



COURSE OUTLINE

FDS118

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Prepared: Peter Graf Approved: Sherri Smith

Course Code: Title	FDS118: WINES AND CULTURE
Program Number: Name	2078: CULINARY MANAGEMENT
Department:	CULINARY/HOSPITALITY
Semester/Term:	18W
Course Description:	<p>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. As future managers in the culinary industry, students will add to their portfolio the knowledge of wine and how it contributes to customer satisfaction in the lodging and food and beverage industry.</p>
Total Credits:	3
Hours/Week:	3
Total Hours:	45
Vocational Learning Outcomes (VLO's): Please refer to program web page for a complete listing of program outcomes where applicable.	<p>#3. contribute to and monitor adherence of others to the provision of a well-maintained kitchen environment and to the service of food and beverage products that are free from harmful bacteria or other contaminants, adhering to health, safety, sanitation and food handling regulations.</p> <p>#4. ensure the safe operation of the kitchen and all aspects of food preparation to promote healthy work spaces, responsible kitchen management and efficient use of resources.</p> <p>#10. develop strategies for continuous personal and professional learning to ensure currency with and responsiveness to emerging culinary techniques, regulations, and practices in the food service industry.</p> <p>#12. contribute to the business management of a variety of food and beverage operations to foster an engaging work environment that reflects service excellence.</p>
Essential Employability Skills (EES):	<p>#1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience.</p> <p>#2. Respond to written, spoken, or visual messages in a manner that ensures effective communication.</p> <p>#5. Use a variety of thinking skills to anticipate and solve problems.</p> <p>#6. Locate, select, organize, and document information using appropriate technology and information systems.</p>



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- #7. Analyze, evaluate, and apply relevant information from a variety of sources.
- #8. Show respect for the diverse opinions, values, belief systems, and contributions of others.
- #9. Interact with others in groups or teams that contribute to effective working relationships and the achievement of goals.
- #10. Manage the use of time and other resources to complete projects.
- #11. Take responsibility for ones own actions, decisions, and consequences.

Course Evaluation:

Passing Grade: 50%, D

Evaluation Process and Grading System:

Evaluation Type	Evaluation Weight
Exam 1	15%
Exam 2	15%
Exam 3	15%
Project	20%
Student Professionalism	10%
Wine and Food Labs	25%

Books and Required Resources:

New Wine Lovers Companion by Herbst
Publisher: Barrons
ISBN: 9780764142659

Course Outcomes and Learning Objectives:

Course Outcome 1.

Identify and analyze grape varieties and the wine-making process.

Learning Objectives 1.

- 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

Course Outcome 2.



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Apply knowledge of the major wine regions of the world.

Learning Objectives 2.

- 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

Course Outcome 3.

Identify and show understanding of the importance of professional knowledge of wines in the hospitality industry.

Learning Objectives 3.

- 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

Course Outcome 4.

Demonstrate and apply knowledge of food and wine pairings in a professional lab setting.

Learning Objectives 4.

- Assist in food preparation and production of appetizers for wine and food paring purposes and adhere to sanitary and safety principles



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- 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
- Practice Canadian and International culinary terminology
- Examine how to taste food and wine

Course Outcome 5.

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

Learning Objectives 5.

- 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

Date:

Thursday, August 31, 2017

Please refer to the course outline addendum on the Learning Management System for further information.