COURSE OUTLINE: FDS118 - WINES

Prepared: Deron Tett
Approved: Sherri Smith, Chair, Natural Environment, Business, Design and Culinary

Course Code: Title	FDS118: WINES AND CULTURE
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
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.
Vocational Learning Outcomes (VLO's) addressed in this course: Please refer to program web page for a complete listing of program outcomes where applicable.	**2078 - CULINARY MANAGEMENT** VLO 3 contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations. VLO 4 ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources. VLO 8 select and use technology, including contemporary kitchen equipment, for food production and promotion. VLO 9 perform effectively as a member of a food and beverage preparation and service team and contribute to the success of a food-service operation by applying self-management and interpersonal skills. VLO 10 develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry. VLO 12 contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.
Essential Employability Skills (EES) addressed in this course:	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. EES 2 Respond to written, spoken, or visual messages in a manner that ensures effective communication.

SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554

	EES 5 Use a variety of thinking skills to anticipate and solve problems.
	EES 6 Locate, select, organize, and document information using appropriate technology and information systems.
	EES 7 Analyze, evaluate, and apply relevant information from a variety of sources.
	EES 8 Show respect for the diverse opinions, values, belief systems, and contributions of others.
	EES 9 Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
	EES 10 Manage the use of time and other resources to complete projects.
	EES 11 Take responsibility for ones own actions, decisions, and consequences.
General Education Themes:	Arts in Society Social and Cultural Understanding Science and Technology
Course Evaluation:	Passing Grade: 50%, D
Books and Required Resources:	New Wine Lover`s Companion by Herbst Publisher: Barron`s Edition: 4th ISBN: 9781438008820

Course Outcomes and Learning Objectives:

Course Outcome 1	Learning Objectives for Course Outcome 1
1. Identify and analyze grape varieties and the wine-making process.	2.1 Describe the anatomy of the grape, acidity and climatic requirements. 2.2 List and explain the steps in the wine-making process. 2.3 Discuss the storage and ageing of wine. 2.4 Identify the different types and styles of wine. 2.5 Use industry-accepted wine terminology.
Course Outcome 2	**Learning Objectives for Course Outcome 2**
2. Apply knowledge of the major wine regions of the world.	2.1 Identify and describe the specific cultural, governmental, and climatic characteristics of the major wine-producing regions of the world. 2.2 Describe the specific grape varieties found in the major wine-producing regions of the world. 2.3 Outline the specific quality and production standards of the main commercially-produced wines.
Course Outcome 3	**Learning Objectives for Course Outcome 3**
3. Identify and show understanding of the importance of professional knowledge of wines in the hospitality industry.	3.1 Outline the proper methods of wine handling and storage. 3.2 Decipher restaurant wine lists and commercially-accepted wine labels. 3.3 Describe the factors considered when selecting and selling wine. 4.4 Demonstrate the proper service of wine. 3.5 Describe the art of wine assessment. 3.6 Identify food and wine principles and industry-accepted combinations. 3.7 Select the proper glassware appropriate to different types

	of wines. 3.8 Identify wine marketability in food and beverage operations.	
	Course Outcome 4	**Learning Objectives for Course Outcome 4**
	4. Demonstrate and apply knowledge of food and wine pairings in a professional lab setting.	4.1 Assist in food preparation and production of appetizers for wine and food pairing purposes and adhere to sanitary and safety principles. 4.2 Assist in the proper storage, handling and service of wine. 4.3 Participate in the set up and operation of a food and wine lab, following formalized procedures and industry etiquette. 4.4 Participate in a formal assessment of selected wines, and wine and food combinations. 4.5 Complete a report on a selected wine and critique student peer assessments of the wine, and the food and wine experience. 4.6 Practice Canadian and International culinary terminology. 4.7 Examine how to taste food and wine.
	Course Outcome 5	**Learning Objectives for Course Outcome 5**
	5. Develop personal professional development strategies and plans to enhance leadership and management skills for the hospitality industry.	5.1 Solicit and use constructive feedback in the evaluation of his/her knowledge and skills. 5.2 Identify various methods of increasing professional knowledge and skills. 5.3 Apply principles of time management and meet deadlines. 5.4 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
Assignments	10%	1,2,3,5
Exam 1	15%	1
Exam 2	15%	3
Exam 3	15%	2
Project	20%	2, 4
Wine and Food Labs	25%	4

Date:

June 25, 2018

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

SAULT COLLEGE | 443 NORTHERN AVENUE | SAULT STE. MARIE, ON P6B 4J3, CANADA | 705-759-2554