

NATIONAL OPEN UNIVERSITY OF NIGERIA

# HCM 345



**Wine and Food Pairing  
Principles  
Course Guide**

# **HCM 345 (Wine and Food Pairing Principles) Course Guide**

**Course Developer/Writer**

Dr. J.C. Okafor, Federal Polytechnic, Ilaro

**Course Editor**

Dr. Ibrahim O. Shehu, National Open University of Nigeria

**Course Coordinator**

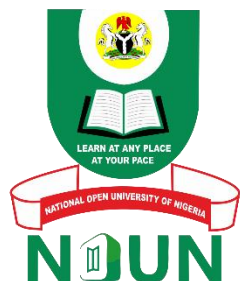
Mr. S.O. Israel-Cookey, National Open University of Nigeria

**Programme Leader**

Dr. (Mrs.) A. O. Fagbemi, National Open University of Nigeria

Credits of cover-photo: Mr. Gbenga Aiyejumo, National Open University of Nigeria.

**National Open University of Nigeria** - 91, Cadastral Zone, Nnamdi Azikiwe Express Way, Jabi, Abuja, Nigeria



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Published in 2021 by the National Open University of Nigeria

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## Introduction

Wine is the fermented juice of freshly gathered ripe grapes. It can also be made from other sugar-containing fruits. The combination of food and wine is one of life's great pleasures. A gourmet will seek out not only exotic foods and vintage wines, but also simple food that is well prepared and accompanied by an unpretentious, but quality wine. Over the years, traditions have developed a how-to approach to the marrying of wines and food. Food and its accompanying wine should harmonise well together. The combination should prove most successful so as to please the individual.

There are general guidelines on matching wine and food, hence, the need may arise to recommend to customers which wines to choose to accompany a meal. Such recommendations must consider the identification and style of the wine required as well as the extent to which the wine should be light or full. However, it must be known that customers are at complete liberty to select their wines or other drinks.

The wine/drink list is presented to a customer. The function of this list is similar to that of the menu as both are selling aids. It is therefore necessary that the service staff should have a good knowledge of all the wines and drinks available, as well as an extensive knowledge of which wines are most suitable to offer with certain foods.

This Course Guide tells you briefly what the course is all about, what course materials you will be using and how you can work through the study materials. It suggests some general guidelines for the amount of time you are likely to spend on each unit of the course in order to complete it successfully.

It also gives you some guidelines on your tutor-marked assignments, which will be made available to you at the Study Centre. There are regular tutorial classes that are linked to the course. You are advised to attend these sessions.

## What You Will Learn in this Course

In this course, you will learn about:

- vinification
- major wine producing wine countries
- classification of wines
- categories of wines
- components of wines
- general information required on wine
- the role of wine in society
- tasting of wine
- factors affecting the taste of wine
- decanting
- wine and food equivalent
- sensory evaluation of wine
- storage of wines
- spirits
- liqueurs

## Course Aims

The aim of the course is to give you an understanding of the meaning of wine and food pairing principles and how these principles can be applied to food and beverage service operations. It is also expected to help you develop skills and adequate knowledge you are expected to exhibit as a connoisseur or a sommelier.

## Course Objectives

To achieve the aims set out, the course sets overall objectives. Each unit also has specific objectives. The unit objectives are specified at the beginning of a unit. You should read them before you start working through the unit. You may want to refer to them during your study of the unit to check your progress.

Below are the overall objectives of the course. By meeting these objectives, you should have achieved the aims of the course as a whole. On successful completion of this course, you should be able to:

- explain the concepts of vinification
- list the major wine producing countries and their grouping into new world and old world wine making countries
- explain the classification, categories and components of wines
- provide general information required on wine and the role of wines in the society
- discuss the principles of wine tasting and the factors that affect the taste of wine
- explain the meaning and importance of decanting
- discuss wine and food matching principles
- discuss sensory evaluation and storage of wines
- explain spirits and liqueurs.

## Working through This Course

For a successful completion of this course, you are required to go through the study units, reference books, and other resources that are related to each unit. The tutor-marked assignments (TMAs) should be done immediately and submitted to the course facilitator.

The medium and time for the submission of the TMA will be specified later. This is a two-credit unit course, so you are expected to spend a minimum of two hours on it weekly. It is expected that you complete the entire course outline in 15 – 17 weeks.

Listed Below is the components of this course, what you have to do and how you should allocate your time to each unit to complete the course successfully.

## Course Materials

Major components of the course are:

- Course Guide
- Study Units
- Textbooks and References
- Assignments
- Presentation Schedule

## Study Units

The topics to be discussed in this course have been grouped into units and modules as shown below.

### Module 1

- Unit 1 Vinification
- Unit 2 Major Wine Producing Countries
- Unit 3 Classification of Wines
- Unit 4 Categories of Wines
- Unit 5 Components of Wines

### Module 2

- Unit 1 General Information Required on Wine
- Unit 2 The Role of Wine in the Society
- Unit 3 Tasting of Wine
- Unit 4 Factors Affecting the Taste of Wine
- Unit 5 Decanting

### Module 3

- Unit 1 Wine and Food Matching
- Unit 2 Sensory Evaluation of Wine
- Unit 3 Storage of Wines
- Unit 4 Spirits
- Unit 5 Liqueurs

The units shall be treated in sequential order.

## Textbooks and References

Dennis Lillicrap & John Cousins (2006). *Food and Beverage Service*. (7th ed.). Hodder Arnold.  
David Foskett & Victor Ceserani (2007). *The Theory of Catering*. (11th ed.). Hodder Education.  
John R. Walker (n.d). *Introduction to Hospitality*. 4th ed.

Bacon, S.D. (1962). "Alcohol in Complex Society." In: D.J. Pittman and C.R. Snyder (Eds). *Society, Culture and Drinking Patterns*. New York: John Wiley and Sons.

Barrows, S., Room, R. & Verhey, J. (Eds). (1987). *The Social History of Alcohol: Drinking and culture in modern society*. Berkeley, CA: Medical Research Institute of San Francisco, Alcohol Research Group.

Akyeampong, E.K. (1996). *Drink, Power and Cultural Change: A social history of alcohol in Ghana, c.1800 to recent times*. Oxford: James Currey.

"Social and cultural aspects of drinking." A report to the European Commission, March 1998

## Presentation Schedule

Specific dates for particular activities, such as submission of assignments, tutorial schedules and examination dates shall be made available to you at a later date. This will enable you plan your activities in the same line. The method of submitting your assignments and receiving other course materials shall be agreed upon on a later date.

When dates are given, remember you are required to submit all your assignments by the due date. You should guide against falling behind in your work.

## Self Assessment Exercise

Each unit of this course has a tutor-marked assignment section which you are expected to do at the end of the unit. You are required to keep an assignment file. Out of all the assignments you will do, each shall be marked and converted to three per cent; the best 10 shall be selected to make up 30 per cent.

## Final Examination

The final examination for this course has a total value of 70 per cent of the total course grade. It will cover all aspects of this course.

## Course Marking Scheme

At the end of this course, the evaluation shall be as follows.

**Table 1: Course Marking Scheme**

<b>Assessment</b>	<b>Marks</b>
Assignments	30%
Examination	70%
<b>Total</b>	<b>100%</b>

## Course Overview

This table brings the units and the number of weeks you should spend to complete them. The assignments that follow them are also taken into consideration.

**Table 2 Course Overview**

<b>Unit</b>	<b>Title of work</b>	<b>Week's activity</b>	<b>Assessment (end of unit)</b>
	<b>Module 1</b>		
1	Vinification	1	Assignment 1
2	Major Wine Producing Countries	1	Assignment 2
3	Classification of Wines	1	Assignment 3
4	Categories of Wines	1	Assignment 4
5	Components of Wines	1	Assignment 5
	<b>Module 2</b>		
1	General Information Required on Wine	1	Assignment 6
2	The Role of Wine in the Society	1	Assignment 7
3	Tasting of Wine	1	Assignment 8
4	Factors Affecting the Taste of Wine	1	Assignment 9
5	Decanting	1	Assignment 10
	<b>Module 3</b>		
1	Wine and Food Matching	1	Assignment 11
2	Sensory evaluation of Wine	1	Assignment 12
3	Storage of Wines	1	Assignment 13
4	Spirits	1	Assignment 14
5	Liqueurs	1	Assignment 15
	<b>Revision</b>		
	<b>Total</b>	<b>15</b>	

## How to Get the Most From this Course

In distance learning, the study units replace the university lecturer. This is one of the great advantages of distance learning. You can read and work through the specially designed study materials at your own pace, and at a time and place that suits you best. The study unit will tell you when to read your other materials. Just as a lecturer might give you class exercise, your study units also provide exercises for you to do at appropriate points.

