

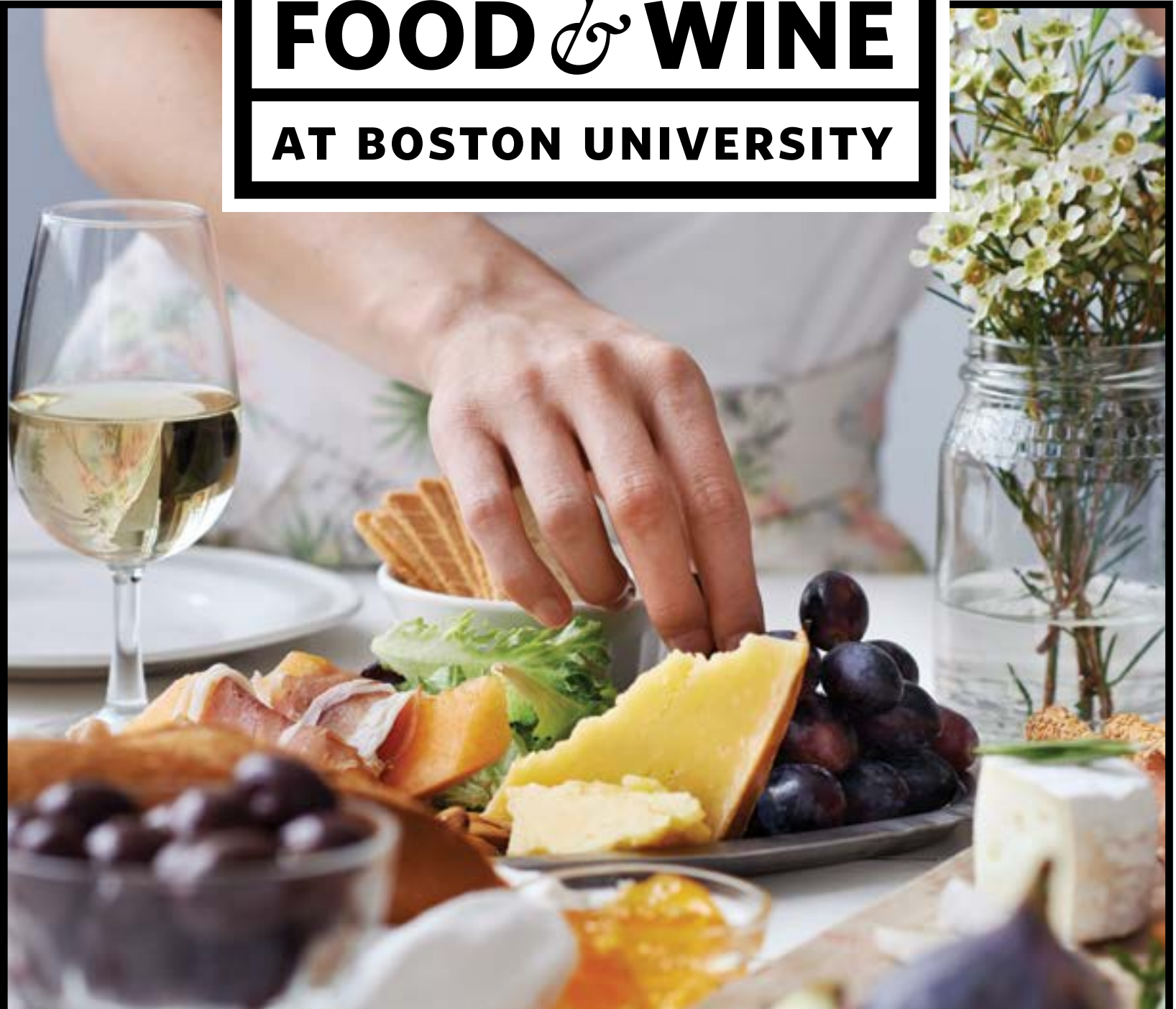
SPRING 2017

# EXPERIENCE

## FOOD & WINE

### AT BOSTON UNIVERSITY

*"People who love to eat  
are always the best  
people." Julia Child*



**MY LIFE IN THE KITCHEN  
WITH JACQUES PÉPIN**

**SYRAH**  
WITH SANDY BLOCK, MW

**ARTISAN CHEESES  
WITH IHSAN GURDAL**

**OUT OF LINE  
WITH BARBARA LYNCH**

Register online: [bu.edu/foodandwine](http://bu.edu/foodandwine)

