

SAULT COLLEGE OF APPLIED ARTS & TECHNOLOGY

SAULT STE. MARIE, ONTARIO

FOUR HOURS

- 1) "A Toast to Ontario Wines", Wine Council of Ontario
2) "The Story of Wine and Its Uses" (California)
3) "French Wines", SOPEXA Canada
4) "German Wines", The German Wine Institute
5) "The Wines of Italy", Italian Trade Commission

COURSE OUTLINE

PURPOSE:

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

Course Title: WINES

Code No.: FDS118-2

Program: HOTEL AND RESTAURANT MANAGEMENT

Semester: TWO

Date: JANUARY, 1990

Previous Outline Dated: September, 1988

Author: KIM SIEBERTZ

New: _____ Revision: X

APPROVED: *[Signature]*
Chairperson

89-09-18
Date

WINES

FDS118-2

Course Name

Course Code

HOURS: Four

TEXTS:

- 1) "A Toast to Ontario Wines", Wine Council of Ontario
- 2) "The Story of Wine and Its Uses" (California)
- 3) "French Wines", SOPEXA Canada
- 4) "German Wines", The German Wine Institute
- 5) "The Wines of Italy", The Italian Trade Commission

PURPOSE:

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

TOPICS TO BE COVERED:

MODULE I: This module introduces the student to the Wines of North America

Objectives: Upon completion of this module, the student will be able to:

- identify the wine growing regions of North America as well as grape varieties used
- identify production procedures
- identify the difference between table wines, sparklings crackling wines, champagne, aperitifs and dessert wine
- identify the standards required for production and sales
- properly store, sell, serve wine in relation to food selection
- read a wine label

WINES

FDS118-2

MODULE II: This module deals with the French wines

Objectives: Upon completion of this module, the student will be able to:

- identify the major wine growing regions in France as well as grape varieties used in their production
- identify standards required for their production and sales
- identify the importance of the term "champagne" as it relates to French wine laws
- read a French wine label

MODULE III: This module deals with German wines

Objectives: Upon completion of this module, the student will be able to:

- identify the major wine growing regions in Germany as well as grape varieties planted for production
- identify quality levels for German wines as it relates to German laws
- suggest the appropriate wine to certain menu items
- read a German wine label

MODULE IV: This module deals with Italian wines

Objectives: Upon completion of this module, the student will be able to:

- identify the major wine growing regions of Italy as well as grape varieties used for their production
- identify the major commercially accepted wines of Italy
- identify Italian wine regulations
- match Italian wine with food
- read an Italian wine label

MODULE V: This module deals with Spain and Portugal

Objectives: Upon completion of this module, the student will be able to:

- identify the place of origin of Sherry and Port
- identify their production, as well as their quality levels
- make selections for appropriate time of meal

WINES

FDS118-2

MODULE VI: This module deals with the storing and tasting of wines

Objectives: Upon completion of this module, the student will be able to:

- select proper storage for various types of wine as it relates to temperature, conditions, position
- through tasting, develop an understanding for various types of wine as it relates to appearance, aroma, bouquet and taste
- identify wines marketable in various establishments as it relates to ethnic, fine dining, fast food, etc.

EVALUATION:

- 1) Over the semester, a minimum of three tests will be given on Domestic and Imported wines, as well as on the grapes used in wine production. The instructor may, at any given time without announcement, conduct quizzes on topics covered during prior periods.
- 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 | 30% |
| 2) Wine Council* | 80% or better |
| 3) Gallery Objective | 20% |
| 4) Final Exam | 50% |

*Wine Council is a separate Certification test

PASS: 60%

DRESS CODE IS IN EFFECT

AVAILABILITY

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

ROOM B1173 -- EXTENSION 437