

WINE 130 Course Outline as of Summer 2011**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 covering the pragmatic concerns of selecting, serving, decanting, storing, transporting, handling and displaying wine in restaurant, tasting room, and private venues. Appropriate for hospitality professionals and wine aficionados.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Must be age 21 or older to participate in wine tasting.

Schedule of Classes Information:

Description: A comprehensive exploration of wine service covering the pragmatic concerns of selecting, serving, decanting, storing, transporting, handling and displaying wine in restaurant, tasting room, and private venues. Appropriate for hospitality professionals and wine aficionados. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be age 21 or older to participate in wine tasting.

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. Describe and practice proper wine storage procedures.
2. Serve a bottle of wine according to professional standards.
3. Evaluate glassware for its potential to enhance the flavor of wine.
4. Determine when decanting is beneficial for young and old wines.
5. Describe the influence of temperature on wines.
6. Organize a wine sequence for wine tasting or wine and food pairing.
7. Summarize the basic principles of successful wine and food pairing.

Topics and Scope:

I. Wine Storage

A. Environmental variables

1. temperature
2. humidity
3. light

B. Essentials of a wine storage facility

C. Storing open wines

II. Professional Wine Service

A. Transporting a bottle appropriately

B. Presentation

1. in a tasting room
2. restaurant service

C. Opening the bottle

1. kinds of wine
 - a. still
 - b. sparkling
 - c. old

- d. young
- 2. tools
 - a. ah-so
 - b. waiter's key
 - c. screw pull
- D. Glassware
 - 1. effect on flavor
 - a. size
 - b. shape
 - c. cleanliness
 - 2. cost
- E. Decanting
 - 1. old wine
 - 2. new wine
- F. Pouring
 - 1. quantities
 - 2. spill prevention
 - 3. clean-up strategies
- G. Wine temperature
 - 1. influence on flavor
 - a. red wine
 - b. white wine
 - c. sparkling wine
 - 2. cultural norms
 - 3. methods for quick cooling
- III. Sensory Evaluation Procedures for the Hospitality Professional
 - A. Language of wine
 - 1. color
 - 2. aroma
 - 3. balance
 - 4. finish
 - B. Qualities
 - 1. nose
 - 2. flavor
 - 3. organoleptic indicators
 - C. Varieties
- IV. Sequencing Multiple Wines
 - A. For wine tasting
 - B. For service with meal courses
- V. Wine and Food Pairing

Assignment:

Assignments may include:

- 1. Wine service and hospitality guideline notes
- 2. Reading, 10 - 20 pages per week.
- 3. In an in-class presentation format, open and serve a bottle of wine according to professional standards.
- 4. Each class member completes a critique sheet for each presentation/presenter.
- 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.

Wine service and hospitality guideline notes

Writing
20 - 30%

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

Critique sheets

Problem solving
20 - 30%

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

In-class presentation

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.

Wine industry periodicals and websites.

Sales and Service for the Wine Professional. Julyan, Brian K. Thomson Learning, 2nd revised edition, 2003.