

Date Prepared: July 25, 2000

## COURSE OUTLINE

    New        x   Revised

Effective Date: August 21, 2000

1. **COURSE PREFIX NUMBER:** HRI 205                      **CREDIT HOURS:** 3
2. **COURSE TITLE:** Fundamentals of Wine
3. **PREREQUISITES:** None
4. **COURSE DESCRIPTION:** Familiarize the student with the basic knowledge needed to make decisions relative to the purchase, storage, and service of wine as well as decisions relative to the use of wine in the hospitality and food service industry. Lecture 3 hours per week.
5. **CONTENT:** (Major Headings)
  - a. The first five lessons are devoted to learning how wine is made, grown, stored and served, how wine and food is matched, and how these factors affect the flavor and quality of wine. The sensory aspect utilizes this knowledge to calibrate the student's taste buds. The students will be able to identify variety flavors and other wine components.
  - b. The next ten lessons involve a survey of wines from the important wine regions of the world (France, Germany, Italy, Spain, California, Australia, Chile, Argentina) and the sparkling wines for several countries. The student will learn the history, geography, climatic conditions and technology of each country as well as learn how to read and interpret wine labels and the taste characteristics of each wine.

6. **GENERAL COURSE OBJECTIVES:**

Upon successful completion of the course, the student will be able to

- a. Distinguish between generic, proprietary and variety names of wine.
- b. Identify the names of grapes used in several countries to make wine.
- c. Identify suitable geographic, soil and climatic conditions for the production of quality wine.
- d. Discuss the technology of grape growing and wine making.
- e. Discuss the variety characteristics of the more important grape varieties.
- f. Identify a wine by the size, shape and color of the bottle.
- g. Discuss the proper storage conditions for wine.
- h. Illustrate proper tableside service of wine.
- i. Discuss the wine classification systems used in California, Europe, and South America.
- j. Read the wine labels from several countries and determine the implied quality hierarchy of the wines.
- k. Utilize an evaluator process to access the organoleptic properties of wine.
- l. Predict the suitability of wine with a particular meal.