**BOSTON  
UNIVERSITY**

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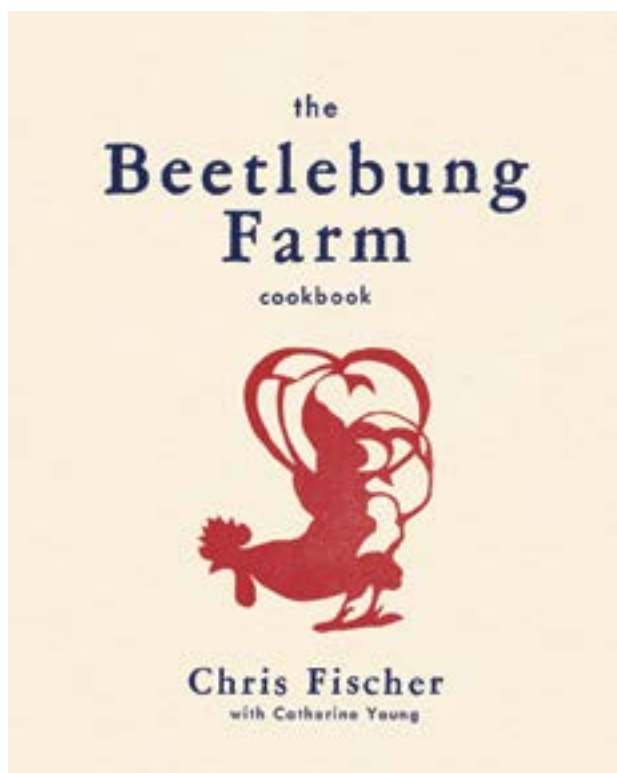
- 6 Survey of Italian Wine
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# MEET THE CHEF: CHRIS FISCHER



## JOIN CHEF FISCHER ON WEDNESDAY, APRIL 5, AS HE DEMONSTRATES RECIPES FROM THE AWARD-WINNING BOOK.

Chef, farmer, and teacher Chris Fischer was born on Martha's Vineyard, where his family has run a farm since 1961. A farm-to-table advocate, his first book, *Beetlebung Farm: A Year of Cooking on Martha's Vineyard* (coauthored with Catherine Young), pays homage to this farm and the island that raised him. Chef Fischer has cooked all over the world for the likes of Mario Batali, Alice Waters, and Fergus Henderson. *The Beetlebung Farm Cookbook* received the prestigious James Beard Foundation Book Award for American Cooking in 2016.



Until Fall 2017, the 808 Commonwealth Lot will be closed due to construction. Students in Food & Wine programs are advised to park at the Agganis Arena lot, 925 Commonwealth Avenue. For details, visit [bu.edu/parking](http://bu.edu/parking).

Photos courtesy of Shutterstock.com, BU Photography, the Boston University community, and participating chefs.

*Boston University's Metropolitan College Programs in Food & Wine put you face-to-face with some of the most talented chefs, wine experts, and food industry veterans from Boston and beyond. In addition, you'll find professional certificate programs offering in-depth, hands-on knowledge to prepare you for the high standards and demands of the food profession.*



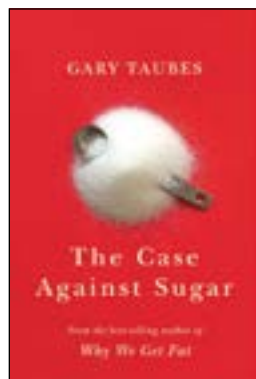
# PÉPIN LECTURE SERIES IN FOOD STUDIES AND GASTRONOMY

Cosponsored by Jacques Pépin and Boston University's Master of Liberal Arts program in Gastronomy

