

CUL 256.5 Course Outline as of Fall 2015**CATALOG INFORMATION**

Dept and Nbr: CUL 256.5 Title: WINE APPRECIATION

Full Title: Wine Appreciation

Last Reviewed: 9/23/2019

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	0.50	8	Lab Scheduled	8.75
		Contact DHR	0		Contact DHR	0
		Contact Total	2.00		Contact Total	35.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 87.50

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: CULT 256.5

Catalog Description:

Through tasting, the student will develop an appreciation of different types of wine, including varietal characteristics and other components, in order to understand the role of wine in professional food and beverage operations.

Prerequisites/Corequisites:**Recommended Preparation:**

Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:

Age 21 or older

Schedule of Classes Information:

Description: Through tasting, the student will develop an appreciation of different types of wine, including varietal characteristics and other components, in order to understand the role of wine in professional food and beverage operations. (Grade Only)

Prerequisites/Corequisites:

Recommended: Eligibility for ENGL 100 or ESL 100

Limits on Enrollment: Age 21 or older

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

Student Learning Outcomes:

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

1. Develop an appreciation of wines from around the world.
2. Identify common wine varietal characteristics.

Objectives:

Upon successful completion of this course, students will be able to:

1. Identify and locate classic grape growing and winemaking regions of the world, with emphasis on Sonoma County.
2. Differentiate among varieties of wines based on tasting.
3. Explain the winemaking process.
4. Describe the contemporary issues surrounding wine.

Topics and Scope:

- I. History of Wine
- II. Wine Regions of the World
 - A. Old World
 - B. New World
- III. Winemaking Process
- IV. Wine Tasting and Evaluation
 - A. Language of wine
 - B. Tasting methodology
 - C. Varietal identification and differentiation
- V. Contemporary Wine Issues

Assignment:

1. Taste, describe and identify wines
2. Maintain a wine appreciation journal, including lab notes based on tasting and identification

3. Reading: 5-20 pages per week
4. 3-8 quizzes
5. Final exam, including skill demonstration.

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.

Lab reports, wine appreciation journal

Writing
20 - 30%

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.

Tasting, describing and identifying wines

Skill Demonstrations
40 - 50%

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

Quizzes and final exam to include; multiple choice, true/false, matching items, completion, essay, short answer

Exams
20 - 30%

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:

The Wine Bible. MacNeil, Karen. Workman Publishing Company, 2001 (classic).
Instructor prepared materials.