

SAULT COLLEGE OF APPLIED ARTS AND TECHNOLOGY

SAULT STE. MARIE, ONTARIO



**SAULT
COLLEGE**

COURSE OUTLINE

COURSE NAME: WINES, CUISINE AND CULTURE

CODE NO. : FDS 118 **SEMESTER:** 4

PROGRAM: Culinary Management

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DATE: 05/16 **PREVIOUS OUTLINE DATED:** 05/15

APPROVED: _____ "Angelique Lemay" _____ June/16

DEAN

DATE

TOTAL CREDITS: 3

PREREQUISITE(S): NONE

HOURS / WEEK: 3

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I. COURSE DESCRIPTION:

This course introduces culinary 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. Further, this course also allows students to develop their skills and knowledge in wine assessment as well as wine and food combinations. Culinary management students will also add to their portfolio, the knowledge of wine and how it contributes to the guest experience in the 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 and styles 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 assessment
- 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 food and wine pairings in a professional lab setting.

Potential elements of the performance:

- assist in food preparation and production of appetizers
- assist in the proper storage, handling and service of wine
- participate in the set up and operation of a food and wine lab, following formalized procedures and industry etiquette
- participate in a formal assessment of selected wines, and wine and food combinations
- complete a report on a selected wine and critique student peer assessments of the wine, and the food and wine experience

- 5) Develop personal professional development strategies and plans to enhance leadership and management skills for the hospitality industry.

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
- grape varieties
- production and sales standards
- wine storage and handling
- wine selection and service
- wine assessment
- wine and food pairings
- major wine-growing regions of the world

IV. REQUIRED RESOURCES/TEXTS/MATERIALS:

Herbst, Ron, et al, The New Wine Lover's Companion. 3rd ed. Barron Educational Series, NY, 2016.

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 limited to situations with extenuating circumstances giving a student additional time to complete the requirements for a course.
NR	Grade not reported to Registrar's office.
W	Student has withdrawn from the course without academic penalty.

EVALUATION

3 Tests	60%
Project / Assignments	15%
Wine and Food Labs	15%
Student Professionalism (Dress code, attendance, conduct)	10%
Total	<u>100%</u>

If a faculty member determines that a student is at risk of not being academically successful, the faculty member may confidentially provide that student's name to Student Services in an effort to help with the student's success. Students wishing to restrict the sharing of such information should make their wishes known to the coordinator or faculty member

VI. SPECIAL NOTES:Attendance:

Sault College is committed to student success. There is a direct correlation between academic performance and class attendance; therefore, for the benefit of all its constituents, all students are encouraged to attend all of their scheduled learning and evaluation sessions. This implies arriving on time and remaining for the duration of the scheduled session. ***It is the departmental policy that once the classroom door has been closed, the learning process has begun. Late arrivers will not be granted admission to the room.***

Dress Code:

All students are required to wear their uniforms while in the hospitality and tourism institute, both in and out of the classroom. For further details, please read the Hospitality Centre dress code.

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 word processed, properly formatted, assembled and stapled prior to handing in. No extension will be given unless a valid reason is provided and agreed to by the professor in advance.

Testing Absence:

If a student is unable to write a test for medical reasons on the date assigned, the following procedure is required:

- In the event of an emergency on the day of the test, the student may require documentation to support the absence and must telephone the College to identify the absence.
- The student shall provide the Professor with advance notice preferably in writing or e-mail of his/her need to miss the test with an explanation which is acceptable to the professor.
- The student may be required to document the absence at the discretion of the Professor.
- All decisions regarding whether tests shall be re-scheduled will be at the discretion of 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.
- The student is responsible to make arrangements, immediately upon their return to the College with their course Professor in order to make-up the missed test.

VII. COURSE OUTLINE ADDENDUM:

The provisions contained in the addendum located in D2L and on the portal form part of this course outline.