## THE CASE AGAINST SUGAR, WITH GARY TAUBES

Thursday, January 12, 6 p.m. | Free  
775 Commonwealth Ave, Room 228

Join award-winning science and health journalist Gary Taubes, author of *The Case Against Sugar* and numerous other books, to explore Americans' history with sugar—including its uses as a preservative and as an additive in cigarettes—and contemporary overuse of high-fructose corn syrup. Topics will include how sugar has fueled diabetes, an epidemic of obesity, and a spike in nonalcoholic fatty liver disease in children—among other widespread, critical health-related issues. With his signature command of both science and straight talk, Taubes will explain what research has shown about our addiction to sweets. He will clarify the arguments against sugar, correct misconceptions about the relationship between sugar and weight loss, and provide the perspective necessary to make informed decisions about sugar—as individuals and as a society.



## THE NEW WORLD OF COFFEE AND CACAO, WITH MATTHEW BLOCK

Tuesday, February 21, 6 p.m. | Free  
808 Commonwealth Avenue, Room 117

Ever wonder about the mysterious journey that coffee and cacao beans take from their origins to their transformation into delicious specialty products? Join importer Matthew Block, founder of Campesino Mateo, for a talk that will cover the histories of coffee and cacao, their roles in Western culture, and the beans' step-by-step journey from cultivation to finished product. Block partners with traditional family farmers from the most remote regions of Peru's "eyebrow of the jungle" to help improve growing, harvesting, and processing practices. Attendees will learn about—and taste—the dramatic impact on aroma and flavor that different farming, processing, and production techniques impart. Additionally, they will virtually meet some farmers on their lands, see how the plants and fruits grow in their raw form, and experience the various terroir factors that play so large a role in the finished products.



## DINING OUT IN BOSTON: A CULINARY HISTORY, WITH JIM O'CONNELL

Tuesday, March 21, 6 p.m. | Free  
Location TBD—please inquire

Boston has been one of America's leading laboratories of urban culture, which includes restaurants, and the city's history provides valuable insights into American foodways. Jim O'Connell—planner at the Boston Office of the Northeast Region of the National Park Service and author of *Dining Out In Boston: A Culinary History*—explains how the city was a pioneer in elaborate hotel dining, oyster houses, French cuisine, ostentatious banquets, ice cream parlors, ethnic cooking, the colonial revival of traditional New England dishes, the "gourmet revolution," student hangouts, and contemporary locavore and trendy foodie culture. O'Connell specializes in planning historic sites and heritage areas. He has a BA from Bates College and a PhD in American urban and cultural history from the University of Chicago.

## FEEDING HUNGRY AMERICANS: DIETS OF THE GREAT DEPRESSION, WITH JANE ZIEGELMAN AND ANDREW COE

Monday, April 3, 6 p.m. | Free  
Location TBD—please inquire

During the Great Depression, the United States—for the first time in history—suffered from widespread hunger and malnutrition. This resulted in radical changes in the federal government's food policies, in the way that Americans think about nutrition, and in our choices of what foods we put on the table. Jane Ziegelman and Andrew Coe, authors of *A Square Meal: A Culinary History of the Great Depression*, will look at the many ways that the Depression decade profoundly changed the American relationship toward food. In particular, they will look at the rapid evolution of federal food relief policies and the huge role that the Bureau of Home Economics played in determining what foods the unemployed were given and in shaping federal nutrition policy.



## CHANGING FOODWAYS IN MAPUTO, MOZAMBIQUE, WITH LILLY HAVSTAD

April 20, 6 p.m. | Free  
Location TBD—please inquire

Join Lilly Havstad, a doctoral candidate in the Department of History at Boston University, for stories and reflections based on her doctoral research into changing foodways and the emergence of an African middle class in Maputo, the capital city of Mozambique. She will discuss how changing urban foodways have been enmeshed and emergent in the process of urbanization over time, how foodways center the lives of women as primary cooks and caretakers in Mozambican society, and how the lens of food reveals the cultural and social dynamics of urban class formation.

