Wine List Analysis, Replacement Assignment

5% of total course grade

This is a replacement assignment.

Complete this assignment *or* the “Visit a Winery” assignment, not both.

Task

Organize and write an analysis comparing and contrasting two wine lists.

Obtain a wine list and a dinner menu from two (2) different restaurants (you DO NOT need to dine in the restaurant unless you want to). At least one wine list should be extensive with a diverse set of regions, vintages and prices. Consider the selection of wines offered, the prices, diversity of the lists, and your ability to read and understand the wines offered.

Select two menu items from each restaurant and suggest a wine to be paired with each menu item. When recommending a wine, make sure to explain why you will make the suggestion using proper industry terms.

Format

* Minimum of four double spaced pages
* Follow APA Standards including but not limited to: Title page, proper page numbers, spacing and font, citations, reference page if appropriate
* Attach a copy of the wine lists and menus to the back to the essay (provide a sample selection of the wine list if it is more than 4 pages)

Student Learning Outcomes

Upon completion of this assignment students will be able to:

1. discuss wine making methods and wines producing areas;
2. recognize and define wine terminology;
3. describe wines from various regions around the world;

Assessment

Students will:

* Exhibit an ability to express themselves as an academic and hospitality professional
* Utilize APA format and standards, proper grammar, sentence structure, spelling…
* Evaluate the differences and similarities of multiple wine lists
* Recognize the importance of employees as a part of an effective wine and beverage program and how an employee influences the guest’s experience
* Express their recognition of the importance of food and wine pairing and their ability to effectively pair food and wine utilizing proper industry terminology