

**CUL 256.12 Course Outline as of Fall 2020****CATALOG INFORMATION**

Dept and Nbr: CUL 256.12 Title: RESTAURANT WINE SERVICE

Full Title: Restaurant Wine Service

Last Reviewed: 2/3/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.75	17.5	Lecture Scheduled	13.13
Minimum	0.50	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	0.75		Contact Total	13.13
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 26.25

Total Student Learning Hours: 39.38

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:

**Catalog Description:**

Through evaluating and lecture, the student will develop skills to sell and serve wine in a restaurant setting.

**Prerequisites/Corequisites:**

Course Completion or Concurrent Enrollment in CUL 250 or DIET 50; AND Minimum Age 21 or older

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100 or appropriate placement based on AB705 mandates

**Limits on Enrollment:**

Age 21 or older

**Schedule of Classes Information:**

Description: Through evaluating and lecture, the student will develop skills to sell and serve wine in a restaurant setting. (Grade Only)

Prerequisites/Corequisites: Course Completion or Concurrent Enrollment in CUL 250 or DIET 50; AND Minimum Age 21 or older

Recommended: Eligibility for ENGL 100 or ESL 100 or appropriate placement based on AB705 mandates



- B. Customer service standards
- C. Proper service technique
- IV. Winemaking Process
- V. Wine Tasting and Evaluation
  - A. Terminology and language of wine
  - B. Tasting methodology
  - C. Varietal identification and differentiation
- VI. Contemporary Wine Issues
  - A. Sustainability
  - B. Wine closures and packaging
  - C. Climate change
- VII. Professionalism and Soft Skills
  - A. Teamwork
  - B. Organized production
  - C. Positive attitude
  - D. Time management
  - E. Professional appearance
  - F. Communication skills

**Assignment:**

1. Reading assignments, approximately 3-5 pages per week
2. Taste, describe and identify wines
3. Maintain a wine evaluation journal based on tasting descriptors and identification
4. Practical in-class work, problem solving and skill demonstrations of wine sales and wine service including professionalism
5. Two to three quizzes on terminology and concepts
6. Practical final exam (written portion included)

**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.

Wine evaluation journal	Writing 10 - 20%
<b>Problem Solving:</b> Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.	
Customer service strategies	Problem solving 20 - 30%
<b>Skill Demonstrations:</b> All skill-based and physical demonstrations used for assessment purposes including skill performance exams.	
Tasting, describing and identifying wines; selling, presenting and serving wine at table	Skill Demonstrations 40 - 50%

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

Quizzes and final exam

Exams  
10 - 20%

**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:**

Instructor prepared materials.