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

Introduction to Wines of the World – WIN 133
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:

<table>
<thead>
<tr>
<th>TOPICAL AREA</th>
<th>APPROX. HOURS</th>
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<tbody>
<tr>
<td>-Introduction to wine tasting</td>
<td>4</td>
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<tr>
<td>-Evaluation and testing procedures</td>
<td>3</td>
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<tr>
<td>-Use and service of wine</td>
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<tr>
<td>-Physiology and sociology of wine</td>
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<tr>
<td>-Classes of wine</td>
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<tr>
<td>-Wine literature</td>
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<tr>
<td>-History of wine production</td>
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<tr>
<td>-Wine grapes</td>
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<tr>
<td>-Winemaking factors</td>
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<tr>
<td>-Yeasts, fermentation, and other micro-organisms</td>
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<td>-Major wine-production areas of the world</td>
<td>3</td>
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</tbody>
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TOTAL 33