

CUL 256.12 Course Outline as of Fall 2023**CATALOG INFORMATION**

Dept and Nbr: CUL 256.12 Title: RESTAURANT WINE SERVICE

Full Title: Restaurant Wine Service

Last Reviewed: 1/23/2023

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.00	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.00		Contact Total	17.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00

Total Student Learning Hours: 52.50

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:

In this course, students will develop skills to sell and serve wine in a restaurant setting through wine evaluating and class lecture.

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 appropriate placement in AB705 mandates.

Limits on Enrollment:

Age 18 or older

Schedule of Classes Information:

Description: In this course, students will develop skills to sell and serve wine in a restaurant setting through wine evaluating and class lecture. (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 appropriate placement in AB705 mandates.

- A. Tools of the trade
- B. Customer service standards
- C. Professional 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. Industry trends
 - B. Sustainability
 - C. Wine closures and packaging
 - D. 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. Weekly reading (3-5 pages)
2. Weekly tasting and evaluation of wines
3. Wine evaluation journal
4. Role playing of customer service strategies for professional wine sales and service (1-2)
5. Quizzes (2-3)
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.	
Role playing of customer service strategies for professional wine sales and service	Problem solving 20 - 30%
Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.	
Weekly tasting and evaluation of wines; practical final exam	Skill Demonstrations 40 - 50%

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

Quizzes; final exam (written portion)

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.