: | Food a                       | nd Wine Pairing                             | MANUAL NO:  | 10  | TEACHER: VIVE                         | K ANAND                              |
| TOPIC:   |                              | Vine Bar Menu List<br>Selling- Food Pairing | SEMESTER:   | 3   | HOURS:                                | 3 hours 45 mins                      |
|          | LEARNING O                   | UTCOME:                                     | Students should ident   |   | nges occurred durin<br>types of wine. | g pairing various food along with    |
| RESOURCE | ES: Restaurant tab           | le, Wine bottle, Menu Car                   | d, wine glasses, crocker  | ies etc.  |                                       |                                      |
| REFERREN | ICES: 1)Food and             | d Wine Pairing: A Sensory                   | Experience by Robert J.   | Harrington (Author)   |                                       |                                      |
| Vide     | 2) Food and<br>teo Tutorial: | LWine nairing hy Coltman                    |   | ps://youtu.be/fSEGbW  | RV1RQ                                 |                                      |
|          | TIME                         | Faculty Role                                |   | Tasks   |                                       | Student Role                         |
| 5 mins   | 9.20 - 9.25 AM               | Entry check                                 | wash and sanitize their h   | ture of each and every st<br>nands. Hand gloves, face<br>to be maintained while o | masks should be                       | Follow Restaurant SOP                |
| 10 mins  | 9.26 - 9.36 AM               | Grooming check                              |   | wing, shoe polish, unifor   |                                       | Present grooming standards           |
| 15 mins  | 9.36 - 9.50 AM               | Briefing                                    | Faculty will explain how  | to prepare the menu, W  | hat are the factors                   | Attend briefing, Take notes          |
| 30 mins  | 9.51 - 10.20 AM              | Demonstrate and guide                       | Required equipments lik   | e stationary items, Food  | and Wine pairing                      | Follow instructions                  |
| 60 mins  | 10.21 - 11.20 AM             | Demonstrate and guide                       | Showing video clips and wine which can be paired  | discussion on the variou<br>d together.   | s types of food and                   | Follow instructions                  |
| 60 mins  | 11.30 - 12.30 PM             | Demonstrate and guide                       | Task will be given to list<br>which can be putin the n  | down the various types onenu.   | of wine and Food                      | Follow instructions                  |
| 15 mins  | 12.31 - 12.45 PM             | Check learning outcome                      | Asking questions like: Va<br>food menu etc.   | arious techniques used in   | preparing wine &                      | Should explain                       |
| 15 mins  | 12.45 - 1 PM                 | Closing duties                              | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |   |                                       | Follow Restaurant SOP                |
| POSSIBLE | SOURCES OF ERR               | ORS & RECTIFICATION                         | POSSIBLE  | EERRORS   |                                       | RECTIFICATION                        |
|          | 1                            |   | Wrong items may placed in the menu which may<br>not accompany each other (Food and Wine)Follow the guidelines and techniques used in<br>preparing the wine and food list.                                 |   |                                       |                                      |
|          | RESULT AN                    | NALYSIS                                     | 1) If the practical will be<br>and wine menu.   | conducted properly the  | students will be abl                  | e to explain , How to prepare a food |

|  |   |                            | B.Sc in Culina  | ary Art  |                  |                                |  |
|--|---|----------------------------|---|--|------------------|--------------------------------|--|
| SUBJECT:                                   | Food a  | nd Wine Pairing            | MANUAL NO: 11 TEACHER: VIVE   |  |                  | K ANAND                        |  |
| TOPIC:                                     | Table laying & Service of menu with<br>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.   |  |                  |                                |  |
| RESOURCE                                   | S: Restaurant tab   | le, Wine opener, wine chil | ler, wine bottle, wine glas   | sses, crockeries etc.  |                  |                                |  |
| REFERREN                                   | -   | d Wine Pairing: A Sensory  | 1 5 5   | arrington (Author)   |                  |                                |  |
| VIDEO T                                    |   | ://voutu.be/hUFesH16i30    |   |  |                  |                                |  |
|  | 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<br>wash and sanitize their hands. Hand gloves, face masks should be<br>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 ,<br>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. Foll   |  |                  | Follow instructions            |  |
| 15 mins                                    | 12.31 - 12.45 PM  | Check learning outcome     | Asking questions like: Vari   | Asking questions like: Various set up for food and wine. Name of |                  |                                |  |
| 15 mins                                    | 12.45 - 1 PM  | Closing duties             | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |  |                  | Follow Restaurant SOP          |  |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |   |                            | POSSIBLE F  | ERRORS   |                  | RECTIFICATION                  |  |
|  | 1   |                            | If not discussed properly, S  | Students might not   | Have to show & d | emonstrate 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.  |  |                  |                                |  |

