WINE 70 Course Outline as of Spring 2015

CATALOG INFORMATION

Dept and Nbr: WINE 70　　　　Title: WINE COMP TASTE
Full Title: Wine Component Tasting
Last Reviewed: 12/12/2023

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 171

Catalog Description:
An introductory wine sensory course designed to learn organoleptic tasting techniques including varietal characteristics and other components of the fermentation process.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:

Limits on Enrollment:
Must be age 18 or older

Schedule of Classes Information:
Description: An introductory wine sensory course designed to learn organoleptic tasting techniques including varietal characteristics and other components of the fermentation process. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 18 or older
Recommended:
Limits on Enrollment: Must be age 18 or older
Transfer Credit: CSU;

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: Transferable   Effective: Fall 2004   Inactive:

UC Transfer: Effective: Inactive:

CID:

Certificate/Major Applicable:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of the course, students will be able to:
1. Identify eight common grape varieties by sight.
2. Identify eight common wine varieties by components.
3. Define the relationship between consumer and winery.
4. Explain the principles involved in the fermentation process.
5. Describe wine defects due to bacterial action.
6. Discuss wine tasting set up.

Topics and Scope:

  I. Grape and Grape Components
      A. Composition
      B. Grape Varieties
 II. Wine Components From Fermentation To Bottling
      A. Fermentation Characteristics
      B. Ageing
III. Wine Aging and Speciality Wine Components
      A. Effects of Oxygen
      B. Ports, Sherries, Etc.
 IV. Wine Defects as Components
      A. Bacterial
      B. Wine Making Defects
  V. How To Taste Wine; How To Set Up Tastings
 VI. Blind Tasting and Sensory Evaluation

Assignment:

1. Sensory wine evaluation.
2. Class presentation on a particular wine; including background on the variety, region of origin and winemaking techniques used.

2. Written paper 4-6 pages in length on sensory wine evaluation.
3. Final exam: multiple choice, essay

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.

Written paper 4-6 pages in length.	Writing 20 - 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.

Sensory wine evaluation	Skill Demonstrations 20 - 50%

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

Final exam: multiple choice, essay	Exams 20 - 40%

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

Class presentation.	Other Category 10 - 20%

Representative Textbooks and Materials:
Unversity Wine Course. Baldy, Marian.W, Wine Appreciation Guild, Third Ed., 2010
Instructor prepared industry handouts.