DESCRIPTION

Food and Wine Pairing: A Sensory Experience provides a series of discussion and exercises ranging from identifying basic wine characteristics, including visual, aroma, taste (acid, sweetness, oak, tannin, body, etc.), palate mapping (acid, sweet, sour, bitter, and tannin), basic food characteristics and anchors of each (sweet, sour, bitter, saltiness, fattiness, body, etc). It presents how these characteristics contrast and complement each other. By helping culinary professionals develop the skills necessary to identifying the key elements in food or wine that will directly impact its matching based on contrast or similarities, they will then be able to predict excellent food and wine pairings.

ABOUT THE AUTHOR

Dr. Robert Harrington is currently an associate professor at the School of Hospitality and Tourism Management at the University of Guelph. He recently transferred from Nicholls State University in May, 2005 where he served as Dean and Professor of Chef John Folse Culinary Institute for four years.

RELATED RESOURCES

Student
View Student Companion Site

Instructor
View Instructor Companion Site
FEATUERES

• Provides a discussion on the foundations of components of sweet, sour, salt, and bitter in food and dry, acidity, and effervescence in wine

• Provides information on wine texture (the impact of tannin, oak, and body), food texture (the impact of fattiness, cooking method, protein type, and body), and the interaction between wine and food texture elements

• Discusses the implications of spice, flavor type, flavor intensity, and flavor persistency on food and wine matching

• Provides a systematic process for predicting match levels and guidance on pairing wine with cheese and wine with dessert

• Chapter exercises build on earlier ones to create an organized approach to develop skill and understanding of the pairing process

• The only book that presents food and wine pairing from a culinary and sensory perspective rather than the perspective of a wine sommelier, vintner, and viticulture perspective

• Presents business opportunity and training ideas to assist restaurant managers in increasing wine sales based on pairing techniques

• Written to develop and refine skills in wine and food pairing

• Provides a basic knowledge of food and wine characteristics to enable confidence in wine selection and food pairing

• Includes vignettes on industry organizations and wine and food that include topics such as creating tasting menus and marketing food and wine events

• Features information on developing skills in differentiating wine varietals

To purchase this product, please visit https://www.wiley.com/en-us/9780471794073