SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO

Sault College

COURSE OUTLINE

COURSE NAME: WINES AND CULTURE

CODE NO. : FDS 118   **SEMESTER:** 2

PROGRAM: Hospitality Management – Hotel and Resort

AUTHOR: Hospitality Operations – Food and Beverage
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DATE: 05/09   **PREVIOUS OUTLINE DATED:** 12/08

APPROVED: "Penny Perrier"   06/09

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                    CHAIR   DATE

TOTAL CREDITS: 3

PREREQUISITE(S): HOS100

HOURS / WEEK: 3

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 (N.O.H.T.I.) 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 analyse 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 ageing 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 operations

4)   Demonstrate and apply knowledge of formal food and beverage service techniques.

Potential elements of the performance:

- identify items suited for tableside cooking
- identify the equipment necessary for tableside cooking

5)   Develop ongoing personal professional development strategies and plans to enhance leadership and management skills for the resort environment.

Potential elements of the performance:

- solicit and use constructive feedback in the evaluation of his/her knowledge and skills
- identify various methods of increasing professional knowledge and skills
- apply principles of time management and meet deadlines
- recognize the importance of the guest, the server-guest relationship, and the principles of good service

III.   TOPICS

Note: These topics sometimes overlap several areas of skill development and
       are not necessarily intended to be explored in isolated learning units or
       in the order below.

- grape analysis
- wine-making process
- major wine-growing regions of the world
- grape varieties
- production and sales standards
- wine storage
- wine selection and service
- wine tasting
- matching food with wine
- wine substitutes
- tableside cooking theory
- tableside cooking demonstration with wine

IV.   REQUIRED RESOURCES/TEXTS/MATERIALS:

Marie, J., S. Darling, K. Ejbich, <u>The Wine Manual</u>. Gage Educational Publishing
    Company, Toronto, 1997.

V.   EVALUATION PROCESS/GRADING SYSTEM

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

Grade	Definition	Grade Point Equivalent
A+	90 - 100%	4.00
A	80 - 89%	4.00
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 - 59%	1.00

F (Fail)	49% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
X	A temporary grade limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.	
NR	Grade not reported to Registrar's office.	
W	Student has withdrawn from the course without academic penalty.	

EVALUATION

3 Tests	**70%**
Project / Assignments	**20%**
Student Professionalism	**10%**
(Dress code, attendance, conduct)	
Total	**100%**

VI.   SPECIAL NOTES:

Dress Code:
All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom. For further details, please read the Hospitality Centre dress code.

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.

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.

Wines and Culture   FDS118

Prior Learning Assessment**:**
Students who wish to apply for advance credit transfer (advanced standing) should obtain an Application for Advance Credit from the program coordinator (or the course coordinator regarding a general education transfer request) or academic assistant. Students will be required to provide an unofficial transcript and course outline related to the course in question. Please refer to the Student Academic Calendar of Events for the deadline date by which application must be made for advance standing.

Credit for prior learning will also be given upon successful completion of a challenge exam or portfolio.

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

Disability Services:
If you are a student with a disability (e.g. physical limitations, visual impairments, hearing impairments, or learning disabilities), you are encouraged to discuss required accommodations with your professor and/or the Disability Services office. Visit Room E1101 or call Extension 2703 so that support services can be arranged for you.

Communication:
The College considers *WebCT/LMS* as the primary channel of communication for each course. Regularly checking this software platform is critical as it will keep you directly connected with faculty and current course information. Success in this course may be directly related to your willingness to take advantage of the *Learning Management System* communication tool.

Wines and Culture   FDS118

Plagiarism:
Students should refer to the definition of "academic dishonesty" in *Student Code of Conduct.* A professor/instructor may assign a sanction as defined below, or make recommendations to the Academic Chair for disposition of the matter. The professor/instructor may (i) issue a verbal reprimand, (ii) make an assignment of a lower grade with explanation, (iii) require additional academic assignments and issue a lower grade upon completion to the maximum grade "C", (iv) make an automatic assignment of a failing grade, (v) recommend to the Chair dismissal from the course with the assignment of a failing grade. 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.

Student Portal:
The Sault College portal allows you to view all your student information in one place. **mysaultcollege** gives you personalized access to online resources seven days a week from your home or school computer. Single log-in access allows you to see your personal and financial information, timetable, grades, records of achievement, unofficial transcript, and outstanding obligations, in addition to announcements, news, academic calendar of events, class cancellations, your learning management system (LMS), and much more. Go to https://my.saultcollege.ca.

Electronic Devices in the Classroom:
Students who wish to use electronic devices in the classroom will seek permission of the faculty member before proceeding to record instruction. With the exception of issues related to accommodations of disability, the decision to approve or refuse the request is the responsibility of the faculty member. Recorded classroom instruction will be used only for personal use and will not be used for any other purpose. Recorded classroom instruction will be destroyed at the end of the course. To ensure this, the student is required to return all copies of recorded material to the faculty member by the last day of class in the semester. Where the use of an electronic device has been approved, the student agrees that materials recorded are for his/her use only, are not for distribution, and are the sole property of the College.

Wines and Culture   FDS118

Attendance:
Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session. ***It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room.***

Tuition Default:
Students who have defaulted on the payment of tuition (tuition has not been paid in full, payments were not deferred or payment plan not honoured) will be removed from placement and clinical activities. This may result in loss of mandatory hours or incomplete course work. Sault College will not be responsible for incomplete hours or outcomes that are not achieved or any other academic requirement not met as of the result of tuition default. Students are encouraged to communicate with Financial Services with regard to the status of their tuition prior to this deadline to ensure that their financial status does not interfere with academic progress.

Assignments:
Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. Therefore, assignments will be due at the beginning of class and will be 100% complete. All work is to be word processed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless a valid reason is provided and agreed to by the professor in advance.

Wines and Culture   FDS118

Testing Absence:

If a student is unable to write a test for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of the test, the student may require documentation to support the absence and must telephone the College to identify the absence. The college has a 24 hour electronic voice mail system (759-2554) Ext. 2600.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the test with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- All decisions regarding whether tests shall be re-scheduled will be at the discretion of the Professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.
- The student is responsible to make arrangements, immediately upon their return to the College with their course Professor in order to make-up the missed test.