

**CUL 259 Course Outline as of Spring 2011****CATALOG INFORMATION**

Dept and Nbr: CUL 259 Title: WINE TRAINING/COOKS

Full Title: Wine Training for Cooks

Last Reviewed: 2/20/2002

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: CULT 259

**Catalog Description:**

Wine industry, wine production methods with a focus on wine and food compatibility. Disciplined palate exercises and demonstrations by professional chefs.

**Prerequisites/Corequisites:**

Must be 21 years or older.

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

Description: Wine history, wine production methods with a focus on wine & food compatibility. Disciplined palate exercises & demonstrations by professional chefs. (Grade or P/NP)

Prerequisites/Corequisites: Must be 21 years or older.

Recommended:

Limits on Enrollment:

Transfer Credit:

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

## **ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		Effective:	Inactive:

**CID:**

**Certificate/Major Applicable:**

Not Certificate/Major Applicable

## **COURSE CONTENT**

### **Outcomes and Objectives:**

The students will:

1. Recognize wine regions in Sonoma County and describe basic processes of red and white wine production.
2. Participate in component tasting palate exercises to identify specific chemicals in wine and food that lead to compatibility.
3. Prepare and evaluate various wine reductions in order to select well balanced wines to use for reduction.
4. Participate in palate exercises in which various wines and foods are matched in order.
5. Identify basic cooking techniques commonly used by professional chefs when wine is a component.
6. Predict compatibility of food and wine in order as related to their interactions with cooking.

### **Topics and Scope:**

1. Wine production.
  - A. History.
  - B. Regions in Sonoma County.
  - C. Methods and styles - red and white wines.
2. Component Evaluation.
  - A. Wine component.
  - B. Food component.
  - C. Food and wine pairing.
3. Professional cooking techniques and methods.
  - A. Reduction.
  - B. Glazes.
  - C. Sweet and fortified wine in cooking.
  - D. Selection criteria.
  - E. Demonstration and evaluation by professional chefs.

## Assignment:

1. Two field trips to local wineries, one red and one white wine production.
2. Quiz.
3. Paper based on matching food and wine on the basis of their expected components, then tasting, evaluating, and serving the food and wine together.
4. Participation in tasting exercises.

## 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.

None

Writing  
0 - 0%

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

Homework problems, Field work, Lab reports

Problem solving  
10 - 40%

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

LAB PERFORMANCE

Skill Demonstrations  
40 - 60%

**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 ATTITUDE.

Other Category  
40 - 60%

## Representative Textbooks and Materials:

None. Handouts are used.