

FBM A145: INTRODUCTION TO WINES

Item	Value
Curriculum Committee Approval Date	10/19/2022
Top Code	130710 - Restaurant and Food Services and Management
Units	2 Total Units
Hours	54 Total Hours (Lecture Hours 27; Lab Hours 27)
Total Outside of Class Hours	0
Course Credit Status	Credit: Degree Applicable (D)
Material Fee	Yes
Basic Skills	Not Basic Skills (N)
Repeatable	No
Open Entry/Open Exit	No
Grading Policy	Standard Letter (S)

Course Description

This course will explore the foundation of wine characteristics, grape varieties, and labeling from the major wine regions of the world while exploring wine tasting, service and handling of wine, and purchasing wine for the food and beverage industry. Students must be at least 18 years of age by the first scheduled class meeting. Class tastings will adhere to the California State tasting legislation, AB 1989. Formerly FSM A187. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Identify the major wine regions of the world and evaluate methods for purchasing, handling, and storing wines in the food and beverage industry.
2. Gain an understanding of the basics of wine characteristics, bottling, grape varieties.

Course Objectives

- 1. Describe how wine is produced.
- 2. Identify how wines are labeled.
- 3. Describe basic wine characteristics.
- 4. Explain the importance of grape varieties in wine.
- 5. State how to taste wine using smell, sight, and taste.
- 6. Describe how to handle wine.
- 7. Identify the major wine-making regions of the world.
- 8. Recognize the main varieties and wine types based on their countries of the world.
- 9. Prepare students for the Introduction Sommelier (level 1) Certification through the Court of Master Sommeliers.

Lecture Content

Wine Basics What is wine? Wine bottle facts Basic wine characteristics How wine happens What color is your appetite? Other ways of categorizing wines Grape Varieties Winemaking The importance of grape varieties A primer on white grape varieties A primer on red grape varieties Vineyard jargon and winemaking talk The world of Viti-Viti Tasting Wine

How to taste: look The color of wine How to taste: smell How to identify wine faults How to taste: taste Taste preferences are genetics Buying Wine for the Food and Beverage Industry Wine retailers large and small Criteria for choosing wine merchants Strategies for wine shopping By the glass or by the bottle Analyzing the wine list Managing the wine presentation ritual Handling wine Wine glasses Choosing glassware Serving wine Aerating wine to improve flavor Wine temperature Wine storage Knowing the Wines of France The French model France's wine regions Bordeaux Champagne Burgundy The Rhone Valley The Loire Valley Alsace Other wine regions Italian Wines The vineyard of Europe Piedmont Tuscany Venezia South of Italy Spain, Portugal, Germany, Austria, Greece, and other European Hot Spots Wines from Spain Portugal: more than just Port Germany: European's individualists Austria's exciting whites and reds Glory that is Greece Three other European hot spots American Wines The new world of American wine California Napa Valley Sonoma Mendocino and lake counties The San Francisco Bay area The Santa Cruz mountains Old Monterey Gold Country: Sierra foothills San Luis Obispo, Paso Robles to Edna Valley Santa Barbara: Californian Paradise Oregon Washington New York The Southern Hemisphere Australia New Zealand Chile Argentina South African Champagne and Other Sparklers All that sparkles is not champagne Sparkline wine styles How sparkling wine happens Champagne and its magic wines Other sparkling wines Buying and serving bubbly Fortified and Dessert Wines The growing popularity of Sherry Italy: Marsala, Vin Santo, and the Gang Port: the glory of Portugal Long live Madeira Sauternes and the Nobly Rotted wines Hungary's Tokaji Aszu and Tokaji Eszencia

Lab Content

Practical Application of: matching wine with food tasting wines organization and execution of wine service. Preparation for the Introduction Sommelier (level 1) Certification through the Court of Master Sommelier.

Method(s) of Instruction

- Lecture (02)
- Lab (04)

Instructional Techniques

Traditional lectures, supplemental course materials, internet exploration

Reading Assignments

1.5-2 hours of weekly readings including textbooks and supplemental materials

Writing Assignments

.5-1.5 hours of written assignments and lab reports summaries.

Out-of-class Assignments

.5 hours of online discussion prompts to facilitate critical thinking and reflection of the material

Demonstration of Critical Thinking

Student evaluations will be based on a midterm and final exam. Critical thinking will further be analyzed through weekly discussions and the completion of a writing assignments and projects.

Required Writing, Problem Solving, Skills Demonstration

Weekly discussions, lab reports and individual and group projects.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ waitress): Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Restaurant management: Any bachelor's degree and two years of professional experience, or any associate degree and six years of professional experience.

Textbooks Resources

1. Required Puckette, M. *Wine Folly: The Essential Guide to Wine*, ed. Penguin, 2015 Rationale: Modern information design with data visualization and gives readers pragmatic answers to many wine questions, including: Detailed taste profiles of popular and under-the-radar wines. A guide to pairing food and wine. A wine-region section with detailed maps. Practical tips and tricks for serving wine. Methods for tasting wine and identifying flavors. 2. Required Kolpan, s., Smith, B., Weiss, M. . *Exploring Wine*, 3 ed. Wiley, 2010 Rationale: This textbook offers practical, comprehensive information on wine regions, growing, purchasing, tasting, and pairing and includes more balanced coverage of the various winegrowing regions, more tasting notes on international wines, a pronunciation guide for foreign words, and more basic, practical information in the business section. Additionally, it includes more information on the health effects of wine and responsible drinking, an improved guide to types of glassware and bottles, the food and wine pairing section will go beyond merely matching menus with wine choices, to show why certain flavors go together and teach students how to identify the best matches.