

WINE 130 Course Outline as of Fall 2006**CATALOG INFORMATION**

Dept and Nbr: WINE 130 Title: WINE SERVICE HOSPITALITY

Full Title: Wine Service and Hospitality

Last Reviewed: 9/13/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	3.00	8	Lecture Scheduled	24.00
Minimum	1.50	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	24.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 48.00

Total Student Learning Hours: 72.00

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 281.29

Catalog Description:

A comprehensive exploration of wine service covering the pragmatic concerns of selecting, serving, decanting, storing, transporting, handling and displaying wine in restaurant, tasting room, and private venues. Appropriate for hospitality professionals and wine aficionados.

Prerequisites/Corequisites:**Recommended Preparation:****Limits on Enrollment:**

Must be age 21 or older to participate in wine tasting.

Schedule of Classes Information:

Description: A comprehensive exploration of wine service covering the pragmatic concerns of selecting, serving, decanting, storing, transporting, handling and displaying wine in restaurant, tasting room, and private venues. Appropriate for hospitality professionals and wine aficionados. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended:

- b. sparkling
- c. old
- d. young
- 2. tools
 - a. ah-so
 - b. waiter's key
 - c. screw pull
- D. Glassware
 - 1. effect on flavor
 - a. size
 - b. shape
 - c. cleanliness
 - 2. cost
- E. Decanting
 - 1. old wine
 - 2. new wine
- F. Pouring
 - 1. quantities
 - 2. spill prevention
 - 3. clean-up strategies
- G. Wine temperature
 - 1. influence on flavor
 - a. red wine
 - b. white wine
 - c. sparkling wine
 - 2. cultural norms
 - 3. methods for quick cooling
- III. Sensory Evaluation Procedures
 - A. Language of wine
 - 1. color
 - 2. aroma
 - 3. balance
 - 4. finish
 - B. Qualities
 - 1. nose
 - 2. flavor
 - 3. organoleptic indicators
 - C. Varieties
- IV. Sequencing Multiple Wines:
 - A. For wine tasting
 - B. For service with meal courses
- V. Wine and Food Pairing

Assignment:

Assignments may include:

1. Reading, 10 - 20 pages per week.
2. In an in-class presentation format, open and serve a bottle of wine according to professional standards.
3. Each class member completes a critique sheet for each presentation/presenter.
4. Compile a sensory evaluation journal.

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.

Wine tasting journal.

Writing
20 - 30%

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

Critique sheets.

Problem solving
20 - 30%

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

Class performances

Skill Demonstrations
30 - 50%

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

None

Exams
0 - 0%

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

Attendance and participation.

Other Category
0 - 10%

Representative Textbooks and Materials:

Instructor prepared materials.

Wine industry periodicals and websites.

Sales and Service for the Wine Professional. Julyan, Brian K. Thomson Learning, 2nd revised edition, 2003.