

COURSE OUTLINE
Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Introduction to Enology
COURSE NUMBER:	WIN 101
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	33
LAB HOURS:	0
CLASS SIZE:	20
PREREQUISITES:	None

COURSE DESCRIPTION:

An introduction to the science of winemaking, including history and geographical distribution; grape varieties and wine types; influence of climate and soil; wine fermentation, handling, storage and bottling methods; wine disorders; winery sanitation; legal compliance.

Laboratory materials fee

Student must be at least 21 years of age in order to participate in wine tasting.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Speak and write effectively for personal, academic and career purposes.
2. Computation – Identify, interpret, and utilize higher level mathematical and cognitive skills

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

3. Critical thinking and problem solving – Think critically in evaluating information, solving problems and making decisions.
4. Personal responsibility – Be aware of civic and environmental issues.
5. Information literacy – Access and evaluate information from a variety of sources and contexts, including technology.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

- Define fundamental concepts of enology
- List and describe all basic tasks required for winemaking
- Create a plan for the production of a premium wine
- Evaluate alternative winemaking practices
- Assess results of winemaking experiments
- Apply principles of wine chemistry and microbiology
- Discuss scientific literature related to winemaking

TOPICAL OUTLINE:

APPROX. HOURS

-History of winemaking	2
-World wine-producing regions	4
-Northwest wine-producing regions	3
-Grape varieties used for wine production	2
-Traditional European wine styles	2
-World and Northwest climate regions	2
-Influence of climate on wine quality	1
-Influence of soil and topography on wine quality	1
-Introduction to fermentation chemistry	2
-The role of yeasts and bacteria in wine fermentation	2
-Grape crushing, pressing and fermentation practices	2
-Post-fermentation handling of wine	1
-Barrel and tank storage of wine	1
-Filtration, fining and racking practices	1
-Bottling	1
-Case storage and shipping of bottled wine	1
-Wine spoilage disorders	1
-Winery sanitation and safety practices	1
-Record keeping practices	1
-Legal compliance requirements	2
Total	33

DEVELOPED BY: Stephen Sparks CEC, CCE
DATE: 10/1/03