

# Professor Peter A D'Souza

Tenured Associate Professor, UW-Stout

School of Hospitality Leadership

College of Education, Hospitality, Health and Human Sciences

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## Brief Biography

I have been teaching food and beverage courses at University of Wisconsin-Stout for the past 32 years. Stout is known for its experiential and innovative philosophy of instruction and is a national leader in its programs. My expertise is in the area of full-service restaurant management, culinary management, wines and spirits, wine and food pairing, and professional dining etiquette. I am the director of "Rendezvous", a full service restaurant managed and operated by senior students in the Hotel, Restaurant, and Tourism Management program. I have also taught Wine and Food Pairing in Spain, France, and Australia for the past 18 years with cross cultural experiences for Stout students.

**Teaching Interests:** HT-426-Restaurant Operations Management HT-423-OS1-Wine and Food Pairing in Spain HT-423-OS1-Wine and Food Pairing in France HT-423-OS1-Wine and Food Pairing in Australia HT-326-Introduction to Wines and Spirits HT-121-Principles of Foodservice Operations

**Research Interests:** Wine and food pairing Dining trends Dining etiquette Wine, Food, and culture Wine and food tourism

**Professional Interests:** Wine and food travel

## Languages

- Hindi/Urdu (Fluent/Native/Near Native)

## Education

- **Continuing Education Culinary Arts**  
Culinary Institute of America  
Napa, CA, United States, 2005
- **ED S Vocational Education**  
University of Wisconsin-Stout  
Menomonie, WI, 1993
- **MS Hospitality and Tourism**  
University of Wisconsin-Stout  
Menomonie, WI, United States, 1988
- **MS Specialized Hotel Management**  
Institute of Hotel Management and Catering Technology, Bombay, India  
Bombay, India, 1984
- **BS Hotel Management**  
Institute of Hotel Management and Catering Technology  
Bombay, India, 1983

## Work Experience

Academic - Post-Secondary

- **UW-Stout**, School of Hospitality Leadership  
Tenured Associate Professor  
August 25, 1993 -
- **University of Wisconsin-Stout**, Rendezvous Foodservice Laboratory  
Director  
August 15, 1992 - August 15, 2018
- **UW-Stout**, Department of Hospitality and Tourism  
Assistant Professor  
August 25, 1988 - July 30, 1993
- **UW-Stout**, Department of Hospitality and Tourism  
Lecturer  
August 25, 1986 - July 30, 1988
- **UW-Stout**, Department of Hospitality and Tourism  
Graduate Assistant  
August 25, 1985 - July 30, 1986

## Industry

- **Taj Mahal InterContinental Hotel**  
Assistant Chef  
May 15, 1983 - July 15, 1985

## Intellectual Contributions

### Technical Report

- D'Souza, P. (2015). Wine and Food Pairing in France. .
- D'Souza, P. (2015). Wine and Food Pairing in Spain. .
- D'Souza, P. (2014). Wine and Food Pairing in France. .
- D'Souza, P. (2014). Wine and Food Pairing in Spain. .
- D'Souza, P. (2013). Wine and Food Pairing in France. .
- D'Souza, P. (2013). Wine and Food Pairing in Spain. .

## Presentations

### Oral Presentation

- D'Souza, P. (July 23, 2015). Wine and Food Pairing Seminar and Tasting. NACUFS National Conference, Indianapolis, IN, United States.

## Applied Research

### Uncategorized

- **Indus (Appleton, WI)**  
(January 15,2000 - Present)
- **Stout Foundation (Menomonie, WI)**  
(August 15,2013 - August 25, 2013)

## Awards, Fellowships, Honors, and Scholarships

### Award

- Outstanding Teacher, College of Human development (May 5, 2009)
- Outstanding Teacher, College of Human development (May 5, 2009)
- Outstanding Teacher, College of Management (April 5, 2009)
- Educator of the Year, Menomonie Area Chamber of Commerce (April 5, 2008)

- International FoodService Educator, CHRIE (August 15, 1995)
- Educator of the Year, Menomonie Area Chamber of Commerce (April 5, 1993)
- Culinary Bronze Medal, Culinary Olympics, International Kochkunst-Ausstellung (IKA-HOGA), Germany (October 20, 1988)
- Culinary Bronze Medal, American Culinary Federation (ACF) (May 19, 1988)
- Culinary Gold Medal, American Culinary Federation (ACF) (February 20, 1988)

## Professional Memberships

- National Restaurant Association (NRA)
- American Culinary Federation (ACF)

## Service

### Department / School

- **Committee Member**, Promotion Committee (August 15,2012 - Present)
- **Committee Member**, Planning and Policy Committee (August 15,2011 - Present)

### College

- **Committee Member**, Promotion Committee (August 15,2011 - May 15, 2012)