

## COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE  
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Introduction to Wines of the World
COURSE NUMBER:	WIN 133
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 the world's wine-producing regions, including history, viticulture practices and winemaking styles. Sensory evaluation of representative 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

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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:

- Demonstrate an understanding of viticulture characteristics
- Demonstrate knowledge of the world's wine-producing districts
- Demonstrate knowledge of winemaking styles
- Detect flaws in wine
- Evaluate grape sources and winemaking methods and vintage years

## TOPICAL OUTLINE:

## APPROX. HOURS

-Introduction to wine tasting	4
-Evaluation and testing procedures	3
-Use and service of wine	4
-Physiology and sociology of wine	2
-Classes of wine	3
-Wine literature	3
-History of wine production	3
-Wine grapes	2
-Winemaking factors	3
-Yeasts, fermentation, and other micro-organisms	3
-Major wine-production areas of the world	3
TOTAL	33

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