## FOOD AND WINE EVENTS

### INTERNATIONAL SYRAH: THE COMEBACK GRAPE, WITH SANDY BLOCK, MW

Thursday, February 16, 6 p.m. | \$70

Syrah may well be the most underrated and underappreciated of the handful of classic, noble red varieties in the world. Its reputation has been tarnished because of the fall from grace of Australian Shiraz due to overabundance on the U.S. market. In this seminar, Master of Wine Sandy Block will explore just how great this varietal is, tasting examples from its homeland in the Rhone Valley, some great expressions from California and Australia, and a variety of fine Syrah from unexpected origins, such as Spain, New Zealand, Israel, the Pacific Northwest, and South America. Includes wine tasting and talk.

### WINES AND FOOD OF NAVARRA, SPAIN, WITH DEBORAH HANSEN AND APRIL CULLOM

Thursday, March 2, 6 p.m. | \$70

Join us for an evening exploring the wines of Navarra, Spain. April Cullom, Spanish wine educator and U.S. representative for Navarra, will speak about the region and the diverse terroir that allows for the many styles of wine in the region. Paired with these various wines will be tapas and small bites from the region, prepared by Deborah Hansen—chef, owner, and sommelier of Taberna de Haro. Includes wine tasting, small bites, and talk.

# FOOD AND WINE EVENTS CONT.

## ARTISAN CHEESES OF THE WORLD, WITH IHSAN GURDAL

Thursday, March 23, 6 p.m. | \$80 (includes book)

Ihsan Gurdal, cheesemeister and owner of the famed Formaggio Kitchen in Cambridge and the South End, guides a class through the world of artisan cheeses. Drawing from his years of experience ripening and selling farmhouse cheeses, he will discuss traditional methods of cheesemaking and the craft of *affinage*, or cheese maturing. Taste samples of the cheesemaker's art at its best, accompanied by condiments and paired with wine—a perfect seminar for cheese lovers everywhere. Includes cheese tasting paired with wine and condiments, and copy of *Cheese Primer* by Steve Jenkins.

## SOFRAMIZ: VIBRANT MIDDLE EASTERN RECIPES FROM SOFRA BAKERY AND CAFÉ, WITH MAURA KILPATRICK

Wednesday, March 29, 6 p.m. | \$80 (includes book)

Ana Sortun and Maura Kilpatrick have traveled extensively throughout Turkey and the Middle East, researching recipes and gaining inspiration for their uber-popular cafe and bakery, Sofra. In their first cookbook together, *Soframiz: Vibrant Middle Eastern Recipes from Sofra Bakery and Café*, the two demystify and explore the flavors of this popular region, creating accessible, fun recipes for everyday eating and entertaining. With a primer on essential ingredients and techniques, *Soframiz* will transport readers to the markets and kitchens of the Middle East. Includes demonstration by Chef Maura Kilpatrick, and small tastings of recipes from the book.



## CHABLIS: THE ESSENTIAL FRINGE, WITH BILL NESTO, MW

Friday, March 31, 6 p.m. | \$70

The Chablis region is Burgundy's northwest frontier. Chardonnay vines grow there in a cool, semi-continental climate. Their roots grip Chablis' calcium-rich, clay soil. Burgundian winemaking transforms their grapes into bracing white wines. Join Master of Wine Bill Nesto on an ascent of the Chablis quality pyramid—from Petit Chablis, to Village Chablis, to Premier Cru, to the summit of Chablis, Grand Cru. Includes wine tasting and talk.

## BEETLEBUNG FARM: A YEAR OF COOKING ON MARTHA'S VINEYARD, WITH CHRIS FISCHER

Wednesday, April 5, 6 p.m. | \$80 (includes book)

"Both farmer and cook, Chris Fischer connects his stewardship of the land directly to the kitchen with beautiful, real food," proclaims Chef Alice Waters in her review of Fischer's new book, *Beetlebung Farm: A Year of Cooking on Martha's Vineyard*. A chef, farmer, and writer whose roots on the island run twelve generations deep, Fischer's cooking combines practical, rural ingenuity with skill acquired in the world's leading kitchens. Beetlebung Farm, his grandparents' five-acre parcel in the town of Chilmark, is both Fischer's inspiration and the source for the fine raw materials he showcases. The chef will demonstrate recipes that express a unique understanding of ingredients that comes from a life spent hauling in lobster pots, cultivating vegetables, tracking game in the woods, and butchering his own meat. This event will include tastings with a complimentary wine, and a copy of this 2016 James Beard Foundation Book Award winner for American Cooking. Includes demonstration and small tastings of recipes from the book.

