

## The Wisdom of Food and Wine Pairing 美酒佳餚的配對學問

Red wines with red meats, white wines with white meats, is it the golden rule I must stick to? How about Turkeys? What if chicken in curry sauce? How to handle desserts with wines? If you love good foods and good wines but aren't always sure what is the best match, you should take this course to learn the skill of pairing. We aim to give you an understanding of the principles that govern matching wine with food as well as the components that make up taste of food as well as wine so that you can apply these principles when entertaining at home or eating out.

紅酒配紅肉，白酒配白肉，這是配對酒與食物的唯一金科玉律嗎，火雞、咖哩雞、甜品又怎樣選酒？若你愛美食，愛美酒，但又不懂得當中的配對學問，你便需要參加這個課程去學習配對技巧。透過這課程，你可以學到美酒配搭食物的原理，以及配對法則引伸出來的變化原素。這樣你便能於在家宴客或外出用膳時挑選最正確的美酒去配搭食物，享受最大樂趣。

### Duration 課程長度

2 hours 兩小時

### Tuition Fee 學費

HK\$480 (non-member 非會員)

HK\$380 (member 會員)

### Registration/Enquiry

#### 登記/查詢

Tel 電話: 3102 3914

Email 電郵: [info@mapschool.hk](mailto:info@mapschool.hk)

### Schedule & Other Details 課程時間表及其他詳情

Course code 課程編號	Course Date 上課日期	Time 時間
FW1008C	2010年8月18日(星期三) 18 Aug, 2010 (Wed)	7.00pm – 9.00pm
FW1009C	2010年9月15日(星期三) 15 Sept, 2010 (Wed)	7.00pm – 9.00pm

### Outline 課程大綱

- Basic tasting technique 基本品酒技巧
- Theory of food and wine matching 葡萄酒與食物之配搭理論
- Applying sensory evaluation to wine and food 葡萄酒與食物配搭之運作

### Venue 上課地點

Unit A, 18/F One Capital Place, 18 Luard Road, Wanchai, Hong Kong

灣仔盧押道 18 號海德中心 18 樓 A

### Language Medium 授課語言

Cantonese with English terminologies 廣東話為主，葡萄酒專用語會以英語教授