



Meeting Time: M/W 5:10 pm – 7:00 pm
Classroom: PCBE G85
Course: International Wine and Beverage HMG 771
Instructor(s): Dr. Nelson Barber
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Office: 270C Paul College
Office Hours: Wednesday (or by appointment)
Dept Assistant: Donna Stickney, 265C Paul College; donna.stickney@unh.edu
Course Credit: 4 credits hours: 3 class hours: no lab hours (4:3:0)

Text Required: Henderson and Rex, *About Wine*, ISBN: 13:978-1-4390-5650-9
Taber, *Judgment of Paris, California vs. France and the Historic 1976 Paris Tasting that revolutionized wine*, ISBN: 13:978-0-7432-9732-5

Recommended: A History of World in 6 Glasses, Tom Standage.

Course Description

This is an introductory level course designed to acquaint you with many products and processes pertaining to the world of beverages. Through lectures, demonstrations and hands-on experiences you will learn proper techniques of effective beverage management. Through actual tastings you will learn about some of the most common products served in beverage operations. You will also learn some of the health, legal and moral obligations attendant with the service and consumption of spirited beverages.

Learning Outcomes from this course

Wine and Beer Product Knowledge (assessed through exams and quizzes)

1. Recognize the main types and styles of wine and beer available
2. Know how to store wine and beer
3. Know how to serve wine and beer to customers
4. Define the basic principles of food and wine/beer matching

Communicate personal preferences for wine (beer) products and wine (beer) and food pairing (Sensory evaluation, guided professional tasting, personal wine and food evaluation at a restaurant, and lectures)

1. Investigate the sensory aspects of wine (beer) and the sources and causes of both positive and negative sensory descriptors.
2. Devise food and wine (beer) pairing

Identify current issues of legal, ethics, and social responsibility associated with wine production and consumption (Class lectures, guest speakers from UNH School of Law and NHLC Director of Enforcement)

1. Determine the legal issues of serving alcohol
2. Understand the physiological issues with consumption of alcohol
3. Understand the environmental issues of wine production and distribution