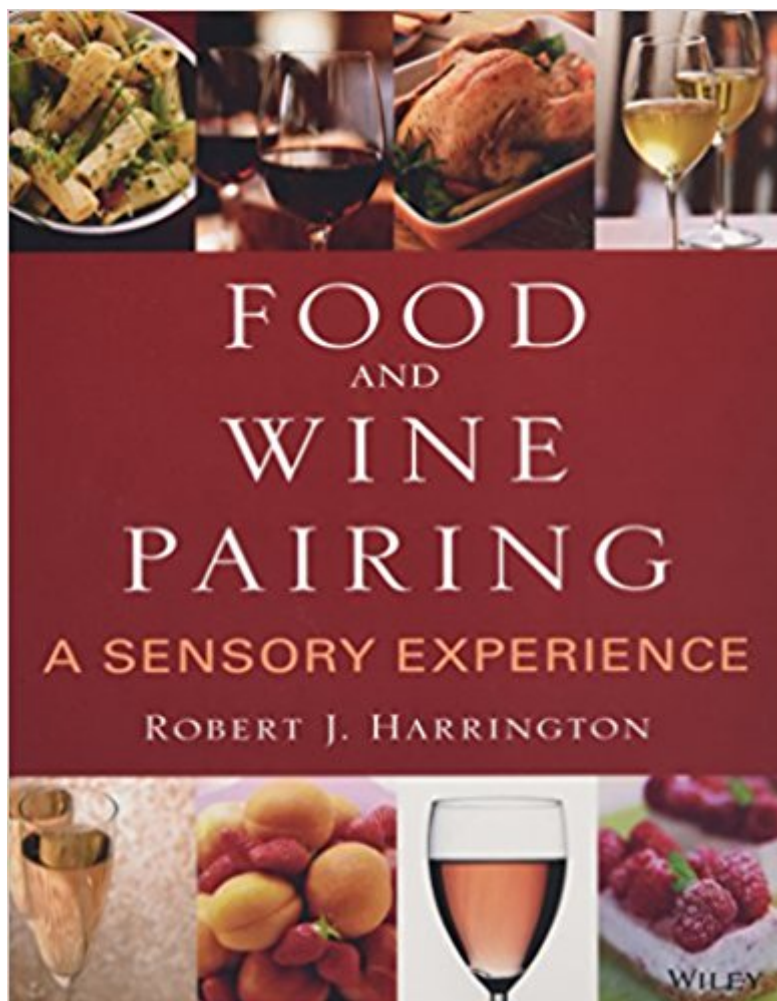The book was found

Food And Wine Pairing: A Sensory Experience

Synopsis

The only book that presents food and wine pairing from a culinary and sensory perspective. Demystifying the terminology and methodology of matching wine to food, Food and Wine Pairing: A Sensory Experience presents a practical, user-friendly approach grounded in understanding the direct relationships and reactions between food and wine components, flavors, and textures. This approach uses sensory analysis to help the practitioner identify key elements that affect pairings, rather than simply following the usual laundry list of wine-to-food matches. The text takes a culinary perspective first, making it a unique resource for culinary students and professionals. Food and Wing Pairing: Lays out the basics of wine evaluation and the hierarchy of taste concepts Establishes the foundation taste components of sweet, sour, slat, and bitter in food, and dry, acidity, and effervescence in wine, and looks at how these components relate to one another Discusses wine texture, and the results of their interactions with one another Examines the impact that spice, flavor type, flavor intensity, and flavor persistency have one the quality of wine and food matches Includes exercises to improve skills relating to taste identification and palate mapping Provides a systematic process for predicting successful matches using sequential and mixed tasting methods Gives guidance on pairing wine with foods such as cheese and various desserts, as well as service issues such as training and menu/wine list development Food and Wine Paring provides students and professionals with vivid and dynamic learning features to bring the matching process to life with detail and clarity. real-world examples include menus and tasting notes from renowned restaurants, as well as Aperitifs or vignettes portraying culinary notablesâ ”both individuals and organizationsâ ”which set their wine parings in a complete gastronomical, regional, and cultural context. Culinary students making their initial foray into understanding paring will appreciate the reader-friendly and comprehensive approach taken by Food and Wine Pairing. More advanced students, instructors, and culinary professionals will find this text to be an unparalleled tool for developing their matching process and honing their tasting instinct.

