

**SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY
NORTHERN ONTARIO HOSPITALITY AND TOURISM INSTITUTE**

SAULT STE. MARIE, ONTARIO



Sault College

COURSE OUTLINE

COURSE NAME: WINES AND CULTURE

CODE NO. : FDS 118 SEMESTER: 2

PROGRAM: RESORT OPERATIONS PROGRAM

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DATE: 12/05 PREVIOUS OUTLINE DATED: 12/04

APPROVED:

DEAN

DATE

TOTAL CREDITS: 3

PREREQUISITE(S): RES 114

HOURS / WEEK: 3

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***For additional information, please contact Rick Wing, Dean,
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I. 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 within a licensed food and beverage establishment. As future managers in the hospitality industry, students of the Northern Ontario Hospitality and Tourism Institute (N.O.H.T.I.) will add to their portfolio the knowledge of wine and how it contributes to customer satisfaction in the lodging and food and beverage industry.

II. LEARNING OUTCOMES AND ELEMENTS OF THE PERFORMANCE:

Upon successful completion of this course the student will demonstrate the ability to:

- 1) Identify and analyse grape varieties and the wine-making process.

Potential elements of the performance:

- describe the anatomy of the grape, acidity and climatic requirements
- list and explain the steps in the wine-making process
- discuss the storage and ageing of wine
- identify the different types of wine
- use industry-accepted wine terminology

- 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

- 4) Demonstrate and apply knowledge of formal food and beverage service techniques.

Potential elements of the performance:

- identify items suited for tableside cooking
- identify the equipment necessary for tableside cooking

- 5) Develop ongoing personal professional development strategies and plans to enhance leadership and management skills for the resort environment.

Potential elements of the performance:

- solicit and use constructive feedback in the evaluation of his/her knowledge and skills
- identify various methods of increasing professional knowledge and skills
- apply principles of time management and meet deadlines
- recognize the importance of the guest, the server-guest relationship, and the principles of good service

III. TOPICS

Note: These topics sometimes overlap several areas of skill development and are not necessarily intended to be explored in isolated learning units or in the order below.

- grape analysis
- wine-making process
- major wine-growing regions of the world
- grape varieties
- production and sales standards
- wine storage
- wine selection and service
- wine tasting
- matching food with wine
- wine substitutes
- tableside cooking theory
- tableside cooking demonstration with wine

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Marie, J., S. Darling, K. Ejbich, The Wine Manual. Gage Educational Publishing Company, Toronto, 1997.

V. EVALUATION PROCESS/GRADING SYSTEM

The following semester grades will be assigned to students in postsecondary courses:

<u>Grade</u>	<u>Definition</u>	<u>Grade Point Equivalent</u>
A+	90 - 100%	4.00
A	80 - 89%	4.00
B	70 - 79%	3.00
C	60 - 69%	2.00
D	50 - 59%	1.00
F (Fail)	49% or below	0.00
CR (Credit)	Credit for diploma requirements has been awarded.	
S	Satisfactory achievement in field placement or non-graded subject areas.	
X	A temporary grade. This is used in limited situations with extenuating circumstances giving a student additional time to complete the requirements for a course (see <i>Policies & Procedures Manual – Deferred Grades and Make-up</i>).	
NR	Grade not reported to Registrar's office. This is used to facilitate transcript preparation when, for extenuating circumstances, it has been impossible for the faculty member to report grades.	

EVALUATION

3 Tests	70%
Project / Assignments	20%
Student Professionalism (Dress code, attendance, conduct)	10%
Total	100%

GUIDELINES RE GRADING:

ASSIGNMENTS:

Since one of our goals is to assist students in the development of proper business habits, assignments will be treated as reports one would provide to an employer, i.e. in a timely and businesslike manner. Therefore, assignments will be due at the beginning of class and will be 100% complete. All work is to be typed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless the student and the professor have come to an agreement prior to the due date.

TESTS:

If a student is not able to write a test because of illness or a legitimate emergency, that student must contact the professor prior to the test or as soon as possible and provide an explanation which is acceptable to the professor. In cases where the student has contacted the professor and where the reason is not classified as an emergency, i.e. slept in, forgot, etc., the highest achievable grade is a "C". In cases where the student has not contacted the professor, the student will receive a mark of "0" on that test.

VI. SPECIAL NOTES

Dress Code

All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom.

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 / dean. In order to protect students from inadvertent plagiarism, to protect the copyright of the material referenced, and to credit the author of the material, it is the policy of the department to employ a documentation format for referencing source material.

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.

Course outline amendments:

The Professor reserves the right to change the information contained in this course outline depending on the needs of the learner and the availability of resources.

Substitute course information is available in the Registrar's Office.

VII. Prior Learning Assessment:

Credit for prior learning will be given upon successful completion of a challenge exam or portfolio.

VIII. Direct Credit Transfers:

Students who wish to apply for direct credit transfer (advanced standing) should obtain a direct credit transfer form from the Dean's secretary. Students will be required to provide a transcript and course outline related to the course in question.