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|--|--|---|--|--|-----------------------|-----------------------------|--|
| SUBJECT:                                   | Food and Wine Pairing  |   | MANUAL NO:   | 12   | TEACHER: VIVEK ANAND  |                             |  |
| TOPIC:                                     | Pairing Session of Wines with Food:<br>Based on:<br>Appearance |   | SEMESTER:  | 3  | HOURS:                | 3 hours 45 mins             |  |
|  | LEARNING O   | UTCOME:   | 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.   |  |                       |                             |  |
| RESOURCE                                   | S: Restaurant tab  | le, Wine opener, wine chi                         | ller, wine bottle, wine g  | lasses, crockeries etc.  |                       |                             |  |
| REFERREN                                   | ICES: 1)Food and   | d Wine Pairing: A Sensory                         | Experience by Robert J.  | Harrington (Author)  |                       |                             |  |
| Video Tuto                                 |  | Wine pairing by Coltman<br>https://youtu.be/CMvi6 |  |  |                       |                             |  |
|  | 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<br>wash and sanitize their hands. Hand gloves, face masks should be<br>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<br>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, prac<br>aroma, flavour & taste   | ctical evaluation of its bo                                      | 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: Va  | Asking questions like: Various tastes of wine, mis-en-place etc. |                       |                             |  |
| 15 mins                                    | 12.45 - 1 PM   | Closing duties                                    | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage                    |  | Follow Restaurant SOP |                             |  |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |  |   | POSSIBLE   | E ERRORS   |                       | RECTIFICATION               |  |
|  | 1  |   | The actual taste, Flavour, Texture of food may We should always follow the sequence of the food,   |  |                       |                             |  |
|  | RESULT AN  | NALYSIS   | 1) If the practical if under combination of food — Learner control of the food while coming 1) If the practical will be conducted properly the students will be able to explain Systematic approach to tasting various food. |  |                       |                             |  |

|  |  |                           | B.Sc in Culi  | nary Art                             |                      |  |  |
|--|--|---------------------------|---|--------------------------------------|----------------------|--|--|
| SUBJECT:                                   | Food and Wine Pairing  |                           | MANUAL NO:  | 13                                   | TEACHER: VIVEK ANAND |  |  |
| TOPIC:                                     | Pairing Session of Wines with Food:<br>Based on:<br>Appearance<br>Nose |                           | SEMESTER:   | 3                                    | HOURS:               | 3 hours 45 mins  |  |
|  |  |                           | Students should identify and rectify the challenges occurred during pairing various types of  |                                      |                      |  |  |
|  | LEARNING O   | UTCOME:                   | wine. They will be able to Pair the wine in a systematic way.   |                                      |                      |  |  |
| RESOURCE                                   | S: Restaurant tab  | le, Wine opener, wine chi | ller, wine bottle, wine g   | lasses, crockeries etc.              |                      |  |  |
| REFERREN                                   | CES: 1)Food and  | d Wine Pairing: A Sensory | Experience by Robert J  | . Harrington (Author)                |                      |  |  |
|  | 2) Food and  | d Wine pairing by Coltma  |   | tps://youtu.be/du0GJc                | V70+A                |  |  |
| Vide                                       | o Tutorial:  |                           |   |                                      |                      |  |  |
|  | TIME   | Faculty Role              | <u>nu</u>   | <u>ps://youtu.be/VHu7u7</u><br>Tasks | YIYCS                | Student Role   |  |
| 5 mins                                     | 9.20 - 9.25 AM   | Entry check               | Check the body temperature of each and every students, They<br>must wash and sanitize their hands. Hand gloves, face masks<br>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, pra<br>aroma, flavour & taste   | ctical evaluation of its bo          | 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: Va   | arious tastes of wine, mi            | Should explain       |  |  |
| 15 mins                                    | 12.45 - 1 PM   | Closing duties            | Students MUST wash and wipe each & every equipment as well as<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |                                      |                      | Follow Restaurant SOP  |  |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |  |                           | POSSIBLE  | EERRORS                              |                      | RECTIFICATION  |  |
| 1<br>RESULT ANALYSIS                       |  |                           | of wine , if a person had<br>the tasting of wine.   | something just before                |                      | neutral before tasting wine.<br>Die to explain Systematic approach |  |
|  |  |                           | to pairing wine with foo  | d.                                   |                      |  |  |

