Volume 22 Issue 17
Originally issued as F1

Global Journal of Management and Business Research: F
Real Estate, Event and Tourism Management
Volume 22 Issue 1 Version 1.0 Year 2022
Type: Double Blind Peer Reviewed International Research Journal
Publisher: Global Journals
Online ISSN: 2249-4588 & Print ISSN: 0975-5853

A Study on Food and Wine Pairing of Blooms Restaurant, Eros Hotel, Nehru Place

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Abstract- Appropriate wine selection and food pairings provide caterers with opportunities to increase customer gastronomic satisfaction as part of the dining experience. This paper discusses objectives in food and wine pairing, matching traditions, and key elements of wine and food: components, texture, and flavors. The practice is designed to provide students and guests with an increased depth of experience in food and wine pairing and knowledge of how food and wine elements interact and transform one another. The aim of this study was to identify which attributes impacted the dynamic liking food and wine individually, as well as when consumed together. A good pairing is based on the complementary role of wine on the four important factors of food: components, textures, flavors and colors. Common wine and food examples of food preparation with wine or vine products, such as grapes or vine leaves.

GJMBR-F Classification: DDC Code: 641.5 LCC Code: TX714



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Hritik Kumar [α], Himanshu Sharma [σ] & Prof. (Dr.) Rajiv Mishra [ρ]

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I. Introduction

Now a day's people like to have wine with food. Through research you will get to know that which is most popular and more suitable for the guest and for you also.

The simple goal of wine pairing is to make food and wine taste better than they would on their own. We also researched on the different types of wine which is made in India and what is the cost of that brand with the study of food and wine pairing of Blooms Restaurant.

Food and Wine is an art of matching of food dishes with proper wine to enhance the flavor and dining experience. Wine pairing means that matching a wine to the meal you are having, or select a meal with wine you want to try.

Understand the factor influence wine and food pairings. Design wine list. I will get to know about the different brands which available in our bar and how much the charges of that particular brands is.

It's important to understand that one trait of wine alters perception of the meal. Avoid going for strongly flavored food with spices and onion as they easily blend with wine. At the same time, wine and cheese are compatible with one another.

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When it comes to desserts, simple role applies that wine should be sweeter than dessert you plan to eat. If this isn't followed, your wine may be taste bitter eventually spoiled your meal.

II. Objectives

- To gain the knowledge about the correct brands of wines.
- To understand the concept of pairing wine with food.
- To explore the customer preference and taste in regards to food and wine pairing.

III. Literature Review

As per the Robert J. Harrington and Mario Gozzi appropriate food and wine pairing must an important factor because it's an opportunity of increasing the guest satisfaction. This area of study is to identify the key wine and food elements and it's also explore that what should be the sweetness level, acidic level, and tannin level in the pairing of food and wine. It's also explore the highest perceived wine pair with foods items such as: Sauvignon Blanc and chèvre, Chardonnay and brie, Cabernet sauvignon and spicy Italian salami. The key wine and food elements as well as to facilitate greater interest and confidence by culinary and foodservice professionals in the service of wine and food.

IV. Methodology

a) Introduction

The study will indicate the research design, population, and sample size, sampling procedure, data collection instruments, data collection procedures, and finally data analysis and presentation.

b) Research design

This study will use a descriptive research design. A descriptive research design allows researchers to gather information and summarize, present and interpret data for the purpose of clarification. Therefore, descriptive approach is the best to understand the comparative analysis between fine dining restaurants and quick service restaurants.

c) Study area

The study will be undertaken at Eros Hotel, Nehru place. Eros Hotel is a 5-star hotel located at

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Nehru Place in India. The study involved customers as the study participants.

d) Study population

The population of this study will be customers from Eros Hotel, Nehru Place. The target population will be the customers that will be present at the hotel during collection of data. The respondents will be 55 participants from Eros Hotel. The participants must be proficient in English, are above 18 years old, and the participants who gave informed consent.

e) Data collection methods and Procedure

Questionnaire was prepared and participated were asked questions related to which the preferred fine dining or quick service restaurants. Questions about factors affecting their choice was asked such as, quality of food and service, quantity, cost and value for money, the ambience.

A total of55 participants filled the questionnaire. Likert scale was used to ask participants to rate their satisfaction of Cleanliness of quick service restaurant and fine dining restaurants, to rate the ambience of Quick Service Restaurant, and to rate their overall experience in Fine dining restaurants of Eros Hotel, Nehru Place.

f) Data analysis

The collected data in this study was first grouped, edited and checked for completeness. Quantitative data and descriptive statistics were used to analyses the data. The accuracy, reliability and validity of the data collected was done before the data analysis. The data collected was then analyzed and presented in graphs and pie chart along a descriptive analysis of the same findings.

V. Conclusion

From this research I have gained a huge chunk of knowledge about food and wine pairing with their exact combination.

Through this we were discusses the objectives of food and wine pairing, and their matching traditions, and key elements of wine and food: components, texture, and flavors. Food and wine pairings allows chefs to pair individual dishes with different wines in hopes of enhancing the flavor of both the food and the wines. Guests are much more likely to purchase a high aromatic and branded wine because it has been carefully paired with their food, rather than selecting randomly from the bar. Food and wine pairings is going merge and enhance the flavors of both drink and dish. The wine and food work hand-in-hand to create a perfect meal, complementing and harmonizing with each other.

As per the survey, a majority of guests were like to have the white wine generally and guests also like the pairing concepts of food and wine at Blooms Restaurant.

I also talked to my Restaurant manager and asked them what kind of wine which we have in our hotel and which wine generally paired with the food items.

This report helps me get to know about the different varieties of wine and what would be the charge of that particular by glass.

As per the survey result, I have observed many important points which are as follows:-

- Most of people doesn't know about pairing of wine with Indian foods.
- A lot of people generally like to prefer red and white wine.
- I have seen that different brands of wine which is available our hotel.
- Got to know the perfect way of serve the wine by a steward of bartender.
- From this research I got brief about the pairing concepts of wine with different kind food.

The staff provides service by the standard of the hotel.

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