

**WINE 110 Course Outline as of Fall 2018****CATALOG INFORMATION**

Dept and Nbr: WINE 110      Title: ADV WINE SENSORY  
 Full Title: Advanced Wine Sensory Analysis  
 Last Reviewed: 9/25/2017

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	3	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 170

**Catalog Description:**

Professional wine competition organization, methodology, and awards. Critical evaluation of selected varietal wines with regard to wine judging competitions hosted by professional wine judges. An advanced sensory course for wine industry personnel and trade. Students should bring six matching wine glasses to every class session.

**Prerequisites/Corequisites:**

Minimum Age 18 or older

**Recommended Preparation:**

Course Completion of WINE 70 and Course Completion of WINE 1 OR VIT 1; AND Eligibility for ENGL 100 or ESL 100

**Limits on Enrollment:**

Must be 18 years or older

**Schedule of Classes Information:**

Description: Professional wine competition organization, methodology, and awards. Critical evaluation of selected varietal wines with regard to wine judging competitions hosted by professional wine judges. An advanced sensory course for wine industry personnel and trade. Students should bring six matching wine glasses to every class session. (Grade or P/NP)

Prerequisites/Corequisites: Minimum Age 18 or older

Recommended: Course Completion of WINE 70 and Course Completion of WINE 1 OR VIT 1;  
AND Eligibility for ENGL 100 or ESL 100

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:**

<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:
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<b>CSU Transfer:</b>	Effective:	Inactive:
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<b>UC Transfer:</b>	Effective:	Inactive:
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**CID:**

**Certificate/Major Applicable:**

Both Certificate and Major Applicable

## **COURSE CONTENT**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

1. Explain the process, rules, regulations, organization, coordination, and reporting used in wine judging competition.
2. Describe the sensory evaluation techniques used by professional wine judges in the industry.
3. Evaluate wines based on current trends of trade, media, and consumer tastes and preferences.

### **Objectives:**

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

1. Explain the process and methodology in planning a major wine judging competition.
2. Identify key rules and regulations needed for a wine judging competition.
3. Organize wines into divisions, classes, and flights for judging.
4. Explain the staffing, coordination, and reporting of a wine judging competition.
5. Identify professional wine judges' sensory evaluation techniques in judging selected varietal wines.
6. Explain current trends of consumer tastes and preferences of selected varieties of wines.
7. Critically evaluate and place selected varietal wines from a judging flight of wines.

### **Topics and Scope:**

- I. Review of Major Wine Judging Competitions
- II. Planning a Wine Judging Competition
  - A. Rules and regulations
  - B. Wine entry guidelines
  - C. Wine divisions and classes
  - D. Winery invitations and notification

- III. Organizing and Coordinating a Wine Judging Competition
- IV. Staffing and Coordination of Wine Judging Competition
  - A. Backroom coordination of wine flights and staff training
  - B. Selection and coordination of judging panels
  - C. Documentation and reporting of awards
- V. Sensory Evaluation Techniques in Judging Selected Varieties of Wine
  - A. Setup of blind tasting flights of selected varietals of wine.
  - B. Sensory evaluation of wines.
  - C. Placing wines for award consideration.
  - D. Professional wine judges critique of official placing of wines.
- VI. Current Trends of Consumer Tastes and Preferences of Selected Varieties of Wine
- VII. Wine Competition Relationship to Public Wine Tasting Events of Shows

**Assignment:**

1. Assigned readings and written assignments, both from instructor handouts
2. In-class sensory evaluation of flights of wine
3. Research and report comparing wine judging techniques
4. Two to three tests

**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; research report

Writing  
5 - 20%

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

Homework assignments

Problem solving  
10 - 15%

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

Sensory evaluations

Skill Demonstrations  
30 - 45%

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

Tests: multiple choice, true/false, completion

Exams  
35 - 45%

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

None

Other Category  
0 - 0%

**Representative Textbooks and Materials:**

Instructor prepared materials