



COURSE OUTLINE: FDS0118 - WINES AND CULTURE

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Approved: Martha Irwin, Chair, Community Services and Interdisciplinary Studies

Course Code: Title	FDS0118: WINES AND CULTURE
Program Number: Name	1120: COMMUNITY INTEGRATN
Department:	C.I.C.E.
Semesters/Terms:	19W
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 and food and wine combinations within a licensed food and beverage establishment. As future managers in the culinary industry, students will add to their portfolio the knowledge of wine and how it contributes to customer satisfaction in the lodging and food and beverage industry.
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Prerequisites:	There are no pre-requisites for this course.
Corequisites:	There are no co-requisites for this course.
Essential Employability Skills (EES) addressed in this course:	<p>EES 1 Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>EES 5 Use a variety of thinking skills to anticipate and solve problems.</p> <p>EES 6 Locate, select, organize, and document information using appropriate technology and information systems.</p> <p>EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.</p> <p>EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.</p> <p>EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.</p> <p>EES 10 Manage the use of time and other resources to complete projects.</p> <p>EES 11 Take responsibility for ones own actions, decisions, and consequences.</p>
Course Evaluation:	Passing Grade: 50%, D
Books and Required Resources:	New Wine Lovers Companion by Herbst Publisher: Barrons ISBN: 9780764142659
Course Outcomes and	Upon successful completion of this course, the CICE student, with the assistance of a Learning



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Learning Objectives:

Specialist will acquire varying levels of skill development relevant to the following learning outcomes:

Course Outcome 1	Learning Objectives for Course Outcome 1
Identify and analyze grape varieties and the wine-making process.	<ul style="list-style-type: none"> - Describe the anatomy of the grape, acidity and climatic requirements - List and explain the steps in the wine-making process - Discuss the storage and ageing of wine - Identify the different types and styles of wine - Use industry-accepted wine terminology
Course Outcome 2	Learning Objectives for Course Outcome 2
Apply knowledge of the major wine regions of the world.	<ul style="list-style-type: none"> - 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
Course Outcome 3	Learning Objectives for Course Outcome 3
Identify and show understanding of the importance of professional knowledge of wines in the hospitality industry.	<ul style="list-style-type: none"> - 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 assessment - 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 operations
Course Outcome 4	Learning Objectives for Course Outcome 4
Demonstrate and apply knowledge of food and wine pairings in a professional lab setting.	<ul style="list-style-type: none"> - Assist in food preparation and production of appetizers for wine and food pairing purposes and adhere to sanitary and safety principles - Assist in the proper storage, handling and service of wine - Participate in the set up and operation of a food and wine lab, following formalized procedures and industry etiquette - Participate in a formal assessment of selected wines, and wine and food combinations - Complete a report on a selected wine and critique student peer assessments of the wine, and the food and wine experience - Practice Canadian and International culinary terminology - Examine how to taste food and wine
Course Outcome 5	Learning Objectives for Course Outcome 5
Develop personal professional development strategies and plans to enhance leadership and	<ul style="list-style-type: none"> - Solicit and use constructive feedback in the evaluation of his/her knowledge and skills - Identify various methods of increasing professional knowledge and skills



management skills for the hospitality industry.

- Apply principles of time management and meet deadlines
- Recognize the importance of the guest, the server-guest relationship, and the principles of good service

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight	Course Outcome Assessed
Exam 1	15%	
Exam 2	15%	
Exam 3	15%	
Project	20%	
Student Professionalism	10%	
Wine and Food Labs	25%	

CICE Modifications:

Preparation and Participation

1. A Learning Specialist will attend class with the student(s) to assist with inclusion in the class and to take notes.
2. Students will receive support in and outside of the classroom (i.e. tutoring, assistance with homework and assignments, preparation for exams, tests and quizzes.)
3. Study notes will be geared to test content and style which will match with modified learning outcomes.
4. Although the Learning Specialist may not attend all classes with the student(s), support will always be available. When the Learning Specialist does attend classes he/she will remain as inconspicuous as possible.

A. Further modifications may be required as needed as the semester progresses based on individual student(s) abilities and must be discussed with and agreed upon by the instructor.

B. Tests may be modified in the following ways:

1. Tests, which require essay answers, may be modified to short answers.
2. Short answer questions may be changed to multiple choice or the question may be simplified so the answer will reflect a basic understanding.
3. Tests, which use fill in the blank format, may be modified to include a few choices for each question, or a list of choices for all questions. This will allow the student to match or use visual clues.
4. Tests in the T/F or multiple choice format may be modified by rewording or clarifying statements into layman's or simplified terms. Multiple choice questions may have a reduced number of choices.

C. Tests will be written in CICE office with assistance from a Learning Specialist.

The Learning Specialist may:

1. Read the test question to the student.
2. Paraphrase the test question without revealing any key words or definitions.
3. Transcribe the student's verbal answer.
4. Test length may be reduced and time allowed to complete test may be increased.

D. Assignments may be modified in the following ways:

1. Assignments may be modified by reducing the amount of information required while



maintaining general concepts.

2. Some assignments may be eliminated depending on the number of assignments required in the particular course.

The Learning Specialist may:

1. Use a question/answer format instead of essay/research format
2. Propose a reduction in the number of references required for an assignment
3. Assist with groups to ensure that student comprehends his/her role within the group
4. Require an extension on due dates due to the fact that some students may require additional time to process information
5. Formally summarize articles and assigned readings to isolate main points for the student
6. Use questioning techniques and paraphrasing to assist in student comprehension of an assignment

E. Evaluation:

Is reflective of modified learning outcomes.

NOTE: Due to the possibility of documented medical issues, CICE students may require alternate methods of evaluation to be able to acquire and demonstrate the modified learning outcomes

Date:

December 19, 2018

Please refer to the course outline addendum on the Learning Management System for further information.

