

WINE 110 Course Outline as of Fall 2024**CATALOG INFORMATION**

Dept and Nbr: WINE 110 Title: ADV WINE SENSORY

Full Title: Advanced Wine Sensory Analysis

Last Reviewed: 11/27/2023

Units	Course Hours per Week		Nbr of Weeks		Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	3	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly: AG 170

Catalog Description:

Students will learn advanced wine tasting techniques and how to objectively evaluate a wine (as is done in professional wine competitions). The course includes extensive wine tastings led by working wine professionals. Students should bring six matching wine glasses to every class session.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Course Completion of WINE 70 and Course Completion of WINE 1 OR VIT 1; AND Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100)

Limits on Enrollment:

Must be 18 years or older

Schedule of Classes Information:

Description: Students will learn advanced wine tasting techniques and how to objectively evaluate a wine (as is done in professional wine competitions). The course includes extensive wine tastings led by working wine professionals. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

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AND Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100)

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Transfer Credit:

Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	Area	Effective:	Inactive:
CSU GE:	Transfer Area	Effective:	Inactive:

IGETC:	Transfer Area	Effective:	Inactive:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

At the conclusion of this course, the student should be able to:

1. Evaluate wines based on current trends of trade, media, and consumer tastes and preferences.
2. Describe the sensory evaluation techniques used by professional wine judges in the industry.

Objectives:

At the conclusion of this course, the student should be able to:

1. Identify professional wine judges' sensory evaluation techniques in judging selected varietal wines.
2. Explain current trends of consumer tastes and preferences of selected varieties of wines.
3. Critically evaluate and place selected varietal wines from a judging flight of wines.
4. Identify key rules and regulations used in a wine judging competition.

Topics and Scope:

- I. Sensory Evaluation Techniques in Judging Selected Varieties of Wine
 - A. Setup of blind tasting flights of selected varietals of wine.
 - B. Sensory evaluation of wines.
 - C. Placing wines for award consideration.
 - D. Professional wine judges' critique of official placing of wines.
- II. Current Trends of Consumer Tastes and Preferences of Selected Varieties of Wine
- III. Review of Major Wine Judging Competitions
- IV. Organizing and Coordinating a Wine Judging Competition
- V. Staffing and Coordination of Wine Judging Competition
 - A. Backroom coordination of wine flights and staff training
 - B. Selection and coordination of judging panels

C. Documentation and reporting of awards

Assignment:

1. Weekly reading (2-20 pages per week)
2. Homework assignments based on reading (2-7)
3. In-class sensory evaluation of flights of wine (3-7)
4. Research report comparing wine judging techniques
5. Quizzes and exams (2-3)

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Homework assignments; research report

Writing
10 - 30%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

None

Problem solving
0 - 0%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Sensory evaluations

Skill Demonstrations
30 - 45%

Exams: All forms of formal testing, other than skill performance exams.

Quizzes and exams

Exams
20 - 45%

Other: Includes any assessment tools that do not logically fit into the above categories.

Class participation

Other Category
0 - 10%

Representative Textbooks and Materials:

Instructor prepared materials