

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Introduction to Washington Wines
COURSE NUMBER:	WIN 131
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	33
LAB HOURS:	0
CLASS SIZE:	20
PREREQUISITES:	None

COURSE DESCRIPTION:

Introduction to wines produced in Washington, including history, viticulture practices and winemaking styles. Sensory evaluation of representative Washington wines.

Laboratory materials fee.

Students must be 21 years of age.

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

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:

- Demonstrate knowledge of Washington winemaking districts and understand their respective viticulture characteristics.
- Evaluate relationship between viticulture characteristics and resulting wines.
- Assess principal varieties of wine produced in Washington.
- Evaluate the Washington grape sources and winemaking methods.

TOPICAL OUTLINE:

APPROX. HOURS

-Introduction to wine tasting	7
-Evaluation and tasting procedures	4
-Use and service of wine	7
-Physiology and sociology of wine	9
-Studies of the individual AVA's of Washington State	6
TOTAL	33

DEVELOPED BY: Stephen Sparks CEC, CCE
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