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Customer Reviews

THE ONLY BOOK THAT PRESENTS FOOD AND WINE PAIRING FROM A CULINARY AND SENSORY PERSPECTIVE. Demystifying the terminology and methodology of matching wine to food, Food and Wine Pairing: A Sensory Experience presents a practical, user-friendly approach grounded in understanding the direct relationships and reactions between food and wine components, flavors, and textures. This approach uses sensory analysis to help the practitioner identify key elements that affect pairings, rather than simply following the usual laundry list of wine-to-food matches. The text takes a culinary perspective first, making it a unique resource for culinary students and professionals. FOOD AND WINE PAIRING: Lays out the basics of wine evaluation and the hierarchy of taste concepts   Establishes the foundation taste components of sweet, sour, slat, and bitter in food, and dry, acidity, and effervescence in wine, and looks at how these components relate to one another   Discusses wine texture, and the results of their interactions with one another   Examines the impact that spice, flavor type, flavor intensity, and flavor persistency have one the quality of wine and food matches   Includes exercises to improve skills relating to taste identification and palate mapping   Provides a systematic process for predicting successful matches using sequential and mixed tasting methods   Gives guidance on pairing wine with foods such as cheese and various desserts, as well as service issues such as training and menu/wine list development   Food and Wine Paring provides students and professionals with vivid and dynamic learning features to bring the matching process to life with detail and clarity. real-world examples include menus and tasting notes from renowned restaurants, as well as Aperitifs or vignettes portraying culinary notables - both individuals and organizations - which set their wine parings in a complete gastronomical, regional, and cultural context. Culinary students making their initial foray into understanding paring will appreciate the reader-friendly and comprehensive approach taken by Food and Wine Pairing. More advanced students, instructors, and culinary professionals will find this text to be an unparalleled tool for developing their matching process and honing their tasting instinct.

Dr. Robert Harrington is currently an associate professor at the School of Hospitality and Tourism Management at the University of Guelph. He recently transferred from Nicholls State University in May, 2005 where he served as Dean and Professor of Chef John Folse Culinary Institute for four years.

This is definitely one of the best-buys ever and one of the most important books in my bookshelf. Very little has been written on pairing wine and food that is worth reading: most of it is no more than someone telling the others what he/she liked with which (very specific) wine. This is, alongside with Evan Goldstein's Perfect Pairings: A Master Sommelier's Practical Advice for Partnering Wine with Food one of the very few books that actually teach you how to analyze the wine with the food and thus select the best pairings, also learning how to make educated guesses when it is not possible to taste one or both of them. Must-have for anyone in the wine business, from waiters and sommeliers to vendors and winemakers.

I think this book is over-written and the principles could have been brought out much simpler.

Excellent book. Very informative

This book is a great source to increase your knowledge significantly about food and wine pairings! If you love food and if you love wine, you will cherish this book!

Had some information in it. It is easy to read and understand, clear and conciseness. The information was helpful in the class I was taking.

The index is not paginated. It is simply an alphabetical list of some of the headings and subjects in the text. The critical and absolutely essential requirements of a reference text are that the index be comprehensive, accurate, internally consistent, and clickable [I was an editor in a former life]. This index is therefore a fatal flaw of the Kindle edition I downloaded [unless you have an eidetic memory]. I cannot write a review of the contents because I cannot find what I am looking for.

Having been teaching professional wine and food pairing for over 20 years, I have collected many books on the subject. The vast majority are of limited practical use, as they simply tell you "this food

goes with that wine", but not WHY!At last, a book which really explains why ingredients in wine and constituents of foods go together or why they clash, in a really well-structured manner.I strongly recommend this book.Martin G StrausCertified WSET (Wine & Spirit Education Trust) Educator

Fun to read, great exercises to test your taste. Primarily a text for students it includes some amazing recipes specially chosen to appreciate the subtle flavors of lots of wines. Can make for wonderful tasting dinner amongst friends. Highly enjoyable!

WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Wine: Ultimate Wine Handbook â " Wine From A-Z, Wine History and Everything Wine (Wine Mastery, Wine Sommelier) Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching Food and Wine Pairing: A Sensory Experience Wine, Food & Friends: Karen's Wine and Food Pairing Guide, Plus Over 100 Cooking Light Recipes Wine Making: The Ultimate Beginnerâ ™s Guide To Wine Making - Learn How To Make Delcious Wine At Home (Home Brew, Wine Making, Wine Recipes) Beer Pairing: The Essential Guide from the Pairing Pros Wine Isn't Rocket Science: A Quick and Easy Guide to Understanding, Buying, Tasting, and Pairing Every Type of Wine Wine Guide: Learn everything you need to know about wine tasting & wine selecting - Includes tips and tricks (Wine Making and Tasting Books Book 1) Wine Making: For Beginners - Discover The Joyfulness Of Home Wine Making (Home Brew, Wine Making, Wine Recipes) The Sensory Team Handbook: A hands-on tool to help young people make sense of their senses and take charge of their sensory processing Everyday Games for Sensory Processing Disorder: 100 Playful Activities to Empower Children with Sensory Differences Raising a Sensory Smart Child: The Definitive Handbook for Helping Your Child with Sensory Processing Issues, Revised Edition Wine With Food: Pairing Notes and Recipes from the New York Times PAIRED - Champagne & Sparkling Wines. The food and wine pairing recipe book for everyone. Great Tastes Made Simple: Extraordinary Food and Wine Pairing for Every Palate Pairing Wine and Food: A Handbook for All Cuisines Pairing Food and Wine For Dummies

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