

FBM A245: ADVANCED WINE STUDIES

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), • Pass/No Pass (B)

Course Description

This course is designed to give students extensive knowledge of the different wine-producing nations of the world while preparing them for the Certified Sommelier (level 2) Certification. Students will have opportunities to learn and be tested on "blind tasting" techniques and strategies. 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. Transfer Credit: CSU.

Course Level Student Learning Outcome(s)

1. Students will be able to identify geographical designations and corresponding terroir for wine regions throughout the world; develop and enhance their sensory perceptions of wine and food while demonstrating proper wine service skills adherent to the standards of the Court of Master Sommeliers.

Course Objectives

- 1. Differentiate the major wine regions of the world.
- 2. Develop an understanding of how wine making techniques and terroir impact the typicity and overall taste and quality of wine.
- 3. Design a comprehensive beverage program that includes wines by the glass, by the bottle and other alcoholic and non-alcoholic beverages.
- 4. Increase ones understanding of the link between theory and tasting.
- 5. Exemplify proficiencies in Tableside Service including: a) Still and sparkling wine bottle and glass pour service. b) Food and Wine pairing sales and ability to articulate the pairing. c) Benchmark Producer and Vintage basics for iconic wine regions.
- 6. Evaluate and assess wines from different regions covered and the practical application of sensory evaluation principles utilized in the Court of Master Sommeliers.

Lecture Content

Old World France Burgundy Champagne Bordeaux The Loire Valley Alsace Northern Rhone Southern Rhone Western Languedoc Eastern Languedoc Roussillon Provence Corsica Italy Northwest Italy Northeast Italy Central Italy Southern Italy Spain Northwest Spain Catalunya Andalusia Portugal Germany The Rest of Europe England and Wales Switzerland Austria Hungary Czechia and Slovakia Western Balkans Slovenia Croatia Romania Bulgaria Black Sea and Caucasus Georgia Greece Cyprus Turkey Lebanon Israel New World North America Canada Pacific Northwest California Virginia New York Southwest States Mexico South America Brazil Uruguay Chile Argentina Australia and New Zealand Western Australia South Australia Victoria New South Wales Tasmania New Zealand South Africa Asia

Lab Content

What is a Sommelier Tasting Wine Buying and Storing Wine Pairing Wine with Food Serving and Ordering Wine Thinking like a Sommelier The Wine List

Method(s) of Instruction

- Lecture (02)
- Lab (04)

Instructional Techniques

Traditional lectures, supplemental course materials, internet exploration, product identification and evaluation

Reading Assignments

2 hours of weekly reading including textbooks and supplemental materials

Writing Assignments

1 hour of weekly written assignments, project, and lab report summaries.

Out-of-class Assignments

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

Demonstration of Critical Thinking

Evaluate and assess wines from different regions covered and the practical application of sensory evaluation principles utilized in the Court of Master Sommeliers.

Required Writing, Problem Solving, Skills Demonstration

Exemplify proficiencies in Tableside Service including: Still and sparkling wine bottle and glass pour service. Food and Wine pairing sales and ability to articulate the pairing. Benchmark Producer and Vintage basics for iconic wine regions.

Eligible Disciplines

Culinary arts/food technology (food service, meat cutting, baking, waiter/ w...: 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 Johnson, H., Robinson, J. . World Atlas of Wine , 8th ed. Octopus Publishing Group, 2019