3.0 UNITS

FUNDAMENTALS OF WINE AND FOOD

HMT 204 Fundamentals of Wine and Food

This course will cover the basic knowledge of wine and food pairing. The student will review the categories of wine and how they may be used to make food combinations on menus and wine lists. This course will incorporate etiquette and protocol in business and social settings to include domestic and international common courtesies, greetings and introductions, communications, and dining etiquette.