

Beer and Food Pairing Syllabus Winter 2021

Course Title: Beer & Food Pairing

Course Number: CA8.344, CRN 33626

Class Meets: Tuesday/CC-219

Instructor: Chef Audrey Anderson

Contact: andersau@linnbenton.edu

Credits: 3

Number Of Sessions: 11

Time: 3pm-5:50pm

Length Of Sessions: 2hr 50min

Phone: (541) 917-4397

DESCRIPTION: Explore the use of beer in the preparation and pairing of food. Includes experimentation and tasting in a hands-on environment. Also learn to identify the characteristics of food and match them with complimentary beer. Required: All students must be over 18 years of age (proof of age will be required).

OUTCOMES: Upon successful completion of this course, students will be able to:
Analyze characteristics of pairing food and beer in a series of tastings and sensory evaluations.
Learn how to pair beer with new food trends; Produce food with various cooking methods and flavoring agents; Fluent with cooking terms, equipment, and ingredients related to food and beer pairing; Communicate an understanding of the language of beer analysis and apply the terms with cooking methods in order to pair both accurately.

Grading: A to F

Grading Procedures:

Daily Performance

Final Exam

Attendance: Students will be required to attend all classes. Daily grading is based on attendance. Four days absent and you will be removed from class. 5pts will be deducted in professionalism for every minute you are late. If you are tardy 3 days, the fourth will be an unexcused absence, you will receive a zero for the day and will not be allowed to make the day up. If you are not able to attend class or will be tardy, please notify Chef Audrey at least 2hrs in advance via phone or email.

Daily Performance and Class Participation: Students will be required to actively participate in classroom and kitchen lab activities as related to the daily agenda and subject matter. Each student will be required to participate in all clean up and dishes. We will all leave together at the end of class once the kitchen is clean, dishes have been done and the instructor has excused you.

Kitchen Attire: Students will be cooking in a professional commercial kitchen. The following is required kitchen attire:

- Face Covering Required
- Culinary students are required to be in chef whites
- Long pants
- Short sleeve shirt, no tank tops
- Close-toed/non-slip shoes
- Apron: will be provided
- Chef's hat: will be provided
- Long hair restrained and pulled back
- No jewelry on the hands, fingers or wrists. To include but not limited to watches, bracelets, and rings.
- Please avoid strong smelling cologne, perfumes and lotions as this will inhibit sensory evaluation for you and your classmates.

Wear a mask or face covering indoors at all times. Your mask or face covering must be properly worn (fully covering nose and mouth and tight-fitting). Mesh masks, face shields, or face covering that incorporates a valve designed to facilitate easy exhalation are not acceptable. If you have a medical condition or a disability that prevents you from wearing a mask or cloth face covering, you must obtain an accommodation from CFAR (Center for Accessibility Resources) to be exempt from this requirement. State guidelines do not limit class size. Physical distancing accommodations can be made upon request and cleaning supplies are also available for personal use.

Safety and Sanitation: Will be covered in depth on the first day of class. Students are expected to hold safety and sanitation procedures in high regard for the safety of you and your classmates.

Kitchen Equipment: You will be exposed to commercial kitchen equipment that is used for College food service and the Culinary Arts program. Students will be instructed how to properly use equipment, knives, utensils, etc. If you are unsure or uncomfortable utilizing a specific piece of equipment, please consult your instructor immediately so as to avoid mishandling and equipment malfunction.

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Weekly Class Schedule

Week 1:

- Welcome and introduction
- Class expectations and syllabus review
- Lecture:
 - Beer History
 - Safety and Sanitation review
- Kitchen tour

Week 2: German Beer

- German-Style Doppelbock:
 - Pancetta-Wrapped Dates Stuffed with Manchego Cheese and Mint
- Berliner-Style Weisse:
 - Sushi!
- Lecture:
 - Terminology
 - Tasting and Pairing
 - Berliner Style Weisse
 - German Style Doppelbock

Week 3: Belgian Beer: Module 1

- Belgian-Style Wit:
 - Roasted Beet Salad with Hazelnuts and Roquefort
- Belgian-Style Saison:
 - Thai Chicken Soup
 - Grilled Chicken Wings with Vinegar and Chiles
- Lecture:
 - Brewing Process
 - Belgian Style Wit
 - Belgian Style Saison

Week 4: Cancelled, Snow

Week 5: Belgian Beer: Module 2

- Belgian-Style Flanders:
 - Black-Pepper-Roasted Duck Breasts with Grilled Plums
 - Pumpkin Pie
- Belgian-Style Dubbel:
 - Citrus-and-Chile-Braised Short Ribs
- Belgian-Style Tripel:
 - Roasted Turkey Breast with Sage and Cayenne
- Lecture:
 - Belgian-Style Flanders
 - Belgian-Style Dubbel
 - Belgian-Style Tripel

Week 6: American Brown Ale:

- French Onion Soup
- Roasted Sweet Potatoes with Bacon and Beer
- English-Style Pale Ale/ESB:
 - Fish and Chips with Malt Vinegar Mayonnaise
 - Apple and Maple Bread Pudding
- Lecture:
 - American Brown Ale
 - English-Style Pale Ale/ESB

Week 7: Pale Ales

- American Pale Ale:
 - Fish Tacos
 - Salted-Butter Apple Galette with Maple Whipped Cream
- India Pale Ale:
 - Fettuccine Alfredo
 - Carrot Cake
- Imperial India Pale Ale:
 - Pork Chops
- Lecture:
 - American Pale Ale
 - India Pale Ale
 - Imperial India Pale Ale

Week 8: Dark Beers

- Robust Porter:
 - Mole Coloradito Tacos
- American Stout:
 - Coffee Crusted Pork Tenderloin
 - Gramercy Tavern Gingerbread
- American Brett:
 - Sumptuous Sour Soup
- Lecture:
 - Robust Porter
 - American Stout
 - American Brett

Week 9: Specialty Beers

- Rye Beer:
 - Pumpernickel Waffle
 - Jerk Chicken with Brown Sugar Slaw
- Smoked Beer:
 - Grilled Vegetable Platter with Roasted Garlic Parmesan Dip
 - Gingerbread Cookies
- Barrel-Aged Beers:
 - Coconut Cream Pie
 - Red Wine Braised Rabbit with Polenta
- Lecture:
 - Rye Beer
 - Smoked Beer
 - Barrel Aged Beers

Week 10: