



**I. COURSE DESCRIPTION:**

This course introduces hospitality students to the world of wine. Specifically, students will acquire knowledge of the wine-making process and the commercially accepted domestic and imported wines used in food and beverage operations. In addition, the students will develop the skills needed to select, stock, maintain and recommend wine within a licensed food and beverage establishment. As future managers in the hospitality industry, students of the Northern Ontario Hospitality and Tourism Institute (NOHTI) will add to their portfolio the knowledge of wine and how it contributes to customer satisfaction in the lodging and food and beverage industry.

**II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:**

Upon successful completion of this course, the student will demonstrate the ability to:

**1. Identify and analyze grape varieties and the wine making process.**Potential Elements of the Performance:

- Describe the anatomy of the grape, acidity and climatic requirements
- List and explain the steps in the wine making process
- Discuss the storage and aging of wine
- Identify the different types of wine
- Use industry-accepted wine terminology

**2. Apply knowledge of the major wine regions of the world**Potential Elements of the Performance:

- Identify and describe the specific cultural, governmental, and climatic characteristics of the major wine-producing regions of the world
- Describe the specific grape varieties found in the major wine-producing regions of the world
- Outline the specific quality and production standards of the main commercially-produced wines

**3. Identify and show understanding of the importance of professional knowledge of wines in the hospitality industry.**Potential Elements of the Performance:

Outline the proper methods of wine handling and storage  
 Decipher restaurant wine lists and commercially-accepted wine labels  
 Describe the factors considered when selecting and selling wine  
 Demonstrate the proper service of wine  
 Describe the art of wine-tasting  
 Identify food and wine principles and industry-accepted combinations  
 Select the proper glassware appropriate to different types of wines  
 Identify wine marketability in various forms of food and beverage

4.

Potential Elements of the Performance:

5.

Potential Elements of the Performance:

6.

Potential Elements of the Performance:

### III. TOPICS:

- 1.
- 2.
- 3.
- 4.
- 5.
- 6.

### IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

### V. EVALUATION PROCESS/GRADING SYSTEM:

*<give breakdown of tests/assignments and their weights relative to calculating the final grade for the course>*

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	3.75
B	70 - 79%	3.00
C	60 - 69%	2.00
R (Repeat)	59% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
U	Unsatisfactory achievement in field	

X	placement or non-graded subject areas. A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies &amp; Procedures Manual – Deferred Grades and Make-up</i> ).
NR	Grade not reported to Registrar's office. This is used to facilitate transcript preparation when, for extenuating circumstances, it has not been possible for the faculty member to report grades.

## VI. SPECIAL NOTES:

### Special Needs:

If you are a student with special needs (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your instructor and/or the Special Needs office. Visit Room E1204 or call Extension 493, 717, or 491 so that support services can be arranged for you.

### Retention of course outlines:

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other postsecondary institutions.

### Plagiarism:

Students should refer to the definition of “academic dishonesty” in *Student Rights and Responsibilities*. Students who engage in “academic dishonesty” will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course/program, as may be decided by the professor/dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

### Course outline amendments:

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's office.

*<include any other special notes appropriate to your course>*

**VII. PRIOR LEARNING ASSESSMENT:**

Students who wish to apply for advanced credit in the course should consult the professor. Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

**VIII. DIRECT CREDIT TRANSFERS:**

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.