CUL 258.2 Course Outline as of Fall 2025

CATALOG INFORMATION

Dept and Nbr: CUL 258.2 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:	CUL 256.12

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 230 OR CUL 250 OR DIET 50; AND Minimum Age 18 or older

Recommended Preparation:

Eligibility for ENGL 100 OR EMLS 100 (formerly 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 230 OR CUL 250 OR DIET 50; AND Minimum Age 18 or older

Recommended: Eligibility for ENGL 100 OR EMLS 100 (formerly ESL 100) or appropriate

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree: CSU GE:	Area Transfer Area	Effective: Effective:	Inactive: 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. 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 professional restaurant wine service.

Objectives:

At the conclusion of this course, the student should 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.
- 8. Discuss wine and restaurant industry trends.

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. 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

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

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

Writing 10 - 20%	

Problem solving
20 - 30%

Weekly tasting and evaluation of wines; practical final exam

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

Quizzes; final exam (written portion)

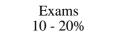
Other: Includes any assessment tools that do not logically fit into the above categories.

Attendance, participation, and professionalism

Representative Textbooks and Materials:

Instructor prepared materials.

Skill Demonstrations
40 - 50%



Other Category 10 - 20%