

CUL 256.5 Course Outline as of Spring 2002**CATALOG INFORMATION**

Dept and Nbr: CUL 256.5 Title: WINE APPRECIATION

Full Title: Wine Appreciation

Last Reviewed: 9/23/2019

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	0.50	17.5	Lecture Scheduled	8.75
Minimum	1.00	Lab Scheduled	1.50	8	Lab Scheduled	26.25
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 17.50

Total Student Learning Hours: 52.50

Title 5 Category: AA Degree Applicable

Grading: Grade Only

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

Also Listed As:

Formerly: CULT 256.5

Catalog Description:

The role of wine in professional food service and wine tasting operations. Through tasting, the student will develop an appreciation of different types of wine, including varietal characteristics and other components, in order to become an effective wine ambassador. Includes a field trip to a local winery.

Prerequisites/Corequisites:

Minimum Age 21 or older

Recommended Preparation:

Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:**Schedule of Classes Information:**

Description: The role of wine in professional food service and wine tasting operations. Through tasting, the student will develop an appreciation of different types of wine, including varietal characteristics and other components, in order to become an effective wine ambassador.

Includes a field trip to a local winery. (Grade Only)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended: Eligibility for ENGL 100A or ENGL 100.

Limits on Enrollment:

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:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

The student will:

1. Identify and locate classic grape-growing and winemaking regions of the world, with emphasis on Sonoma County.
2. Explain the winemaking process.
3. Define grape components, composition, and varieties.
4. Taste and identify wine.
5. Define and appreciate appearance, nose, flavor, and organoleptic indicators of each wine.
6. Demonstrate proper wine service, purchasing, and storage.
7. Describe the contemporary issues surrounding wines, such as personal and professional alcohol responsibility, wine and health, and the agricultural issues of organics and sustainable agriculture in the vineyards.

Topics and Scope:

1. Wine regions of the world, with an emphasis on Sonoma County.
2. Basic understanding of winemaking process.
3. The language of wine: tasting and describing wine components.
4. Wine tasting and appreciation.
5. Wine service.
6. Contemporary issues surrounding wines.

Assignment:

1. Written assignments on the course topics.
2. Listen to guest speakers from industry, wine making, and wine sales.

- Compile response notes.
3. Taste and identify wine.
4. Field trip and field notes.

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.

Written homework, Reading reports, Term papers

Writing
5 - 10%

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

Quizzes, Exams

Problem solving
5 - 10%

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

Class performances, Performance exams

Skill Demonstrations
50 - 70%

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

Multiple choice, True/false, Matching items, Completion, Essay; Short answer.

Exams
10 - 20%

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

Attendance/Participation

Other Category
5 - 10%

Representative Textbooks and Materials:

Exploring Wine: The Culinary Institute of America's Complete Guide to Wines of the World. Koplan, Steven and Brian H. Smith, and Michael Weiss. New York: Van Nostrand, 1995.

Wine industry periodicals.