WINE 131 Course Outline as of Fall 2015

CATALOG INFORMATION

Dept and Nbr: WINE 131 Title: WINE IND EVENT PLANNING

Full Title: Wine Industry Event Planning

Last Reviewed: 12/12/2023

| 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 | 4 | 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: AG 178

Catalog Description:

An introduction to planning, organizing, and managing wine industry events. Students will gain practical as well as classroom experience by participating in the organization and execution of a major Northern California wine competition and public wine tasting.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Limits on Enrollment:

Must be 18 years or older

Schedule of Classes Information:

Description: An introduction to planning, organizing, and managing wine industry events. Students will gain practical as well as classroom experience by participating in the organization and execution of a major Northern California wine competition and public wine tasting. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended:

Limits on Enrollment: Must be 18 years 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:

CSU Transfer: Effective: Inactive:

UC Transfer: Effective: Inactive:

CID:

Certificate/Major Applicable:

Certificate Applicable Course

COURSE CONTENT

Outcomes and Objectives:

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

- 1. Arrange the priorities in planning wine competitions and public winetastings.
- 2. Evaluate judges, staff, and volunteers for wine competitions and public winetastings.
- 3. Manage the logistics of wine competitions and public winetastings.
- 4. Schedule the tasks for wine competitions and public winetastings.
- 5. Explain the methodologies of wine competitions and public winetastings to staff and volunteers.
- 6. Tally the outcome and winners of a wine competition.
- 7. Critique and evaluate the work of volunteers and paid staff at wine competitions and public winetastings.
- 8. Appraise the success and outcome of wine competitions and public winetastings from both financial and public relations points of view.

Topics and Scope:

- 1. Wine Competition Planning
 - a. Prioritizing by time
 - b. Prioritizing by importance
- 2. Evaluating Prospective Staff for a Public Winetasting
 - a. Volunteers
 - b. Judges
 - c. Paid staff
- 3. Managing the Logistics
 - a. Selecting vendors
 - b. Soliciting donations
 - c. Delegating authority
 - d. Methods of staying organized
- 4. Scheduling Tasks

- a. Facility use
- b. Deliveries
- c. Volunteers
- 5. Communicating with Staff
 - a. Explaining methodologies
 - b. Need-to-know
 - c. Written expectations
- 6. Winners and Results
 - a. Tabulation
 - 1. Speed
 - 2. Accuracy
 - b. Spreading the news
 - 1. Internal
 - 2. Published results
 - 3. Press releases
- 7. Evaluating Staff Performance
 - a. Written critique
 - b. Management review
 - c. Staff feedback
 - d. Planning for next year
- 8. What Makes a Successful Event?
 - a. Entries
 - b. Judging results
 - c. Financial
 - d. External perception
 - 1. Wineries
 - 2. General public
- 9. Public Winetasting Planning
 - a. Prioritizing by time
 - b. Prioritizing by importance
- 10. Managing the Logistics of Public Winetasting
 - a. Selecting vendors
 - b. Soliciting donations
 - c. Delegating authority
 - d. Methods of staying organized
- 11. Scheduling Tasks
 - a. Facility use
 - b. Transportation
 - c. Deliveries
 - d. Volunteers
- 12. Communicating with Staff
 - a. Explaining methodologies
 - b. Need-to-know
 - c. Written expectations
 - d. Rewards and positive reinforcement
- 13. Public Relations and Marketing
 - a. Media
 - 1. Press releases
 - 2. Advertising
 - 3. Flyers
 - 4. News stories
 - b. Timing

- 1. Internal
- 2. Publishing
- 14. Ticket Sales
 - a. Box office options
 - b. Online sales
 - c. Same day sales
- 15. Planning for the Following Year

Assignment:

- 1. 10-20 pages of reading per week along with a 1-2 page summary of each reading assignment as written homework.
- 2. Participation in wine event activities is evaluated in mock situations in the classroom and then after live events.
- 3. Students research wine events on the Internet and report on their findings. Using that information, they design and price their own events for a fictional or real winery as homework problems.
- 4. Students research wine competitions and trade associations to learn how to readily access this information in their careers and write a three page report as written homework.
- 5. Final 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.

Written homework based on reading assignments

Writing 25 - 50%

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

Homework problems of researching about wine events

Problem solving 10 - 25%

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

Participation in events or mock events

Skill Demonstrations 30 - 50%

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

Final exam includes multiple choice, true/false, completion

Exams 10 - 25%

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:
Event Planning: The Ultimate Guide to Successful Meetings, by: Judy Allen, Second Edition.
John Wiley and Sons, 2009.
Instructor prepared materials