

From: [Kelly Sanders](#)
To: [Terri Birchard](#)
Subject: Wine Appreciation
Date: Thursday, March 22, 2018 2:41:46 PM
Attachments: [Beef Bourguignon.docx](#)
[Red Wine Sauce.docx](#)
[Chocolate Red Wine Cake.docx](#)
[Grilled Peaches with Raspberry Wine Sauce.docx](#)
[Roasted Fish in Parchment.docx](#)
[Chicken Marsala.docx](#)
[Creamy Chicken in White Wine Bacon Sauce.docx](#)

Hi Terri!

Here is some explanation to the purchases at the Wine and Spirits store. This year after OAC approval we put together a wine appreciation class. The course curriculum was also approved by the JOC. The idea behind the class is that the students need experience cooking with and to learn some very basic knowledge about wine, such as what type of wine would be best to add to a fish dish or a sauce for a steak. The students never drink the wine and the wine is closely monitored by an aide AND myself and kept in a locked room the whole entire time it is in the building. If there is any wine remaining it is properly disposed of. I have attached the recipes used in the class. Just a side note, all alcohol is cooked off during the cooking or baking of wine so there is not alcohol content in any of the dishes that are prepared by the students. Please let me know if you have any questions.

Thanks

Kelly Schoullis