



Hospitality and Catering

Preparing and serving wines

Lesson 3

Master the role of preparing and serving wines in hospitality and catering with completion of this course.





Matching wine with food

Typically red wines go with red meat
and white wine go with white meat
and fish.





Matching white wines to food

- Dry white wine with fish, pork and chicken
- Medium white wines with vegetables and rice dishes
- Sweet white wines with soups, cheeses and fruit





Matching red wines to food

- Full bodied red wines with game, beef and hard cheese
- Medium/light and rose wines with lamb, fish and pasta





Checking wines for quality – smell and taste

It is important to check expensive wines for quality.

They are usually old bottles.

This develops your knowledge.





Checking wines for quality – smell and taste

This is why we ask the customer to try a
little bit first.

A waiter can smell the cork too.





Smelling wine

Does the smell match the menu description.

What can you smell?



Smelling wine

- Good wine smells like wine, floral and fruity – keep and serve
- Bad wine smells damp and old – throw away





The taste of wine

- All the flavours should balance
- Your tongue is the test
- No strong flavours of alcohol, acidity and tannin





The taste of wine

Good wine has depth.

Depth means several flavours appear
as you savour the wine.





Tasting wine – The finish

A wine with good finish means that the flavours linger on your palette after you have had a drink of the wine. The longer the finish the better the wine.



Bad wine

A customer has the right to refuse a wine.

You, as the waiter can also decide not to serve the wine.



How to spot a bad wine

These are the terms you should know. Some customers will know these too.

- Corked
- Oxidized
- Acetobacter – smells like vinegar





Corked wine

- Smells like a damp dog
- Smells like old damp newspaper
- It is caused by chemicals in the cork





Oxidised wine

- When wine has been exposed to oxygen
- Bad seal or not resealed in the bottle
- Tastes bad

Acetobactor in wine

- This is a type of bacteria
- Wine will taste like vinegar





Revision Activity 3

How do you tell if wine is corked?