

**SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY
NORTHERN ONTARIO HOSPITALITY AND TOURISM INSTITUTE
SAULT STE. MARIE, ONTARIO**



**SAULT
COLLEGE**

COURSE OUTLINE

COURSE NAME: WINES AND CULTURE

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

PROGRAM: Culinary Management
Hospitality Management – Hotel and Resort
Hospitality Operations – Food and Beverage

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DATE: 05/11 **PREVIOUS OUTLINE DATED:** 05/10

APPROVED: "Penny Perrier" June/11

	CHAIR	DATE
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TOTAL CREDITS: 3

PREREQUISITE(S): HOS100 (Hotel and Resort /Hospitality Operations students only)

HOURS / WEEK: 3

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**For additional information, please contact Penny Perrier, Chair,
School of Business, (705) 759-2554, Ext. 2754**

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. Further, this course also allows students to develop their skills in wine tasting as well as wine and food combinations. As future managers of 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
- grape varieties
- production and sales standards
- wine storage
- wine selection and service
- wine tasting
- matching wine and food
- major wine-growing regions of the world
- tableside cooking theory
- tableside cooking demonstration with wine

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

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

V. EVALUATION PROCESS/GRADING SYSTEM

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%	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	60%
Project / Assignments	15%
Wine and Food Labs	15%
Student Professionalism (Dress code, attendance, conduct)	10%
Total	<u>100%</u>

VI. SPECIAL NOTES: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***

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.

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.

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.

VII. COURSE OUTLINE ADDENDUM;

The provisions contained in the addendum are located on the portal form part of this course outline.