

WINE 121 Course Outline as of Summer 2009**CATALOG INFORMATION**

Dept and Nbr: WINE 121 Title: WINES OF SPAIN

Full Title: Wines of Spain

Last Reviewed: 2/14/2022

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	8	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:

Catalog Description:

An introductory examination of the major wine regions of Spain, grape varieties grown there, and the wines produced. This course will also explore the importance of wine in Spanish cuisine and culture and the stature Spanish wines have achieved worldwide.

Prerequisites/Corequisites:

Minimum Age 21 or older

Recommended Preparation:**Limits on Enrollment:**

Age 21 or older

Schedule of Classes Information:

Description: An introductory examination of the major wine regions of Spain, grape varieties grown there, and the wines produced. This course will also explore the importance of wine in Spanish cuisine and culture and the stature Spanish wines have achieved worldwide. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended:

- V. Pairing the wines studied with food
- VI. Spanish wine labeling
- VII. Importance of wine
 - A. Spanish cuisine and culture
 - B. Stature of Spanish wines worldwide

Assignment:

1. Weekly reading and study assignments from texts and handouts.
2. Weekly wine tasting exercises.
3. Journal of wine tasting notes.
4. Written and oral group presentation on Spanish wine styles and regions.
5. One mid-term exam and one comprehensive final examination.

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 notes.	Writing 10 - 25%
Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.	Problem solving 25 - 35%
Wine tasting exercises.	Problem solving 25 - 35%
Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.	Skill Demonstrations 0 - 0%
None	Skill Demonstrations 0 - 0%
Exams: All forms of formal testing, other than skill performance exams.	Exams 20 - 30%
Multiple choice, True/false, Completion, Short answer.	Exams 20 - 30%
Other: Includes any assessment tools that do not logically fit into the above categories.	Other Category 20 - 30%
Group presentation	Other Category 20 - 30%

Representative Textbooks and Materials:

About Wine, Henderson, J. Patrick; Alexopoulos, John; Rex, Dellie; Cengage Learning, 2000.
Wine Atlas Of Spain, Hubrecht Duiker, 1995 (Classics in the field)