

CUL 256.5 Course Outline as of Fall 2004**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	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0.50	8	Lab Scheduled	8.75
		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: 52.50

Total Student Learning Hours: 87.50

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 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.

Prerequisites/Corequisites:

Minimum Age 21 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

21 and over.

Schedule of Classes Information:

Description: The role of wine in professional food service 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. (Grade Only)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: 21 and over.

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

Outcomes and Objectives:

Upon successful completion of this course, the student will be able to:

1. Summarize California's role in the world of winemaking.
2. Describe grape components and composition.
3. Differentiate among varieties of wines based on tasting.
4. Explain the winemaking process.
5. Identify and locate classic grape-growing and winemaking regions of the world, with emphasis on Sonoma County.
6. Demonstrate proper wine service.
7. Describe successful strategies for wine purchasing and storage.
8. 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:

- I. Brief History of Winemaking in California
- II. Grape Components and Composition
 - A. Tasting and describing wine components
 - B. Elemental aspects
 1. tannin
 2. alcohol
 3. sugar
 4. acid
- III. Wine Tasting and Evaluation
 - A. Language of wine
 1. color
 2. aroma
 3. balance

- 4. finish
- B. Qualities
 - 1. nose
 - 2. flavor
 - 3. organoleptic indicators
- C. Varieties
- IV. Winemaking Process
- V. Wine Regions of the World, with an emphasis on Sonoma County
- VI. Wine Service
- VII. Contemporary Issues Surrounding Wines
 - A. Personal and professional alcohol responsibility
 - B. Wine and health
 - C. Organics and sustainable agriculture in the vineyard

Assignment:

Assignments may include:

- 1. Taste, describe and identify wines.
- 2. Maintain a wine appreciation journal, including lab notes based on tasting and identification.
- 3. Reading: 15-20 pages per week.
- 5. Weekly quizzes.
- 6. Final skill demonstration exam--wine identification based on blind tasting.

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.

Lab reports, Wine appreciation journal.

Writing
20 - 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.

Class performances, Performance exams

Skill Demonstrations
40 - 50%

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

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

Exams
20 - 30%

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

Attendance/Participation

Other Category
10 - 20%

Representative Textbooks and Materials:

The New Wine Lover's Companion. Herbst & Herbst. Barrons, 2003.
Instructor prepared handouts.