

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 1988

Author: KEITH MAIDENS

New: \_\_\_\_\_ Revision: X

APPROVED:   
Chairperson

SS-07-25  
Date

WINES

FDS 118

HOURS: 4

TEXT: An Introduction to Alcoholic Beverages, H. Berberoglu  
A Toast to Ontario Wines

OBJECTIVE

To ensure the student has the knowledge of the various commercially accepted wines, both domestic and imported, to stock, maintain and recommend within a licensed establishment.

TOPICS TO BE COVERED

- 1) Introduction to the grapes and their product
- 2) North American Wines
- 3) France, its regions and its wines
- 4) Germany, its regions and its wines
- 5) Italy, its regions and its wines
- 6) Spain and Portugal, wines, sheries and ports
- 7) Labels and government classifications in each of the above
- 8) Matching food with wine
- 9) Establishing sale prices on wines
- 10) Stocking wine
- 11) Tasting wines, wine and cheese parties
- 12) Wine terms

EVALUATION

- 1) Over the semester, at least three tests will be given on Domestic and Imported wines, as well as on the grapes used in wine production.
- 2) Completion of the Wine Council of Ontario Test (90%)
- 3) As determined by the Gallery instructor, achieve the wine sales in Gallery service, by the end of the semester.

PASS

- |                      |               |
|----------------------|---------------|
| 1) Term Tests        | 50%           |
| 2) Wine Council *    | 80% or better |
| 3) Gallery Objective | 20%           |
| 4) Final Exam        | 30%           |

\* Wine Council is a separate Certification test

Dress code is in effect.

WINES

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AVAILABILITY

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

ROOM B114

EXTENSION 583