## CATALOG INFORMATION

Dept and Nbr: WINE 131 Title: WINE IND EVENT PLANNING
Full Title: Wine Industry Event Planning
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 | 4 | Lab Scheduled | 0 |
|  |  | Contact DHR | 0 |  | Contact DHR | 0 |
|  | Contact Total | 1.50 |  | Contact Total | 26.25 |  |
|  |  |  |  |  | 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: $\quad 00$ - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly:
AG 178

## Catalog Description:

An introduction to planning, organizing, and managing wine industry events. Students will gain practical as well as classroom experience by participating in the organization and execution of a major Northern California wine competition and public wine tasting.

## Prerequisites/Corequisites:

Minimum Age 18 or older

## Recommended Preparation:

## Limits on Enrollment:

Must be 18 years or older

## Schedule of Classes Information:

Description: An introduction to planning, organizing, and managing wine industry events.
Students will gain practical as well as classroom experience by participating in the organization and execution of a major Northern California wine competition and public wine tasting. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 18 or older
Recommended:

Limits on Enrollment: Must be 18 years or older
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

## ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

$\begin{array}{ll}\text { AS Degree: } & \text { Area } \\ \text { CSU GE: } & \text { Transfer Area }\end{array}$
IGETC: Transfer Area
CSU Transfer:

UC Transfer:

## CID:

Certificate/Major Applicable:
Certificate Applicable Course

## COURSE CONTENT

## Outcomes and Objectives:

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

1. Arrange the priorities in planning wine competitions and public winetastings.
2. Evaluate judges, staff, and volunteers for wine competitions and public winetastings.
3. Manage the logistics of wine competitions and public winetastings.
4. Schedule the tasks for wine competitions and public winetastings.
5. Explain the methodologies of wine competitions and public winetastings to staff and volunteers.
6. Tally the outcome and winners of a wine competition.
7. Critique and evaluate the work of volunteers and paid staff at wine competitions and public winetastings.
8. Appraise the success and outcome of wine competitions and public winetastings from both financial and public relations points of view.

## Topics and Scope:

1. Wine Competition Planning
a. Prioritizing by time
b. Prioritizing by importance
2. Evaluating Prospective Staff for a Public Winetasting
a. Volunteers
b. Judges
c. Paid staff
3. Managing the Logistics
a. Selecting vendors
b. Soliciting donations
c. Delegating authority
d. Methods of staying organized
4. Scheduling Tasks
a. Facility use
b. Deliveries
c. Volunteers
5. Communicating with Staff
a. Explaining methodologies
b. Need-to-know
c. Written expectations
6. Winners and Results
a. Tabulation
7. Speed
8. Accuracy
b. Spreading the news
9. Internal
10. Published results
11. Press releases
12. Evaluating Staff Performance
a. Written critique
b. Management review
c. Staff feedback
d. Planning for next year
13. What Makes a Successful Event?
a. Entries
b. Judging results
c. Financial
d. External perception
14. Wineries
15. General public
16. Public Winetasting Planning
a. Prioritizing by time
b. Prioritizing by importance
17. Managing the Logistics of Public Winetasting
a. Selecting vendors
b. Soliciting donations
c. Delegating authority
d. Methods of staying organized
18. Scheduling Tasks
a. Facility use
b. Transportation
c. Deliveries
d. Volunteers
19. Communicating with Staff
a. Explaining methodologies
b. Need-to-know
c. Written expectations
d. Rewards and positive reinforcement
20. Public Relations and Marketing
a. Media
21. Press releases
22. Advertising
23. Flyers
24. News stories
b. Timing
25. Internal
26. Publishing
27. Ticket Sales
a. Box office options
b. Online sales
c. Same day sales
28. Planning for the Following Year

## Assignment:

1. 10-20 pages of reading per week along with a 1-2 page summary of each reading assignment as written homework.
2. Participation in wine event activities is evaluated in mock situations in the classroom and then after live events.
3. Students research wine events on the Internet and report on their findings. Using that information, they design and price their own events for a fictional or real winery as homework problems.
4. Students research wine competitions and trade associations to learn how to readily access this information in their careers and write a three page report as written homework.
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.

Written homework based on reading assignments
Writing 25-50\%

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

Homework problems of researching about wine events
Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Participation in events or mock events
Exams: All forms of formal testing, other than skill performance exams.

Final exam includes multiple choice, true/false, completion
Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance and participation

## Representative Textbooks and Materials:

Event Planning: The Ultimate Guide to Successful Meetings, by: Judy Allen, Second Edition. John Wiley and Sons, 2009.
Instructor prepared materials

