

# Wine Courses for Chefs

**T**he sounds

Zafferano's Giorgio Locatelli who provided the food and steered the audience through the food and wine (supplied by Enotria) pairing, the Pelican Group's Jason Danciger who spoke on financial aspects including wine pricing and how to sell more wine as well as the career benefits gained from a broader wine knowledge and Elisabetta Foradori who explained more about wine styles and what to consider when matching wine with food.

The session certainly provided food for thought and inspired a lively discussion on how successful a match the wines had made with each designated dish as well and what factors were important to provide a better customer service: "I'm very enthusiastic about this initiative and think it is extremely important for chefs to think about food in relation to wine," said the Pelican Group's Jason Danciger. "It can only benefit customers and ultimately the restaurant if kitchen and front-of house staff have a better understanding of each others' roles and how their input can help to achieve a more pleasurable all-round dining experience."

The most recent session featured Richard Corrigan from The Linsay House, Ossie Gray from the recently Michelin anointed River Café and Miguel Roquette from the award-winning Quinta do Crasto in Portugal's Douro Valley.



**The Venue**

The Warehouse, Theed Street, London SE1

**The Date**

21 July 1998

**The Speakers**

Giorgio Locatelli, chef/owner, Zafferano (W and Food Matching)

Jason Danciger, Director of Purchasing, Pelican Group PLC (The Business End)

Elisabetta Foradori, Foradori, Trentino (The Producer)

Paul Henry, Harpers



**PAUL HENRY**

"The idea is to target a side of the restaurant business that is so often overlooked by the majority of wine-related activity – the kitchen staff."



Wines of the day



Getting a taste for it

Glasses for the tasting were supplied by Schott Zwiesel. The *Tulip's* "U" shape concentrates and lifts the bouquet of white wines, enhancing the fragrance and taste. For wines such as Bordeaux, Sauvignon Blanc, Chardonnay and Pinot Grigio. The *Large Tulip* is suitable for less fragrant reds such as Bordeaux, Cabernet Sauvignon and Merlot. Filling a third of the bowl gives the wine room to breathe.  
Tel: 01785 223166, fax: 01785 223522

Locatelli, Danciger and Foradori





Table manners: participants consider wine selection

**Jason Danciger**  
"I'm very enthusiastic about this initiative and think it is extremely important for chefs to think about food in relation to wine."



**Giorgio Locatelli**  
"The trouble with wine is that we are made to believe it is difficult to understand. At the end of the day it's just the same as food - there is colour, smell and flavour. It's nothing to be frightened of!"



Food for thought

**THERE'S MORE!**

The next Wine Course for Chefs will take place this autumn. If you are a chef and would like to attend, please contact Angeline Male on 0171 261 1604

**ENTRY IS FREE**

**VENUE**  
The Warehouse  
Theed Street  
London SE1

**TIME**  
5.00 to 6.30pm



Cheers: it's not all spitting