## OUT OF LINE: THE UNLIKELY EDUCATION OF AN IMPROBABLE CHEF, WITH BARBARA LYNCH

Wednesday, April 26, 6 p.m. | \$80 (includes book)

Celebrated Boston chef Barbara Lynch will be on site to discuss her new memoir, *Out of Line: The Unlikely Education of an Improbable Chef*. Her brand-new book describes Lynch's remarkable process of self-invention, including her encounters with colorful characters of the food world, and vividly evokes the creative magic of the kitchen. It is also a love letter to South Boston and its vanishing culture, governed by Irish Catholic mothers and its own code of honor. Through her story, Lynch explores how the past—both what we strive to escape from and what we remain true to—can strengthen and expand who we

are. In addition to Lynch's talk about her book, there will be a tasting of recipes from the memoir, which align Lynch's culinary history with her remarkable story.

## THE APPRENTICE: MY LIFE IN THE KITCHEN, WITH JACQUES PÉPIN

Tuesday, May 9, 6 p.m. | \$250 (includes book)

Legendary master chef and world-renowned media personality Jacques Pépin (Hon.'11) returns to Boston University to commemorate the republishing of his 2003 memoir, *The Apprentice: My Life in the Kitchen*. Those familiar with the book will relish reliving Jacques' foray into chefdom first in his mother's café, then at the famous Le Grande Hotel de l'Europe. Those new to his story will thrill to learn how he came to America, fresh from a career cooking for Charles de Gaulle, to enter into the fold of the country's nascent culinary masterminds: James Beard, Craig Claiborne, and Julia Child. Jacques will recount these stories and more, while demonstrating some of the cherished recipes that appear in his memoir. This promises to be an unforgettable evening, and a rare opportunity to relive this unparalleled culinary journey with the master himself. Includes demonstration, tastings of recipes from the book paired with wine, and book.

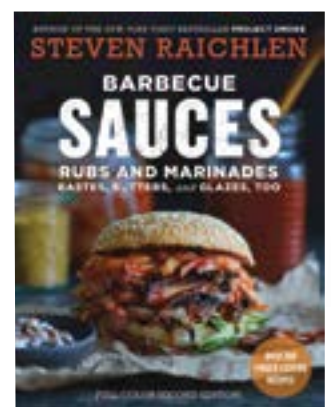
Note; \$50 of each registration fee is a tax-deductible contribution to the Jacques Pépin Fund, which supports scholarship in gastronomy and the culinary arts at Boston University.

## BARBEQUE SAUCES, RUBS, AND MARINADES, WITH STEVEN RAICHLEN

Tuesday, May 16, 6 p.m. | \$80 (includes book)

Steven Raichlen makes a return trip to Boston for *Barbecue Sauces, Rubs, and Marinades—Bastes, Butters, and Glazes, Too!*

(forthcoming in May 2017), which is the second edition of his bestselling encyclopedia of the dry and wet flavor boosters that give grilled food its character, personality, depth, and soul. The original edition sold over half a million copies and, due to its popularity, it has been fully revised and updated with a beautiful new look, full-color photographs throughout, information on all of the latest advances in barbecuing and grilling techniques, and a number of new recipes. Includes a talk and demonstration by Steve Raichlen, and small tastings of recipes from the book.





# COOKING UP CULTURE: KIDS COOKING CLASSES

*Note: Registration must be completed at least two weeks prior to the class date.*

## BRUNCH TIME, FAMILY FUN TIME FOR KIDS AND PARENTS, WITH CHRIS MERLO

Saturday, March 18, 10 a.m.-1 p.m. | \$140 per pair (parent and child)

What better way to greet the weekend than to gather the family in the kitchen to make a homemade brunch together? In this hands-on class for kids and parents, you'll learn how to make baked French toast, roasted breakfast bananas, a savory spinach and bacon frittata, and more! After cooking, you'll sit down to enjoy a delicious brunch. This class is designed as a parent-and-child activity; each registration must include one adult and one child, additional children can be added for \$70 each.

