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Tasting It, David MacArthur, Wine Country Publishers, 1984, 0961267402, 9780961267407, . .

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We work hard every day to provide the tastiest pastries you can find anywhere. We use recipes that we have accumulated in our 50 plus years in business. Many of these recipes were handed down from my father or his contemporaries. We still make these products with the same care and quality ingredients that were used 50 years ago.

One of the most useful class at UBC. I actually found it more useful than business or econ. Not a GPA booster as the average is around 70%. But I found the course really useful in real life. I can now understand the label on majority of the wines no matter they are in French or German. And I can pretend I am a pro on wine when dining out, lol!

The labs are GREAT, love wine tasting. Material is presented quite drily, it is not made clear what you are to know for exams and it is not a 'bird' course. Take it only if very interested in the basics of wine science. Know his lectures (both PDFs and Word) and you shouldn't need to attend his class.

Be warned now: this is not a grade booster! Definitely only a course for those actually interested in learning all the nitty gritty details of wine. His notes are often hard to follow, so make sure you make your own. I did okay in the class, but man, the first quiz scared the bejeezus out of me since I nearly failed. Get ready to memorize!

Very unclear what is expected for the exams; I spent a lot of my own time trying to learn concepts/rules of the wine industry by myself. Although he is a funny and entertaining professor, he goes off on tangents too frequently and is often reads the slides word-for-word. This makes studying extremely difficult.

He doesnt know how to teach at all. No real txtbook to help. His tests r terrible. Knowing 75% does not = 75% grade. He picks out only like 10% of the facts covered, & it's very specific obscure stuff, so unless u kno every little detail 100%, u will bomb. My last yr & it's my worst grade at uni. If u take it, reading wine labels is big on his tests

Friendly and interested in helping you learn, but entirely lacks the knowledge basis to teach/grade a course in Agroecology. Previous knowledge of the subject hurt me in this course. Also very difficult to understand what was desired. Very frustrating course in regard to assessment. Lots of fun going to the farm though. Make sure Bomke teaches too.

amount of work he expects for this class is insane seeing as it is only a 3 credit course. project expectations/guidelines were often not given until AFTER we handed projects in. prof was not overly

helpful when students seeked information outside of class and seemed to look down on his students. would NOT recommend this course

I understand this class is for wine aficionados, and having an interest in wine is definitely an asset, but when the prof gives a lecture, emphasizes some points, then puts the most obscure, random facts on the test instead of the emphasized points, it gets really ridiculous really fast. Although, if you are good at memorizing it may not be too bad.

Be prepared to live, eat and sleep with the course material if u want a decent grade. Lots and lots of material to memorize for exams. Whats the point of having a premium wine tasting session before the final if it does not have an effect on the final grade? U assume that students are only taking this course? Thanks 4 screwing up my grade, MacArthu

If ur want easy credits then this ain't the course for you. The amount of information to remember for quiz, mt and final is overwhelming. No practice exams available. Lecture notes are just all over the place. This course should not be labelled "wine science" cuz its not scientific at all. The worst course i've taken by far.

Bad professor for a bad class. It's changed, FNH 330 used to be a lot of fun when Andrea Liceaga was part of the teaching team. If you love wine, you'll dig the class, if you don't, it's awful. And here's a reality check: sometimes an easy A is what people are looking for, particularly in their grad year. Just avoid this class.

This is Introduction to Wine Science... You SHOULD be interested in wine, its characteristics, how it's made, etc. If you are, this class is extremely fun and mellow. If you aren't, and are just looking for an "easy A" then it's gonna be painful. Because it's all about small facts and long processes, and you do have to memorize for the exam.

Genuinely nice guy and a great sense of humor. Wine's a fun class, though those last few lectures were a little boring. Skipping isn't a big deal since he supplies everything in notes. Went to 50% of classes & still passed w/ an A. Not a lot of thinking req'd (ie: no essays or projs), but expect a lot of memorization, which for some is a relief.

this course is quite detailed and i was able to learn many new things...for those of you who have posted about "looking for an easy A" i would just like to say that like anything in life, you have to be willing to work hard and so i don't believe that your laziness warrants a poor rating of this class.

Talk about a terrible professor and a terrible class. I took this course at the urging of many others who claimed it was an easy A...WRONG! This class has way too much information to memorize, the tests are very hard and McArthur is very dull and rude, definitely has his teacher's pets. Not a GPA booster, AVOID!

I took this class as an easy science credit as I've been in the wine industry for years. This guy, has terrible taste in wine, is biased toward BC wine, and is not up to date. He knows the scientific end, but his pallet is shot. If you smell something in a wine he doesn't smell, he will tell you you are wrong. don't listen to him.

Great prof. Very enthusiastic and engaging. Interesting material. A lot to memorize and he can test on minute details; but he does give clear directions on what to know during lectures - SO GO TO CLASS. Gives bonus marks and grades up on a curve if class has low avg. Overall, great class, not too hard if u study.

I think Prof David shows a lot of respect to students, and you can be amazed by his super memory....He tries his best to remember the name of Every students in his lecture, and he always shows happiness on his face....exam..hmm..a bit challenging, but as long as u study hard and drink wine sometimes, u'll find it reali interesting

His take on boxed wine: “They can make a decent sangria.” McArthur’s economy wine picks are the B.C. VQA Calona Vineyards Artist Series wines (often quite good, \$13-14/bottle), or the Cono Sur wines from Chile (some are good, \$11-14/bottle) or the Gallo wines from California (for camping, \$9/bottle).

McArthur completed his undergraduate and master of science at UBC with a focus in horticulture “the study of plant cultivation” and continued on to receive his doctorate from the University of Alberta in plant physiology and agriculture sciences. Ultimately, it was his passion that convinced him to accept the position and teach FNH 330, a course he has developed and tweaked for over a decade.

Good day everyone, we were blessed with another Tuesday. We hope you enjoyed your holiday weekend. A few weeks ago we were out at Mac Arthur Square Mall in downtown Norfolk and happened to pass by Harry and David, and decided that we wanted something festive to kick off a series of ideas for holiday cooking. Thanks to Heather and Star we enjoyed our visit and got three amazing relishes to try.

Upon entering the store we were immediately recommended to try the Pepper and Onion Relish. It’s a bestseller of theirs, and after a small sample we could immediately see why. It has a sweet and savory flavor to it with a little bit of tanginess to it. We tried three flavors (there are 4) of this Signature Pepper and Onion relish and enjoyed every last drop. Each jar is \$5.95, you can’t beat that.

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