

CAU			Class: Wine and Food			Instructor: Kathy Arnink & Annemarie Morse		
	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
7:00 AM								
8:00 AM		Breakfast						
9:00 AM		202 Stocking Hall Major wine flavor components	202 Stocking Hall Styles of wine and effects of production	202 Stocking Hall Terroir lecture & tasting (Kathy)	202 Stocking Hall Tasting for texture	Sleep in or have an extra coffee!	Check- out	
10:00 AM								
11:00 AM		Stroll break	Coffee break Dairy Bar	Coffee break Dairy Bar	Coffee break Dairy Bar	Gather for winery tour		
12:00 PM		202 Stocking Hall Working Coffee Break: flavor interactions	202: Tasting & describing chocolates	202 Stocking Hall Regionality tasting of wine & food (Annemarie)	Impact of alcohol in cooking	Travel to Hermann J. Wiemer winery		
1:00 PM		lunch on campus	lunch on campus	lunch on campus	lunch on campus	Wiemer winery lunch and conversation		
2:00 PM		Check-in at Ruth Bader Ginsburg Hall	202 Stocking Hall Tasting wine & food flavors	Teaching winery Blending activity	Free afternoon	Discovery Kitchen (Toni Morrison Hall) Cooking with wine activity		Wiemer winery lunch and conversation
3:00 PM								
4:00 PM	Happy Hours - Wine Tastings and Tours							
5:00 PM	Welcome Reception	Dinner on your own	Tuesday Community Dinner and Lecture	Dinner on your own	Dinner on your own	Friday Reception		
6:00 PM	6:30 Welcome Dinner					Friday Banquet at Moakley House		
7:00 PM	7:15 Faculty Orientation							
8:00 PM	Ice Cream Social	Movie Night		Bingo	Stargazing			
9:00 PM	Hospitality Lounge							
10:00 PM	Hospitality Lounge opens for service from 6:30pm-10pm every evening.							