

**CUL 256.12 Course Outline as of Fall 2023****CATALOG INFORMATION**

Dept and Nbr: CUL 256.12 Title: RESTAURANT WINE SERVICE

Full Title: Restaurant Wine Service

Last Reviewed: 1/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 52.50

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:

**Catalog Description:**

In this course, students will develop skills to sell and serve wine in a restaurant setting through wine evaluating and class lecture.

**Prerequisites/Corequisites:**

Course Completion or Concurrent Enrollment in CUL 250 (OR DIET 50); AND Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100 or appropriate placement in AB705 mandates.

**Limits on Enrollment:**

Age 18 or older

**Schedule of Classes Information:**

Description: In this course, students will develop skills to sell and serve wine in a restaurant setting through wine evaluating and class lecture. (Grade Only)

Prerequisites/Corequisites: Course Completion or Concurrent Enrollment in CUL 250 (OR DIET 50); AND Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100 or appropriate placement in AB705 mandates.

Limits on Enrollment: Age 18 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. Demonstrate procedures in restaurant dining room service operations that ensure a safe and sanitary workplace.
2. Identify and describe common wine varieties.
3. Develop language to sell and serve wine in a restaurant or retail environment.
4. Perform professional restaurant wine service.

### **Objectives:**

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

1. Perform suggestive selling techniques in a restaurant setting.
2. Properly open a bottle of wine for restaurant service.
3. Accurately pour wine by the glass in a restaurant setting.
4. Explain winemaking techniques relevant to selling and serving wine.
5. Define and articulate differences between wine varieties.
6. Describe restaurant and retail wine trends.
7. Describe principles of food and wine pairing.
8. Discuss wine and restaurant industry trends.

### **Topics and Scope:**

- I. Sanitation and Safety
  - A. Safe handling of wine glasses and supplies
  - B. Wine service
- II. Restaurant Wine Sales
  - A. Suggestive selling techniques
  - B. Wine by the bottle
  - C. Wine by the glass
- III. Restaurant Wine Service

- A. Tools of the trade
- B. Customer service standards
- C. Professional 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. Industry trends
  - B. Sustainability
  - C. Wine closures and packaging
  - D. 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. Weekly reading (3-5 pages)
2. Weekly tasting and evaluation of wines
3. Wine evaluation journal
4. Role playing of customer service strategies for professional wine sales and service (1-2)
5. Quizzes (2-3)
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%

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

Role playing of customer service strategies for professional wine sales and service

Problem solving  
20 - 30%

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

Weekly tasting and evaluation of wines; practical final exam

Skill Demonstrations  
40 - 50%

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

Quizzes; final exam (written portion)

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.