## NOODLING AROUND ASIA: KIDS HANDS-ON COOKING CLASS, WITH ROBYN DE LUCA

Saturday, April 1, 10 a.m.-1 p.m. | \$70 (kids only)

Did you know that noodles can be made out of rice, sweet potato, or even tofu? Do you know the difference between *soba*, *japchae*, and *lo mein*? This hands-on class for kids will explore the fun and tasty world of Asian noodles. After working through the recipes, you'll sit down to slurp noodles for lunch!



## KIDS' SUMMER COOKING PROGRAMS

Kids who enjoy time in the kitchen will love this week-long class exploring the world's most beloved cuisines. Students will begin with kitchen basics and French techniques before cooking their way through the Mediterranean. Then, they will focus on regional cuisine hailing from Asia, and finally from America. Each day will wrap with a delicious lunch prepared by the class. Young cooks will learn basics in kitchen safety, proper food handling, food preparation, cooking and baking techniques, presentation, and understanding recipes—valuable culinary skills that they will use for the rest of their lives.

### KIDS' SUMMER PROGRAM, AGES 8-12

July 10-14, 9 a.m.-1 p.m. | \$600

### KIDS' SUMMER PROGRAM, AGES 13-18

July 17-21, 9 a.m.-1 p.m. | \$600

## THE BEVERLY ALEXANDRE COOKING UP CULTURE SUMMER CAMP SCHOLARSHIP

The Beverly Alexandre CUC Summer Camp Scholarship covers tuition for one-week of Cooking Up Culture Summer Camp at Boston University.

**Eligibility:** Applicants must be between the ages of 8-18, and must be able to attend a one-week summer camp. Applicants are eligible to win the award once.

**How to apply:** Submit a 200-word essay describing why you would like to attend the CUC Camp. The essay can include, but is not limited to, some personal background, your experience with cooking, why food and cooking is important to you, and what you anticipate getting out of the experience. Include your name, age, address, and preferred mode of contact (phone or email). All submissions are due by April 28. Programs in Food & Wine will notify scholarship award winners by May 12. Please email your essays to [foodwine@bu.edu](mailto:foodwine@bu.edu).



# MASTER OF LIBERAL ARTS IN GASTRONOMY

Boston University's Master of Liberal Arts in Gastronomy program offers a rigorous, interdisciplinary approach to food studies, pairing a core curriculum based in the liberal arts with opportunities for experiential learning in culinary arts laboratories and wine studies courses. Students in the Gastronomy program hone the critical and analytical thinking, problem-solving, and communication skills necessary to tackle today's complex food issues, developing a deep understanding of food in the context of arts, humanities, natural sciences, and social sciences.

The interplay of research, reading, and writing about food, combined with the process of exploring food through the senses, gives the program exceptional depth. Students engage with distinguished scholars

and academic departments across BU's 17 schools and colleges, as well as with renowned visiting faculty and notable food industry professionals, developing the practical and theoretical expertise required for working in food-related industries, governance, and non-profit organizations. Graduates of the program have established careers in fields such as food writing, publishing, public policy, food advocacy, food consulting, entrepreneurship, education, and academia.

Students include food industry professionals, community activists, career changers, and recent college graduates. Most classes are offered in the evening to accommodate part-time study. To learn more about BU's MLA in Gastronomy program, please visit [bu.edu/met/gastronomy](http://bu.edu/met/gastronomy).



# PROFESSIONAL AND CERTIFICATE PROGRAMS

Offering top-notch professional certificate programs in Culinary Arts, Wine Studies, Cheese Studies, and other food industry areas, Boston University provides in-depth education for professionals and those seeking to enter the field.

## CERTIFICATE PROGRAM IN THE CULINARY ARTS: AN INTENSIVE, HANDS-ON COOKING COURSE

Fourteen weeks

Spring session begins January 19, 2017

Fall session begins September 7, 2017

Tuition: \$14,200

In the spring of 1989 Boston University held the first class in the Certificate Program in the Culinary Arts. Spearheaded by Julia Child and Jacques Pépin, this intensive, semester-long program was developed to expose students to classic French and American techniques, baking, international cuisines, sustainability, and many more subjects. The unique program merges the best aspects of traditional culinary arts study with the hands-on tutelage of a wide range of chefs—augmented by insight into the food industry as a whole. This model allows students to enter a wide variety of jobs related to food as well as continue their education in the Gastronomy Program.

