

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

COURSE OUTLINE

COURSE TITLE: WINES

CODE NO.: FDS 118 SEMESTER: 2

PROGRAM: HOTEL AND RESTAURANT MANAGEMENT

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DATE: 1996 12 29 PREVIOUS OUTLINE DATED: 1995 05

APPROVED: *Joseph C. Kuehler* 97 01 07

DEAN, SCHOOL OF BUSINESS  
& HOSPITALITY

DATE

TOTAL CREDITS: 2

PREREQUISITES: NONE

LENGTH OF COURSE: 2 HR./WK.

TOTAL CREDIT HOURS: 32

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

**REQUIRED RESOURCES/TEXTS/MATERIALS:**

Aspler, T., Tony Aspler's Wine Lover's Companion. 2nd ed. McGraw-Hill Ryerson, Toronto, 1994.

**V. EVALUATION PROCESS/GRADING SYSTEM****FINAL GRADE REPORTING**

A+	90% - 100%	Consistently outstanding
A	80% - 89%	Outstanding Achievement
B	70% - 79%	Consistently Above Average
C	60% - 69%	Satisfactory
R	Below 60%	Repeat - objectives have not been met
CR		Credit exemption
X		A temporary grade, limited to extenuating circumstances, giving a student additional time to complete course requirements

**NOTE: Students may be assigned an "R" grade early in the course for unsatisfactory performance.**

**EVALUATION**

3 Tests	60%
Project/Assignments	30%
Student Professionalism	10%
Total	<hr/> 100%

### Special Needs

If you are a student with special needs (eg. physical limitations, visual impairments, hearing impairments, learning disabilities), you are encouraged to discuss required accommodations with the professor and/or contact the Special Needs Office, Room E1204, Ext. 493, 717, 491 so that support services can be arranged for you.

### Plagiarism

Students should refer to the definition of "academic dishonesty" in the "Statement of Student Rights and Responsibilities." Students who engage in "academic dishonesty" will receive an automatic failure for that submission and/or such other penalty, up to and including expulsion from the course, as may be decided by the professor.

### Retention of Course Outlines

It is the responsibility of the student to retain all course outlines for possible future use in acquiring advanced standing at other post-secondary institutions.

Substitute course information: available at Registrar's Office.

The professor reserves the right to modify the course as deemed necessary.