

Design Document – Pairing Wines with Summer foods

<i>Business Purpose</i>	Summer is the season of outdoor gatherings among family and friends. Often guests or hosts want to make sure they are pairing the right wines with the food being served. It is important that employees in the wine shop be able to make appropriate recommendations to customers. Having a knowledgeable staff means customers will trust the business and return. This course will provide employees with the knowledge needed to make appropriate wine recommendations.
<i>Target Audience</i>	All employees in the wine store
<i>Training Time</i>	20 minutes
<i>Training Recommendation</i>	An e-learning platform allows the learner to interact with the material, take the course when time permits, and be able to return to it and review it at any time.
<i>Deliverables</i>	1 Rise 360 e-learning course
<i>Learning Objectives</i>	<ol style="list-style-type: none">1. Identify the characteristics of different types of wines2. Select the wine that pairs best with a particular type of food.
<i>Training Outline</i>	<p>Introduction</p> <p>Objectives</p> <p>Characteristics of Wine</p> <ul style="list-style-type: none">• Dry• Body• Acidity• Tannins <p>Knowledge Check</p> <p>Summer Foods</p> <ul style="list-style-type: none">• Charcuterie<ul style="list-style-type: none">• Cheese & Sparkling Wine• Fresh fruits & Tempranillo, Beaujolais, Chardonnay• Cured Meats & Petite Sirah, Pinot Noir, or Merlot <p>Review of Wines Listed in Charcuterie</p> <ul style="list-style-type: none">• Flip cards of each wine with characteristics of each <p>Classic Summer Barbecue</p> <ul style="list-style-type: none">• Hamburgers, Bratwurst & Zinfandel, Lambrusco• Grilled shrimp and/or Veggies & Chardonnay• Grilled fish & Albarino or Pino Grigio <p>Review of Wines Listed in Barbecue</p> <ul style="list-style-type: none">• Accordion Interaction <p>Knowledge Check – “What Will You Bring?” Test knowledge of pairing wine with food</p>

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	Final Assessment—5 Questions, 80% correct to pass
<i>Assessment Plan</i>	1 Knowledge Check after first two sections 1 Final Assessment that covers material from all sections. 5 Questions, 80% to pass