The only one of its kind in the country, Boston University's full-time culinary arts program—entering its third decade—is taught entirely by working chefs and experts in the food industry.

The goals of this program are to:

- Expose dedicated culinary students of all ages to the best professional chefs and teachers in the world of cooking
- Train students in the basic classical and modern techniques and theories of food production
- Introduce students to various cultures through their cuisines

Core Chefs:

Jacques Pépin, Cara Chigazola-Tobin, Chris Douglass, Michael Leviton, Barry Maiden, Kevin O'Donnell, Janine Sciarappa, Jeremy Sewall

Visiting Chefs and Instructors:

Joanne Chang, Jim Dodge, Mary Ann Esposito, Ihsan Gurdal, Garrett Harker, Sheryl Julian, Dante de Magistris, Chris Fischer, Deborah Hansen, William Kovel, and many others

Enrollment is limited to 12 students.

For more information, please call 617-353-9852 or visit [www.bu.edu/foodandwine/culinary](http://www.bu.edu/foodandwine/culinary).



### WELCOME NEW CORE CHEF KEVIN O'DONNELL

Chef O'Donnell attended Johnson and Wales Culinary Institute in 2004, before accepting an internship at Ristorante Zeppelin in Orvieto, Italy. After completing his internship, he returned to his home state of Rhode Island to cook at Newport's first Relais & Châteaux Property, Castle Hill Inn. Feeling the pull of Italian culture and cuisine, O'Donnell returned to Ristorante Zeppelin as a sous-chef for two years. From Italy, he moved on to work at New York City's Michelin-starred Del Posto, where he continued his focus on Italian cuisine. After refining his skills at Del Posto under Chef Mark Ladner, O'Donnell moved to Paris, France, to open the internationally acclaimed Restaurant L'Office as executive chef. In 2012, he arrived in Boston and took the position of executive chef at the Michael Moxley and Jim Cochener restaurant The Salty Pig. He is now co-executive chef and partner at SRV (Serene Republic of Venice) in Boston's South End.

## SERVSAFE CERTIFICATION

Tuesday, February 21, 10 a.m. | \$150  
(includes course book and exam fee)

Make a commitment to promoting food safety as a food service professional. The ServSafe exam, sponsored by the National Restaurant Association, covers all aspects of food safety: handling, storing, preparing, and serving. Those who pass the exam will be certified by ServSafe in food safety. Upon registration, we will send you the ServSafe textbook for self-study in preparation of the certification exam, which will be given on site.



## CHEESE CERTIFICATE PROGRAM WITH IHSAN GURDAL

Thursdays, March 23–May 4 (plus field trip)  
6–8 p.m. | \$900 (includes textbook and tastings)

This in-depth exploration of cheese varieties and production examines an international array of cheeses, from farm to table. Formaggio Kitchen's own Ihsan Gurdal teaches students the techniques used in making all types of cheese, from the softest washed rind to *Parmigiano Romano*. Gurdal will share stories about visiting cheesemakers worldwide, the vast work they put into their craft, and the hurdles he has jumped through to import product internationally. Each class will include cheese tastings paired with condiments and wine or beer. The final class will be a tour of a local dairy farm specializing in cheesemaking. Successful completion of this course and final exam will lead to a certificate from Boston University.





# BEVERAGE STUDIES PROGRAMS

## CERTIFICATE IN WINE STUDIES

The four-level Wine Studies curriculum at BU's Elizabeth Bishop Wine Resource Center is open to industry professionals seeking deeper expertise, students who want to explore wine in the broader cultural context of food and cuisine, and people who wish to enter the wine trade. A certificate in Wine Studies is achieved upon successful completion of each level.

