

CUL 256.5 Course Outline as of Spring 2012**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:

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

Prerequisites/Corequisites:

Minimum Age 21 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Age 21 or older

Schedule of Classes Information:

Description: Through tasting, the student will develop an appreciation of different types of wine, including varietal characteristics and other components, in order to understand the role of wine in professional food service operations. (Grade Only)

Prerequisites/Corequisites: Minimum Age 21 or older

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Age 21 or older

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: |
|---------------------|------------|-----------|

CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:

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

1. Identify and locate classic grape growing and winemaking regions of the world, with emphasis on Sonoma County.
2. Differentiate among varieties of wines based on tasting.
3. Explain the winemaking process.
4. Demonstrate proper wine service.
5. Describe the contemporary issues surrounding wine.

Topics and Scope:

- I. History of Wine
- II. Wine Regions of the World
 - A. Old world
 - B. New world
- III. Winemaking Process
- IV. Wine Tasting and Evaluation
 - A. Language of wine
 - B. Tasting methodology
 - C. Varietal identification and differentiation
- V. Wine Service
- VI. Contemporary Wine Issues

Assignment:

1. Taste, describe and identify wines
2. Maintain a wine appreciation journal, including lab notes based on tasting and identification
3. Reading: 5-20 pages per week
4. 3-8 quizzes
5. Final skill demonstration exam

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.

Tasting, describing and identifying wines

Skill Demonstrations
40 - 50%

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

Exams to include 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, and professionalism

Other Category
10 - 20%

Representative Textbooks and Materials:

The New Wine Lover's Companion. Herbst & Herbst. Barrons, 2003 (Classic)
Instructor prepared materials.