

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY  
SAULT STE. MARIE, ONTARIO

COURSE OUTLINE

Course Outline: WINES

Code No.: FDS 118

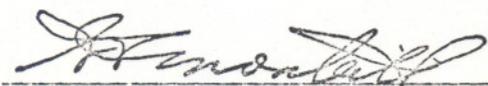
Program: HOTEL & RESTAURANT MANAGEMENT

Semester: \_\_\_\_\_

Date: SEPTEMBER 1985

Author: KEITH MAIDENS, MCHI

New: X      Revision: \_\_\_\_\_

APPROVED:   
Chairperson

85-05-29  
Date

· WINES

FDS 118

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Course Name

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Course Number

HOURS: 4 weekly \*

TEXT: Guide to Principles of Bartending  
A Toast to Ontario Wines

REFERENCE: Practical Wine Knowledge - Anler

OBJECTIVE: Definition, classification and manufacture of wine.  
Wine Service.

The student will display a knowledge of the most commercially popular wines, their origin and method of manufacture.

The student will display a knowledge of Ontario wines, their origin and manufacture.

TOPICS TO BE COVERED:

- 1) Wine making - Fermentation.
- 2) Types of grapes, their wines, their districts.
- 3) Various types of wines.
- 4) Selecting wines to accompany menus.
- 5) Selecting a wine inventory.
- 6) Storage procedures for wines.
- 7) Labels and controls.
- 8) Proper wine tasting procedures.
- 9) Proper wine service.
- 10) Selecting wines for various functions.

EVALUATION:

- 1) Two tests will be given on general wine knowledge.
- 2) Completion (90%) of Wine Council of Canada Course Test.
- 3) Proper application of skills in the selling and serving of wines at Gallery functions.

PASS:

- Term Tests average 60%
- Completion of Wine Council Test with 80% or better

AVAILABILITY:

Please check instructor's timetable and should you need help in assignments, projects or class work, please call me.

ROOM E268

EXT. 332