

CUL 256.5 WINE APPRECIATION

Instructor: Mary Evely

Contact info: phone: 887-1413, email: marychef@att.net

Time: Thursday, 5:30-9:30pm, Jan 15-March 11, 2004

Texts: Wine Lover's Companion by Ron Herbst & Sharon Tyler Herbst

Course description: The role of wine in professional food service and wine tasting operations. Through tasting, the student will develop an appreciation of different types of wine, including varietal characteristics and other components, in order to become an effective wine ambassador.

Outcomes and objectives: Upon successful completion of this course, the student will be able to:

1. Summarize California's role in the world of winemaking.
2. Describe grape components and composition.
3. Differentiate among varieties of wines based on tasting.
4. Explain the winemaking process.
5. Identify and locate classic grape-growing and winemaking regions of the world, with emphasis on Sonoma County.
6. Demonstrate proper wine service.
7. Describe successful strategies for wine purchasing and storage.
8. Describe the contemporary issues surrounding wine, such as personal and professional alcohol responsibility, wine and health, and the agricultural issues of organics and sustainable agriculture in the vineyards.

Class format: This is a combination lecture/lab that will give the student a good understanding of wine, how it is made and its place on our dining table.

Grading: Letter grade only

Lab work/ attendance 50%

Quiz scores 15%

Practical final exam 15%

Written final exam 20%

Grade scale: A 90-100%

B 80-89%

C	70-79%
D	60-69%
F	below 60%

Lab work evaluation: Since lab work for this class is primarily tasting and teamwork, evaluations will be based on the following:

Verbal participation in class

Contribution to setup & cleanup

Attitude: willingness to participate, to recognize work that needs to be done and doing it

Attendance: Due to the nature of the course, attendance is crucial for the final understanding of the material. Therefore absences will reflect in your grade as follows:

2 absences~1 grade reduction

3 absences~automatic F grade

If you find it necessary to be late, leave early or be absent for good reason, please inform the instructor by the day before the class. You may leave a message at 887-1413. It is the instructor's decision to accept the excuse or not.

Breaks: You will be given breaks in the class as is convenient for the activity.

Tests: There will be an in-class quiz given at the beginning of most classes which will cover the material from the previous class. They will consist of true/false, multiple choice and short answer questions. The correct answers will be given after the papers are collected.

Dress requirements: No fragrances may be worn in the class.

Smoking: No smoking is allowed in the building or outside any of the exterior doors to the facility. In courtesy to the neighboring tenants, individuals may smoke only across 7th Street in front of the parking garage.

Students may not attend class under the influence of drugs or alcohol.