

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Title: WINES

Code No.: FDS118-2

Program: HOTEL AND RESTAURANT MANAGEMENT

Semester: TWO

Date: JANUARY, 1994

Previous Outline Dated: JANUARY, 1993

Author: KIM SIEBERTZ

New: _____ Revision: X

APPROVED: *[Signature]*
Dean, Business & Hospitality

Date 93.05.21

WINES

FDS118-2

MODULE II: This module deals with the French wines

Objectives: Upon completion of this module, the student will be able to:

- identify the major wine growing regions in France as well as grape varieties used in their production
- identify standards required for their production and sales
- identify the importance of the term "champagne" as it relates to French wine laws
- read a French wine label

MODULE III: This module deals with German wines

Objectives: Upon completion of this module, the student will be able to:

- identify the major wine growing regions in Germany as well as grape varieties planted for production
- identify quality levels for German wines as it relates to German laws
- suggest the appropriate wine to certain menu items
- read a German wine label

MODULE IV: This module deals with Italian wines

Objectives: Upon completion of this module, the student will be able to:

- identify the major wine growing regions of Italy as well as grape varieties used for their production
- identify the major commercially accepted wines of Italy
- identify Italian wine regulations
- match Italian wine with food
- read an Italian wine label

MODULE V: This module deals with Spain and Portugal

Objectives: Upon completion of this module, the student will be able to:

- identify the place of origin of Sherry and Port
- identify their production, as well as their quality levels
- make selections for appropriate time of meal

