

<b>Level:</b> PhD				
<b>Course title:</b> Gastronomy and Oenology				
<b>Status:</b> elective				
<b>ECTS:</b> 11				
<b>Requirements:</b> None				
<b>Learning objectives</b> To acquire knowledge and skills about food and wine harmonization (pairing). Furthermore, to learn how to create different menus and pair up wines with dishes. To become familiar with food taste and aroma as well as with specified ingredients of the specific characteristics of wine. Learning about serving wine with the appropriate food (sommelier tasks).				
<b>Learning outcomes</b> Acquiring knowledge about characteristics of different national and international wines and pairing with food.				
<b>Syllabus</b> <i>Theoretical instruction</i> Definition of gastronomy and oenology. Influence of specific cooking on wine selection, Wine and cold appetizers, Wine and soups and bisques, Wine and hot appetizers, Wine and red meat, Wine and white meat, Wine and various sauces, Fish, shellfish and wine; Cheeses and wines, Spices and wine, Salads and wines, Desserts and wine, Wine and chocolate, Wine and cigarettes; Wine cooling, Wine glasses; Serving wine and sommelier tasks, Local, national food and wine.  <i>Practical instruction</i> Tasting different sort and types of wines. Visiting the small and large wineries. Visiting national and international viticultural regions.				
<b>Weekly teaching load</b>				Other:
Lectures: 4	Exercises: 0	Other forms of teaching:	Student research:	