

Agribusiness: Pairing Wine and Food

Award Type: Certificate of Accomplishment

Designed to train students to evaluate the sensory components of different styles of wines from several grape-growing regions and to plan and prepare specific dishes that complement each wine.

The graduate of the Certificate of Accomplishment in Agribusiness: Pairing Wine and Food will:

- Analyze and suggest appropriate and innovative food pairings to most common wines.
- Be able to prepare these foods and comment about the pairings possibilities.
- Identify characteristics of wine from different cultivars and regions.
- Evaluate the sensory components of different wines.

Program Requirements

A total of 3 units is required for the certificate. Required core courses:

Course Number	Course Title	Units
VEN 301	Pairing Wine and Food	0.5
VEN 302	Progressive Wine and Food Pairing	0.5
VEN 303	European Wine and Food	0.5
VEN 304	Dessert Wine and Food Pairing	0.5
VEN 305	Pairing the Wines and Foods of Provence	0.5
VEN 306	Pairing the Wines and Foods of Tuscany	0.5