

WINE 130 Course Outline as of Fall 2022**CATALOG INFORMATION**

Dept and Nbr: WINE 130 Title: WINE SERVICE HOSPITALITY

Full Title: Wine Service and Hospitality

Last Reviewed: 9/13/2021

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	6	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 281.29

Catalog Description:

A comprehensive exploration of wine service and hospitality. Covers selecting, serving, decanting, storing, transporting, handling, selling and displaying wine in restaurants, tasting rooms, and private venues.

Prerequisites/Corequisites:

Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100 and Course Completion of WINE 1 or VIT 1

Limits on Enrollment:

Must be 18 years or older

Schedule of Classes Information:

Description: A comprehensive exploration of wine service and hospitality. Covers selecting, serving, decanting, storing, transporting, handling, selling and displaying wine in restaurants, tasting rooms, and private venues. (Grade or P/NP)

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Recommended: Eligibility for ENGL 100 or ESL 100 and Course Completion of WINE 1 or VIT 1

- 2. Tools (“ah-so”, waiter’s key, screw pull)
- D. Glassware
 - 1. Effect on flavor
 - 2. Cost
- E. Decanting old versus new wine
- F. Pouring
 - 1. Quantities
 - 2. Spill prevention
 - 3. Clean-up strategies
- G. Wine temperature
 - 1. Influence on flavor (red, white, sparkling)
 - 2. Cultural norms
 - 3. Methods for quick cooling
- III. Sensory Evaluation Procedures for the Hospitality Professional
 - A. Wine descriptors
 - 1. Color
 - 2. Aroma/bouquet
 - 3. Balance
 - 4. Finish
 - B. Organoleptic indicators (See, swirl, smell, sip, savor)
 - C. Varietals
 - D. Tasting evaluation sheet based on the 20 point scale
- IV. Sequencing Multiple Wines for Wine Tasting and Meal Pairing
- V. Wine and Food Pairing
- VI. Wine Clubs
 - A. High Club Member Conversion
 - 1. Forms and techniques for recruiting club members
 - 2. Club member retention activities
 - B. Economic impact of wine clubs
 - C. Role of employees in club membership
- VII. Sales
 - A. Effective techniques and strategies for wine sales
 - B. Wine pricing and appreciation
- VII. Responsible Hospitality and Service
 - A. ServSafe Certification
 - B. Rules and regulations regarding serving alcohol
 - 1. Minors
 - 2. Intoxicated clients
 - C. Training for Intervention Procedures (TIPS)
 - D. Other tactics and procedures to insure responsible service

Assignment:

- 1. Weekly reading (10 - 20 pages)
- 2. One hospitality - tasting room report (response to approximately 20 questions)
- 3. Written homework assignments (3 - 5)
- 4. Weekly professional wine evaluation tasting sheets and sensory evaluation of wines in different glassware
- 5. One in-class demonstration: open and serve a bottle of wine according to professional standards
- 6. One oral presentation about sensory characteristics of one wine
- 7. Feedback sheets: complete a feedback sheet (1 - 2 pages) for each presentation/presenter

8. 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.

Hospitality-Tasting Room report; written homework assignments; feedback sheets

Writing
20 - 30%

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

Professional wine evaluation tasting sheets and sensory evaluation of wines in different glassware

Problem solving
20 - 30%

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

In-class demonstration; oral presentation about sensory characteristics of one wine

Skill Demonstrations
30 - 50%

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

Final exam

Exams
10 - 20%

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.

Sales and Service for the Wine Professional. 3rd ed. Julyan, Brian K. Cengage/Thomson Learning. 2008 (classic)

Event Management for Tourism, Cultural, Business, and Sporting Events. Van Der Wagen, Lynn and Carlos, Brenda. Pearson Prentice Hall. 2005 (classic)