The Nova Wine and Food Society

Nova University

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The Nova Wine & Food Society

Founded in 1988 and dedicated to educating men and women for advancement in hospitality industry management, Nova University's Center for Hospitality Management is steadily becoming an institution one of its kind. Announcing The Nova Wine & Food Society. The same attention to academic pursuits that has created the Center's widely respected curricula goes into developing the Society. Some of the courses that are available to the public at large and are relevant to the on-going efforts of the Society are:

**HMGT 239 The Marriage of Wine and Food**
Grape varieties, regions, style, and vintages are discussed as well as history, labels, trends, marketing, wine lists, and food pairings.

**HMGT 331 Contemporary Issues in Nutrition and Menu Planning**
This course uses a health-conscious approach in developing recipes and planning menus.

**HMGT 332 Spa Cuisine**
This course is uniquely designed to provide hands-on experience integrating simple-to-fathom principles of nutrition with spa cuisine.

**HMGT 337 History of Gastronomy**
This course follows the gastronomical evolution of man. World famous chefs and dishes are covered with an emphasis on international culinary traditions.

**HMGT 339 Enology: The Advanced Study of Wine**
This course takes a detailed look at the wine regions of the world that represent the highest quality. Their vinicultural histories are examined and tastings of unusual and exotic wines are included.

**HMGT 439 Merchandising of Wine and Spirits**
This course will explore the various ways wine and spirits are marketed to the consumer.

**HMGT 450 Catering**
Course work involves establishing objectives for food service, overcoming obstacles in negotiating, and introducing professionalism and communication skills in the catering-sales process.

The Nova Wine & Food Society is sponsored by the Center for Hospitality Management. For more information on joining The Nova Wine and Food Society, call us at (305) 452-1429.

**Membership**

Do you enjoy a good wine but are unsure how to find it? Appellations, price, packaging, even age, do not guarantee a great wine. The Nova Wine & Food Society can teach you how to discern greatness in wines. The Society is a non-profit organization which is dedicated to the enjoyment of wine, the advancement of wine knowledge, the art and science of wine tastings, and the exploration of food and wine pairings. Membership is open to all!

**Bargain Subscriptions!**
It is a membership with lasting value because you will receive annually copies of two of the area's premier wine publications, the Florida Wine Bulletin and The Wine News, for a cost that is less than the price of membership!

**Gourmet Tastings!**
In addition, members will be invited to monthly Society events ranging from tastings to gourmet dinners. Announcements of events will be in the Florida Wine Bulletin. Events are designed to fit all budgets.

**Purchase Discounts!**
Crown Liquor stores will offer Society members a 10% discount on wine purchases. Discounts to all Society events will also be available to members.

**Field Trips!**
As important as understanding the varieties of wines, there is also the added bonus of participating in wine trips both to the Napa area as well as to the wine areas of Europe. You will be in for a taste experience that will change the way you look at wine!