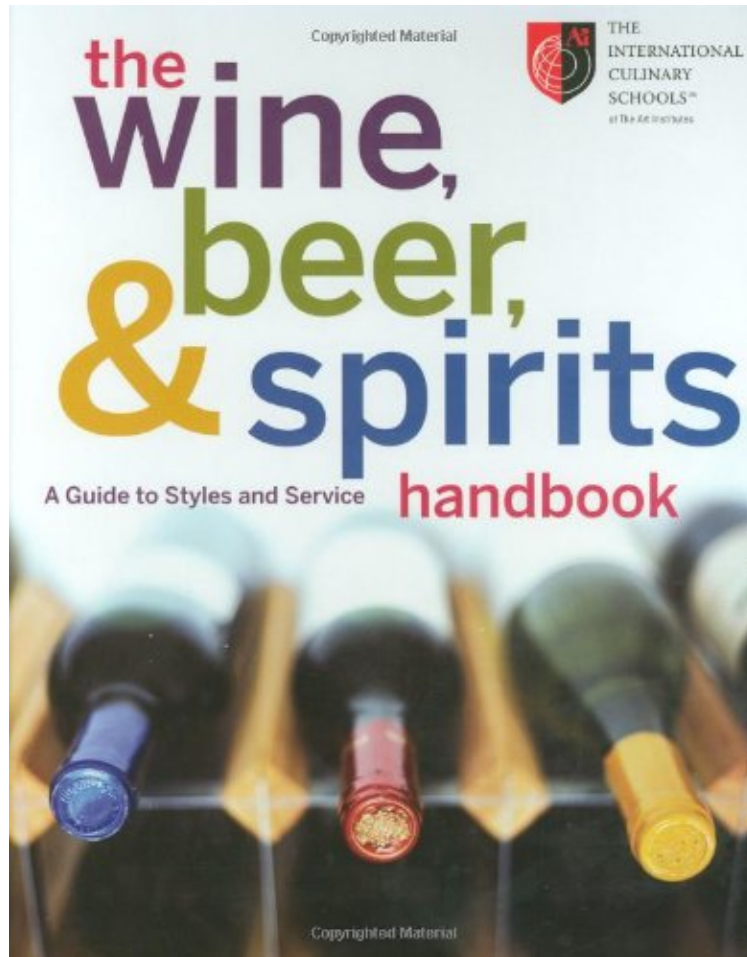


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## The Wine, Beer, and Spirits Handbook: A Guide to Styles and Service

*The International Culinary Schools at The Art Institutes, Joseph LaVilla*  
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**The International Culinary Schools at The Art Institutes, Joseph LaVilla : The Wine, Beer, and Spirits Handbook: A Guide to Styles and Service** before purchasing it in order to gauge whether or not it would be worth my time, and all praised *The Wine, Beer, and Spirits Handbook: A Guide to Styles and Service*:

1 of 1 people found the following review helpful. *The Wine, Beer and Spirits Handbook* By James Ferguson I bought this book for a class I was in at the Art Institute of California. It was the required text and had everything I needed to learn inside. Since the class, I have still used this book to continue my education on Wine, Beer and Spirits. I recommend this book to anyone with an interest in beverages. The book arrived on time and was in perfect brand new condition. Buy this book! you will not be disappointed. 0 of 0 people found the following review helpful. still waiting to use it By Darcy Conrad I bought this for a course I was going to take but events led me to changing my schedule and

now I am still waiting to really use it. I have, however, skimmed it and it seems like a very good book to start off with if you want to get to know that basics about wines and spirits. 0 of 0 people found the following review helpful. Two Stars  
By Elena C Schumann  
It was for class sooooo.....

This title demystifies wine and the wine making process by approaching this often intimidating subject from a varietal and wine style perspective. Beer and spirits are also covered in this handbook. Each chapter includes food and wine, beer, and spirits pairings and how different food flavours and beverages interact.

.com Master the mysteries of wine. The study of wine and beverages has become integral to hospitality education. The Wine, Beer, and Spirits Handbook demystifies the wine and wine-making process, examining not only the making and flavor profiles of wine, beer, and spirits, but also the business of wine service as practiced by a chef or sommelier. Unique to this book, is the strong emphasis on food and wine pairings, as well as food and beverage interactions. An entire chapter uncovers this broad, often intimidating, topic with detailed information on table wines, sparkling wines, fortified wines, beer and spirits. More importantly, The Handbook explains the responsibilities of a sommelier from both service and managerial perspectives. Readers explore their wine-related duties including: the developing of wine lists, identifying faulty wines, ordering, receiving, and storing wines, conducting inventory control, pricing, product research, cellar management, and the health and legal implications of wine consumption. A comprehensive, one-stop resource to the character and best use of beverages, The Wine, Beer, and Spirits Handbook will help every student, chef, sommelier and wine enthusiast confidently master the mysteries of wine and other beverages. Exclusive Excerpts from The Wine, Beer, and Spirits Handbook Making Food and Wine Pairing Determinations Styles of Beer, and Classic Food and Beer Pairings Notes on Pinot Blanc From the Back Cover  
The study of wine and beverages has become integral to the operation of a hospitality business. The Wine, Beer, Spirits Handbook demystifies the wine and wine-making process, examining not only the making and flavor profiles of wine, beer, and spirits, but also the business of wine service as practiced by a chef or sommelier. Uniquely, The Wine, Beer, Spirits Handbook approaches this often intimidating subject from a varietal-or type of grape-rather than a regional perspective. Readers learn about the different types of grapes and the wines made from these grapes, discovering what to look for in a wine, how to taste wine, how grape varietals and wine styles interact with food, and how to pair wine and foods. Table wines, sparkling wines, fortified wines, beer, and spirits are all covered in detail. More importantly, the book explains the responsibilities of a sommelier from both service and managerial perspectives. Readers explore their wine-related duties including developing wine lists, identifying faulty wines, ordering, receiving, and storing wines, as well as conducting inventory control, pricing, product research, cellar management, and the health and legal implications of wine consumption. A comprehensive, one-stop resource to the character and best use of beverages, The Wine, Beer, Spirits Handbook will help every current and future chef and sommelier confidently master the mysteries of wine and other beverages. The Art Institutes (artinstitutes.edu), with more than forty educational institutions located throughout North America, have provided an important source of culinary arts, design, media art, and fashion programs for professionals for more than forty years. Since 1991, The International Culinary Schools at The Art Institutes, with more than thirty locations and online studies, have offered programs in culinary arts featuring a professional kitchen environment and, in some locations, fully operational restaurants. Based on classical Escoffier, Asian, and Latin culinary techniques, with an emphasis on progressive trends and practices, the curriculum is designed to develop and sharpen fundamental cooking techniques and professional skills.  
About the Author  
About The Art Institutes: The Art Institutes (www.artinstitutes.edu), a system of over 40 education institutions located throughout North America, providing an important source of culinary arts, design, media art, and fashion programs for professionals. About The International Culinary SchoolsSM at the Art Institutes: The International Culinary SchoolsSMat The Art Institutes is North America's largest system of culinary programs with over 30 locations and more than 6,000 students. Based on classical Escoffier, Asian, and Latin culinary techniques, with an emphasis on progressive trends and practices, the schools' curriculum is designed to develop and sharpen fundamental cooking techniques and professional skills and introduce a variety of international cuisines. Internships, student-run school restaurants, guest lectures and Web-based seminars, and study abroad programs help broaden the scope of learning for students.