

CUL 256.12 Course Outline as of Fall 2020**CATALOG INFORMATION**

Dept and Nbr: CUL 256.12 Title: RESTAURANT WINE SERVICE

Full Title: Restaurant Wine Service

Last Reviewed: 2/3/2020

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.50	Lecture Scheduled	0.75	17.5	Lecture Scheduled	13.13
Minimum	0.50	Lab Scheduled	0	6	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	0.75		Contact Total	13.13
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 26.25

Total Student Learning Hours: 39.38

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:

Catalog Description:

Through evaluating and lecture, the student will develop skills to sell and serve wine in a restaurant setting.

Prerequisites/Corequisites:

Course Completion or Concurrent Enrollment in CUL 250 or DIET 50; AND Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment:

Age 18 or older

Schedule of Classes Information:

Description: Through evaluating and lecture, the student will develop skills to sell and serve wine in a restaurant setting. (Grade Only)

Prerequisites/Corequisites: Course Completion or Concurrent Enrollment in CUL 250 or DIET 50; AND Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent

Limits on Enrollment: Age 18 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:
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CSU Transfer:	Effective:	Inactive:
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UC Transfer:	Effective:	Inactive:
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CID:

Certificate/Major Applicable:

Both Certificate and Major Applicable

COURSE CONTENT

Student Learning Outcomes:

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

1. Demonstrate procedures in restaurant dining room service operations that ensure a safe and sanitary workplace.
2. Identify and describe common wine varietals.
3. Develop language to sell and serve wine in a restaurant or retail environment.
4. Perform proper restaurant wine service.

Objectives:

Students will be able to:

1. Perform suggestive selling techniques in a restaurant setting.
2. Properly open a bottle of wine for restaurant service.
3. Accurately pour wine by the glass in a restaurant setting.
4. Explain winemaking techniques relevant to selling and serving wine.
5. Define and articulate differences between wine varietals.
6. Describe restaurant and retail wine trends.
7. Describe principles of food and wine pairing.

Topics and Scope:

I. Sanitation and Safety

- A. Safe handling of wine glasses and supplies
- B. Wine service

II. Restaurant Wine Sales

- A. Suggestive selling techniques
- B. Wine by the bottle
- C. Wine by the glass

III. Restaurant Wine Service

- A. Tools of the trade
- B. Customer service standards

- C. Proper service technique
- IV. Winemaking Process
- V. Wine Tasting and Evaluation
 - A. Terminology and language of wine
 - B. Tasting methodology
 - C. Varietal identification and differentiation
- VI. Contemporary Wine Issues
 - A. Sustainability
 - B. Wine closures and packaging
 - C. Climate change
- VII. Professionalism and Soft Skills
 - A. Teamwork
 - B. Organized production
 - C. Positive attitude
 - D. Time management
 - E. Professional appearance
 - F. Communication skills

Assignment:

1. Reading assignments, approximately 3-5 pages per week
2. Taste, describe and identify wines
3. Maintain a wine evaluation journal based on tasting descriptors and identification
4. Practical in-class work, problem solving and skill demonstrations of wine sales and wine service including professionalism
5. Two to three quizzes on terminology and concepts
6. Practical final exam (written portion included)

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.

Wine evaluation journal

Writing 10 - 20%

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

Customer service strategies

Problem solving 20 - 30%

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

Tasting, describing and identifying wines; selling, presenting and serving wine at table
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Skill Demonstrations 40 - 50%

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

Quizzes and final exam

Exams
10 - 20%

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:

Instructor prepared materials.