WINE 116 Course Outline as of Fall 2009

CATALOG INFORMATION

Dept and Nbr: WINE 116 Title: WINES OF ITALY
Full Title: Wines of Italy
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	8	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:	

Catalog Description:
An introductory examination of the major wine regions of Italy, grape varietals grown there, and the wines produced. This course will also explore the importance of wine in Italian cuisine and culture and the stature Italian wines have achieved worldwide.

Prerequisites/Corequisites:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Must be 21 years old

Schedule of Classes Information:
Description: An introductory examination of the major wine regions of Italy, grape varietals grown there, and the wines produced. This course will also explore the importance of wine in Italian cuisine and culture and the stature Italian wines have achieved worldwide. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Must be 21 years old
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:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, the student will be able to:
1. Identify the principal wine growing regions of Italy.
2. Explain why certain grapes are grown in some appellations and not others.
3. Describe the unique characteristics of the wines produced in the areas studied.
4. Analyze the food-pairing efficacy of the wines studied.
5. Define and explain Italian wine label terminology.
6. Discuss the importance of wine in Italian cuisine and how Italian wines have achieved stature worldwide.

Topics and Scope:

I. Principal wine growing regions of Italy
II. Grapes grown successfully in each of Italy's wine growing regions
III. Wine styles and characteristics produced in the areas studied
IV. Sensory characteristics
  A. Sangiovese / Chianti blends
  B. Pinot Grigio / Soave
  C. Prosecco
  D. Barolo / Barbaresco
  E. Barbera
  F. Other selected reds
V. Pairing the wines studied with food
VI. Italian wine labeling
VII. Importance of wine
  A. Italian cuisine and culture
  B. Stature of Italian wines worldwide

Assignment:

1. Five reading and study assignments from texts and handouts (10-20 pages each).
2. Keep and turn in portfolio of lecture notes and tasting notes.
3. Group presentation on selected wine(s) or wine/food pairing.
4. One comprehensive final examination (multiple choice, true/false, completion).

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.

Portfolio.	Writing 30 - 40%

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

None	Problem solving 0 - 0%

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

Presentation.	Skill Demonstrations 30 - 40%

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

Multiple choice, True/false, Completion, Short answer.	Exams 30 - 40%

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

None	Other Category 0 - 0%

Representative Textbooks and Materials:
The Wine Bible. MacNeil, Karen. Workman Publishing, NY, 2001. (Classic)
Wines of the World. DK Publishing, NY, 2008. (classic)