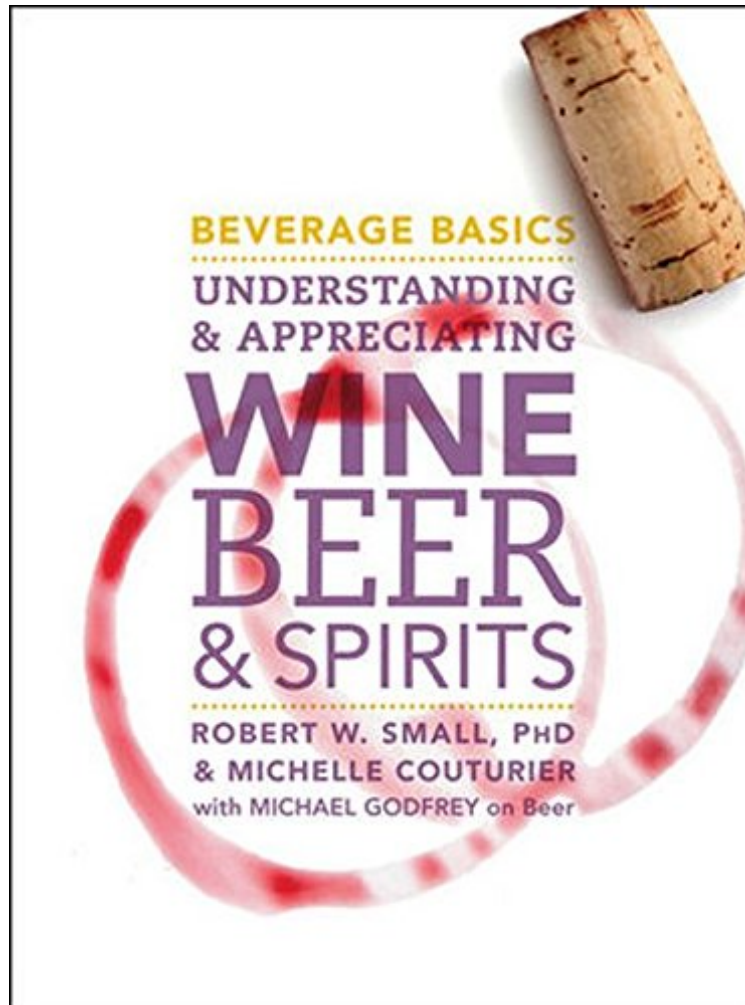


(Free download) Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits

# Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits

*Robert W. Small, Michelle Couturier*  
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**Robert W. Small, Michelle Couturier : Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits** before purchasing it in order to gauge whether or not it would be worth my time, and all praised Beverage Basics: Understanding and Appreciating Wine, Beer, and Spirits:

4 of 4 people found the following review helpful. Become a Sommelier! By Barry L This was a great book to build foundation for wine knowledge. If you are thinking about becoming a wine sommelier, I would definitely pick up this book. It is written by professionals who work in the field of hospitality, dealing with wine, beer, and spirits on a daily basis. These professionals have taken what they know and present basics of wine, beer, and spirits in an easy-to-read book. The authors have chosen to write the book in a very colloquial manner and segment the book based on red wines, white wines, beers, and spirits. The book also has beautiful images and maps showing you grape regions. They

also incorporated images of wine labels to help readers become more comfortable when holding a bottle of wine. I will list some of the topics which the book covers. It has been a while since I have opened the book, so I will just provide a list of what I remember from the top of my head. The book teaches you: - Major grape varieties - Climate - Soil - Topography - Regions - Viticulture - Vitis - Food pairing - Wine tasting - The process of making wine, beer and spirits. After purchasing this book I was able to pass the level 1 sommelier exam! So believe me when I tell you this is a good book! 1 of 1 people found the following review helpful. If you want to increase your knowledge on wines more... By sunmunkyking If you want to increase your knowledge on wines more than this book is for you. If you want to increase your knowledge on beer or spirits then buy some other book. This book only has 3 or 4 chapters on beers and spirits and the rest is on wines. 1 of 1 people found the following review helpful. Like new. Very happy with my purchase. By Somart M. Like new. Very happy with my purchase.

An all-inclusive guide to wine, beer, and spirits As people develop more sophisticated tastes, a basic understanding of wine, beer, and distilled spirits is more important than ever for chefs, servers, bartenders, and restaurant managers. And for anyone who simply wants to get more out of enjoying wine, beer, and spirits, developing an appreciation for the history, production methods, and techniques for evaluating alcoholic beverages is an essential first step. For professionals and amateurs alike, Beverage Basics provides a thorough and accessible education in the fundamentals. Beverage Basics covers the art and science of winemaking from the vineyard to the table, takes a comprehensive look at the production methods, styles, and ideal food pairings for beer and spirits, and even covers the often-overlooked issues of health and the law. Written by wine and spirits expert and educator Robert W. Small, the book offers expansive coverage of everything you need to know about virtually all of the world's common alcoholic drinks. Offers a uniquely user-friendly approach to the subject of wine, organizing coverage by varietal rather than appellation. Written by Robert W. Small, former dean and emeritus professor of The Collins College of Hospitality Management at California State Polytechnic University, Pomona, and Chairman of the Los Angeles International Wine competition. Heavily illustrated with gorgeous full-color photographs, maps, and sample beverage labels. Covering everything from ancient origins to modern drinking habits, Beverage Basics is the perfect all-in-one guide for food and beverage professionals, students, and wine and drink lovers.

From the Back Cover An all-inclusive guide to wine, beer, and spirits Beverage Basics offers essential information on the world's favorite alcoholic beverages, including their origins, modern production practices, and evaluating and enjoying each type of beverage. Its detailed coverage of the world of wine is organized by varietal rather than region, giving you a simple way to find the information you need on whatever wine you're interested in. Sections on beer and spirits provide a full understanding of everything from wheat beer to whiskey, while the culinarian will find ample notes on pairing foods and beverages for amazing flavor combinations. You'll also learn about important legal and health issues and discover how to select and purchase alcoholic beverages. Heavily illustrated with maps, sample beverage labels, and full-color photographs, Beverage Basics is the perfect all-in-one guide for food and beverage professionals, students, and wine, beer, and spirits lovers alike. About the Author Robert W. Small is former dean and emeritus professor of The Collins College of Hospitality Management at California State Polytechnic University, Pomona, where he still teaches courses on wine, beer, and spirits, as well as beverage marketing and food and beverage management. He is also the Chairman of the Los Angeles International Wine Spirits Competition, one of the largest and most prestigious wine competitions in the United States, and is a judge at several other international wine competitions. Michelle Couturier has traveled internationally researching wine and photographing vineyards and wineries. She has 20 years of experience in marketing, public relations, and writing. Michael Godfrey, Associate Dean of The Collins College of Hospitality Management at California State Polytechnic University, Pomona, has taught the college's courses on beer for several years and has been a well-regarded home brewer for more than 25 years.