### Level 1: Fundamentals of Wine—An Introduction

Prerequisite: none

Spring: Mondays, January 23–April 10,  
6–9 p.m. | \$1,100

Summer: Mondays, June 5–August 7,  
6–9 p.m. | \$1,100

Suitable for students without previous knowledge of wine, this introduction explores the world of wine through lectures, tastings, and assigned readings. By the end of Level 1, students will be able to:

- Exhibit fundamental knowledge of the principal categories of wine, including major grape varieties, wine styles, and regions
- Correctly taste and classify wine attributes
- Understand general principles of food and wine pairing
- Comprehend the process of grape growing and winemaking



### Level 2: A Comprehensive Survey of Wine

Prerequisite: none, but Level 1 recommended

Tuesdays, January 24–May 9  
6–9 p.m. | \$1,700

This intensive survey is designed for the avid consumer and serious student of wine. Offering detailed knowledge of wine through tastings, lectures, and assigned readings, the course is also useful for those who wish to enter the wine trade, or those in the industry who want to hone their knowledge. By the end of Level 2, students will be able to:

- Exhibit detailed knowledge of wine regions, grape varieties, and styles
- Demonstrate refined tasting ability
- Understand inherent characteristics of wine

### Level 3: Mastering Wine—Skill Development

Prerequisite: a passing grade in Level 2

Wednesdays, January 25–May 10  
6–9 p.m. | \$2,100

This interactive and dynamic course is the first step in the mastery of the world wine industry. Intensive independent research, group presentations, and wine tastings enable students to gain advanced knowledge of wine production, distribution, and consumption. By the end of Level 3, students will be able to:

- Identify wines accurately in blind tastings, including grape varieties and regions
- Appreciate the structure of the wine business at the local, national, and international levels
- Fully understand wine grape growing, vinification, maturation, bottling, and quality control
- Comprehend the theoretical interaction and synergy between wine and food pairing

### Level 4: The Wine Trade— Global, National, and Local Perspectives

Prerequisite: a passing grade in Level 3

Thursdays, January 19–April 27  
6–9 p.m. | \$2,300

Students continue to develop mastery of the global wine industry through in-depth discussions and forums, research of current issues in the wine industry, interaction with experts in the field, and by tasting wines of exceptional quality. By the end of Level 4, students will be able to:

- Use their wine tasting skills to deconstruct and understand wine quality and origins
- Refine their wine vocabulary and comprehensive observations
- Effectively communicate about wine
- Speak and write confidently about current issues in the wine industry



## WINEMAKING INFORMATION SESSION, WITH BILL NESTO AND JACQUELYN GROEPER

Friday, April 21, 6–7:30 p.m. | Free

Bill Nesto, Master of Wine, and winemaker Jacquelyn Groeper, CSW, preview the hands-on winemaking course they plan to co-teach in the fall of 2017.

Lectures will offer students insight into how to assess harvesting parameters; process and vinify grapes; and mature, chemically analyze, stabilize, bottle, and label the resulting wine. Students will also make wine in collaboration with teachers. The course is designed to teach students how to make quality artisanal wines for home use and will be a knowledge base for those who wish to pursue subsequent enological studies. Attendees can sample wines made in that course.

## SURVEY OF ITALIAN WINE, WITH BILL NESTO, MW

Thursdays, July 6–August 10, 5:30–9 p.m. | \$600

In this survey course, Master of Wine Bill Nesto provides students with a thorough knowledge of Italian wine. By the end of the course, students will know the history, cultural context, and styles of wine made throughout Italy; will understand issues within the Italian wine industry; and will be able to assess the market performance of Italian wines in Italy and in other countries. Daily class tastings will illustrate examples of wine types.



Programs in Food & Wine  
808 Commonwealth Avenue  
Boston, MA 02215  
617-353-9852

**MY LIFE IN THE KITCHEN  
WITH JACQUES PÉPIN**

**SYRAH**

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**ARTISAN CHEESES  
WITH IHSAN GURDAL**

**OUT OF LINE  
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**EXPERIENCE**

**FOOD & WINE**

**AT BOSTON UNIVERSITY**



**SPRING 2017 PROGRAMS: REGISTER ONLINE AT [BU.EDU/FOODANDWINE](https://BU.EDU/FOODANDWINE).**