|  |                             |                              | B.Sc in Culin   | ary Art  |                     |                             |  |
|--|-----------------------------|------------------------------|---|--|---------------------|-----------------------------|--|
| SUBJECT:                                   | Food a                      | and Wine Pairing             | MANUAL NO:  | 14   | K 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.   |  |                     |                             |  |
| RESOURCE                                   | ES: Restaurant tab          | le, Wine opener, wine chille | er, wine bottle, wine glas  | sses, crockeries etc.                                |                     |                             |  |
| REFERREN                                   | NCES: 1)Food and            | d Wine Pairing: A Sensory E  | xperience by Robert J. H  | Iarrington (Author)                                  |                     |                             |  |
| Vide                                       | 2) Food and<br>eo Tutorial- | Wine nairing hy Coltman (    | Author)   |  |                     |                             |  |
| Viu  | 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<br>wash and sanitize their hands. Hand gloves, face masks should be<br>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<br>has to be kept in mind while pairing Continental food with various  |  | 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  | king 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<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over. Garbage |  |                     | Follow Restaurant SOP       |  |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |                             |                              | POSSIBLE  | EERRORS  |                     | RECTIFICATION               |  |
| 1<br>RESULT ANALYSIS                       |                             |                              | Pairing may wrong if the proper pairing  Have to follow the food and wine pairing guidelines  |  |                     |                             |  |

|  |                    |                              | B.Sc in Culin  | ary Art  |  |                             |  |
|--|--------------------|------------------------------|--|--|--|-----------------------------|--|
| SUBJECT:                                   | Food a             | and Wine Pairing             | MANUAL NO: 15 TEACHER: VIVE  |  |  | K ANAND                     |  |
| TOPIC:                                     | Meals and Wi       | ne 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.   |  |  |                             |  |
| RESOURCE                                   | ES: Restaurant tab | le, Wine opener, wine chille | er, wine bottle, wine glas   | sses, crockeries etc.                                  |  |                             |  |
| REFERREN                                   | NCES: 1)Food and   | d Wine Pairing: A Sensory H  | Experience by Robert J. H  | arrington (Author)                                     |  |                             |  |
| Vide                                       | eo Tutorial-       |                              |  |  |  |                             |  |
|  | TIME               | Faculty Role                 |  | Tasks  |  | Student Role                |  |
| 5 mins                                     | 9.20 - 9.25 AM     | Entry check                  | Check the body temperat  | ture of each and every st                              | tudents, They must   | Follow Restaurant SOP       |  |
| 10 mins                                    | 9.26 - 9.36 AM     | Grooming check               | Check hair cut, nails, sha   | aving, shoe polish, unifor                             | rm 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  |  |  | 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   | 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<br>the area they have used during their practical. The garbage MUST<br>be disposed in designated areas after the practical is over Garbage |  |  | Follow Restaurant SOP       |  |
| POSSIBLE SOURCES OF ERRORS & RECTIFICATION |                    |                              |  |  | RECTIFICATION  |                             |  |
| 1  |                    |                              | Pairing of various wines<br>wrong due to the compo<br>characteristics of Indian  | nents and  | We always have to look at components and the<br>characteristics of Indian food and Wine while<br>matching it together. |                             |  |
|  | RESULT A           | NALYSIS                      | 1) If the practical will be conducted properly the students will be able to Pair various wines with Indian Food.   |  |  |                             |  |