WINE 123 Course Outline as of Fall 2020

CATALOG INFORMATION

Dept and Nbr: WINE 123   Title: WINE FAULTS
Full Title: Causation and Detection of Wine Faults
Last Reviewed: 2/10/2020

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:

Catalog Description:
An introductory wine sensory course designed to teach basic analytical wine tasting techniques and expose students to the causes and effects that result in flaws and faults in wine. Curriculum covers sensory physiology, analytical tasting, and the basic chemistry and microbiology of winegrowing and winemaking practices that result in wine defects. The course offers coaching to support mastery of individual sensory thresholds and develops wine sensory expertise that is useful at all levels of the wine industry.

Prerequisites/Corequisites:
Minimum Age 18 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100 or equivalent; and Course Completion of WINE 1 OR VIT 1

Limits on Enrollment:
Must be 18 years or older

Schedule of Classes Information:
Description: An introductory wine sensory course designed to teach basic analytical wine tasting techniques and expose students to the causes and effects that result in flaws and faults in wine.

Curriculum covers sensory physiology, analytical tasting, and the basic chemistry and microbiology of winegrowing and winemaking practices that result in wine defects. The course offers coaching to support mastery of individual sensory thresholds and develops wine sensory expertise that is useful at all levels of the wine industry. (Grade or P/NP)
Prerequisites/Corequisites: Minimum Age 18 or older
Recommended: Eligibility for ENGL 100 or ESL 100 or equivalent; and Course Completion of WINE 1 OR VIT 1
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:

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. Process sensory information analytically to assess wine quality and soundness or lack thereof
2. Understand the components of wine and the basics of wine chemistry and microbiology
3. Identify flaws and faults in wine and offer remedies for their prevention and/or cure

Objectives:
At the conclusion of this course, the student should be able to:
1. Describe the sensory characteristics of major wine defects
2. Describe the likely causes and remedies for defects
3. Explain the winegrowing and winemaking scenarios that contribute to flaws and faults
4. Identify the molecular compounds, microbes and practices that are responsible for undesirable characteristics in wine
5. Navigate their personal sensory thresholds for detecting and identifying wine defects
6. Identify wine flaws and faults in a blind triangulation test

Topics and Scope:

I. Introduction
    A. Olfaction
    B. Gustation
    C. Perception differences among individuals

II. Physiology of Flavor
   A. Aroma
   B. Taste
III. Analytical Tasting
IV. Primary, Secondary and Tertiary Aromas
V. Source of Flavors in Wine
   A. Grapes
   B. Yeast
   C. Oak barrels
   D. Aging
VI. Minor Components of Wine Analyzed
VII. Wine Defects Causation and Detection
   A. Appearance
   B. Alcohol/bitterness
   C. Brettanomyces
   D. Malolactic fermentation/diacetyl
   E. Metals/plastics
   F. Mold/lightstrike
   G. Oxidation
   H. Sulfur and its various forms
   I. Volatile acidity/ethyl acetate/acetic acid
   J. TCA-contaminated ("corked") wine

Assignment:

1. Assigned weekly readings
2. Sensory evaluation of wine faults
3. Blind triangulation identification of wine faults
4. Two to three short writing assignments
5. Four to seven quizzes on sensory characteristics, chemistry, microbiology, prevention and cure of wine faults
6. Final exam: multiple choice, triangulation test

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.

Writing assignments	Writing 10 - 20%

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 evaluations; blind identification of major wine faults | Skill Demonstrations
40 - 60% |

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

| Quizzes, final exam | Exams
30 - 50% |

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