The teaching of the wine in catering school: a plural approach
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There is a lot of tools and methodologies of teaching of the wine, based or not on a main table, and multiple books explain what the French society wishes to pass on of its wine heritage.

Nevertheless, the question today could be: how do we teach the wine? Considering the globalization, the economic policies, considering regional valuation, considering the french paradox and considering the educational politics, what future do we offer to this cultural capital, knowing that the food practices change status in every generation? And what is the wine teaching in the country neighbors?

We know that technical vocabularies, intended for the commercial argumentations, can indicated wine products. We know that cities or regions try to communicate an identity with the aid of the wine.

But how spread the approaches varied by some wine with the teenagers of catering schools, students of universities, and adults of the workshops of tastings, so that these actors know how to sell it?

So many questions which indicate a narrow report enter the will to preserve and that to pass on which passes by the custom of the multidisciplinary.