WINE 110 Course Outline as of Spring 2015

CATALOG INFORMATION

Dept and Nbr: WINE 110 Title: PROF WINE JUDGING
Full Title: Professional Wine Judging
Last Reviewed: 11/27/2023

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	3	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 170

Catalog Description:
Professional wine competition organization, methodology, and awards. Critical evaluation of selected varietal wines with regard to wine judging competitions hosted by professional wine judges. An advanced sensory course for wine industry personnel and trade.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Must be 18 years or older

Schedule of Classes Information:
Description: Professional wine competition organization, methodology, and awards. Critical evaluation of selected varietal wines with regard to wine judging competitions hosted by professional wine judges. An advanced sensory course for wine industry personnel and trade. (Grade or P/NP)
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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. Explain the process and methodology in planning a major wine judging competition.
2. Identify key rules and regulations needed for a wine judging competition.
3. Organize wines into divisions, classes, and flights for judging.
4. Explain the staffing, coordination, and reporting of a wine judging competition.
5. Identify professional wine judges' sensory evaluation techniques in judging selected varietal wines.
6. Explain current trends of consumer tastes and preferences of selected varieties of wines.
7. Critically evaluate and place selected varietal wines from a judging flight of wines.

Topics and Scope:

1. Review of Major Wine Judging Competitions
2. Planning a Wine Judging Competition
   a. Rules and regulations
   b. Wine entry guidelines
   c. Wine divisions and classes
   d. Winery invitations and notification
3. Organizing and Coordinating a Wine Judging Competition
4. Staffing and coordination of wine judging competition
   a. Backroom coordination of wine flights and staff training
   b. Selection and coordination of judging panels
   c. Documentation and reporting of awards
5. Sensory Evaluation Techniques in Judging Selected Varieties of Wine
   a. Setup of blind tasting flights of selected varietals of wine.
   b. Sensory evaluation of wines.
   c. Placing wines for award consideration.
   d. Professional wine judges critique of official placing of wines.

6. Current Trends of Consumer Tastes and Preferences of Selected Varieties of Wine
7. Wine Competition Relationship to Public Wine Tasting Events of Shows

Assignment:

1. Assigned readings and written assignments from instructor handouts
2. In-class sensory evaluation of flights of wine
3. Homework research and report comparing wine judging techniques
4. Two to three tests

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 homework; research report	Writing 5 - 20%

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

Research report; homework assignments	Problem solving 10 - 15%

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

Sensory evaluations	Skill Demonstrations 30 - 45%

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

Tests: multiple choice, true/false, completion	Exams 35 - 45%

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