Each study unit follows a common format. The first item is an introduction to the subject matter of the unit. Next is a set of learning objectives. These objectives let you know what you should be able to do by the time you have completed the unit. You should use these objectives to guide your study. When you have finished the unit, you must go back and check whether you have achieved the objectives. If you make a habit of doing this, you will significantly improve your chances of passing the course.

The main content of the unit guides you through the required reading from other sources. This will usually be either from reading section or some other sources.



The following is a practical strategy for working through the course. Do not hesitate to contact when you need academic assistance. Below is a guideline on how to get the most from this course:

1. Read this course guide
2. Organise a study schedule. Refer to the course overview for more details. Note the time you are expected to spend on each unit and how the assignments relate to the unit. Important information e.g. details of your tutorials, date of the first day of the semester, are all available. You need to gather together all information in one place, such as your dairy or wall calendar. Whatever method you choose to use, write your dates for working on each unit.
3. Once you have created your own study schedule, do everything you can to stick to it. The major reason that students fail is that they fall behind with their coursework. If you get into difficulties with your schedule, please let your facilitator know before it is too late for help.
4. Turn to Unit I and read the introduction and objectives for the unit.
5. Assemble the study materials. You will always need both the study unit you are working on and one of your set textbooks on your desk at the same time.
6. Work through the unit. The content of the unit itself has been arranged to provide a sequence for you to follow. As you work through the unit, you will be instructed to read sections from your set books or other articles. Use the unit to guide your reading.
7. Well before the relevant due dates (about four weeks before the dates) Access the assignment file to download your next required assignment. Keep in mind that you will learn a lot by doing the assignments carefully.
8. Review the objectives for each study unit and confirm that you have achieved them. If you feel unsure about any of the objectives, review the study material or consult your tutor.
9. When you are confident that you have achieved a unit's objectives, you can then start on the next unit. Proceed unit by unit through the course and try to pace your study so that you keep yourself on schedule.
10. When you have submitted an assignment to your tutor for marking, do not wait for its return before starting on the next unit. Keep to your schedule. When the assignment is returned, pay particular attention to your facilitator's comments. Consult your tutor as soon as possible if you have any questions or problems.
11. After completing the last unit, review the course and prepare yourself for the final examination. Check that you have achieved the unit objectives and the course objectives.

## Facilitator/Tutor and Tutorials

There are eight hours of tutorials provided for this course. As soon as you are allocated a tutorial group, you will be notified of the dates, time and location of these tutorials, together with the names and telephone numbers of your tutors.

Your tutor will mark and comment on your assignments, keep a close watch on your progress and on any difficulties you might encounter. You must mail your tutor-marked assignments to your tutor well before the due date (at least two working days are required). They will be marked by your tutor and returned to you as soon as possible.

Contact your tutor if:

- You do not understand any part of the study units or the assigned readings.

- You have a question or problem with your tutor's comment on your assignment or with the grading of an assignment.

You should try your best to attend tutorials. This is the only chance to have face-to-face contact with your tutor, and ask questions which are answered instantly. You can raise any problem encountered in the course of your study. To gain the maximum benefit from course tutorials, prepare a list of questions before attending them. You will learn a lot from participating in discussions actively.

## Summary

As earlier stated, the course *HCM 345 Wine and Food Pairing Principles* is designed to introduce you to the concepts, skills and knowledge required of you as a Sommelier or a Connoisseur. This course will as well equip you with the principles of wine and food pairing. By the time you go through all the modules and units, you will be well grounded in wine and food pairing principles.

We hope you enjoy your acquaintances with the National Open University of Nigeria (NOUN). We wish you success in the future!

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