

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: WINE 120
Course Title: Survey of Wine and Alcoholic Beverages

Year: 2018-2019
Credit Hours: 3

Attendance Policy: *To maintain good grades, regular attendance in class is necessary. Absence from class is considered a serious matter and absence never excuses a student from class work. It is the responsibility of all instructors to distribute reasonable attendance policies in writing during the first week of class. Students are required to comply with the attendance policy set by each of their instructors. Students are not penalized if they are unable to attend classes or participate in exams on particular days because of religious beliefs, in accordance with Chapter 161, Section 224-a of the Education Law of the State of New York. Students who plan to be absent from classroom activity for religious reasons should discuss the absence in advance with their instructors. See college catalog for more information.*

Services for Students with Disabilities: *It is the College's policy to provide, on an individual basis, appropriate academic adjustments for students with disabilities, which may affect their ability to fully participate in program or course activities or to meet course requirements. Students with disabilities should contact the Coordinator of Access and Equity Services, to discuss their particular need for accommodations. All course materials are available in alternate formats upon request.*

Course Description

This is an introductory course that covers the many categories of alcoholic beverages available on the market today. Topics include the wine styles of the major wine producing countries in the world, spirits and beer. Critical tasting is an integral part of the course. Additional fee required. Prerequisites: MATH 090 if required by placement testing; prior completion or concurrent enrollment in HRMG 107, ENGL 100 and RDNG 116 if required by placement testing.
3 Cr. (3 Lec.) Fall and spring semesters.

Course Context/Audience

This course is appropriate for anyone with an interest in wines. This course is required in the Wine Marketing A.A.S. and Culinary Arts A.A.S. degree programs. Hotel and Restaurant A.A.S. degree majors may use it to satisfy the restricted elective requirement in their program.

Basic Skills/Entry Level Expectations

Writing: WC: College level writing skills are required. See course prerequisites for details.

Math: M2: If required, the student must have successfully completed MATH 090. Basic mathematical skills are required.

Reading: R3: If required, the student must be concurrently enrolled in RDNG 116. The course requires reading of mostly beginning college-level materials and limited higher college level materials that will also be covered in class.

Course Goals

Upon successful completion of this course, the student will be able to demonstrate basic knowledge and understanding of

1. alcoholic beverages and their production and use,
2. the major wine producing regions of the world and wines typical of those regions,
3. the major spirits and types of beer produced in the world,

Course Objectives/Topics

Topic	# Hours
Basics of wine production and fermentation techniques	3 Hours
Wine producing regions of France and French wines	6 Hours
Wine producing regions of Italy and Italian wines	3 Hours
Wine producing regions of Germany and German wines	3 Hours
Wine producing regions of Spain and Portugal and Spanish and Portuguese wines	3 Hours
Other European wines	3 Hours
Australian and New Zealand wines	3 Hours
South American and South African wines	3 Hours
Wines of the U.S.	3 Hours
Wines of the Finger Lakes	3 Hours
Aromatized wines, beers and ales	3 Hours
Distilled spirits, brandies, rums, and mixed drinks.	3 Hours
Whiskeys- scotch, bourbon, blends, and mixed drinks.	3 Hours
Vodkas, gins, cordials, liqueurs, and mixed drinks.	3 Hours

General Education Goals - Critical Thinking & Social/Global Awareness

HOW DOES THE COURSE ADDRESS THE OUTCOMES

CRITICAL THINKING OUTCOMES	(Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<p>Students will be able to</p> <ul style="list-style-type: none"> ➤ develop meaningful questions to address problems or issues. ➤ gather, interpret, and evaluate relevant sources of information. ➤ reach informed conclusions and solutions. ➤ consider analytically the viewpoints of self and others. 	<p>Students will learn about many different cultures/customs in the world as they study how each country or region produces and uses wines, spirits, and beers.</p>
SOCIAL/GLOBAL AWARENESS OUTCOMES	HOW DOES THE COURSE ADDRESS THE OUTCOMES (Include required or recommended instructional resources, strategies, learning activities, assignments, etc., that must or could be used to address the goal/outcomes)
<ul style="list-style-type: none"> ➤ Students will begin to understand how their lives are shaped by the complex world in which they live. ➤ Students will understand that their actions have social, economic and environmental consequences. 	<p>Students will develop a basic understanding of the fermentation process and its application in the production of wines, spirits, and beers.</p>

Instructional Methods

The instructor should use several instructional techniques including lecture and discussion, critical tastings and readings.

Methods of Assessment/Evaluation

Method	% Course Grade
Five tests/quizzes @ 10% each	50%
Class presentation or research paper	30%
Class participation	20%

Text(s)

Exploring Wine - The Culinary Institute of America's Complete Guide to Wines of the World, Latest Edition. Required

Wine for Dummies. Ed McCarthy and Mary Ewing-Mulligan. 2012, 5th Edition, Wiley. Required

Bibliography

Amerine, M. A. *Wine: An Introduction*. Berkeley: University of California Press, 1977.

Baldy, Marian. *The University Wine Course: A Comprehensive Text and Self-Tutorial*. San Francisco: Wine Appreciation Guild, 1995.

Bezzant, Norman. *The Book of Wine*. London: Quarto Publishing, 1989.

Bonadies, Michael. *Sip by Sip: An Insider's Guide to Fine Wine*. 1995.

Clarke, Oz. *Oz Clarke's New Classic Wines*. New York: Simon & Schuster, 1991.

Oz Clarke's Wine Atlas. Boston: Little, Brown, 1995.

Finkel, Harvey. *In Vino Sanitas?* 2d ed. Washington, D.C.: Society of Wine Educators, 2002.

Grossman, Harold J. Rev. ed. *Grossman's Guide to Wines, Beers, and Spirits*. New York: Charles Scribner's Sons, 1983.

Johnson, Hugh. *Vintage: The Story of Wine*. New York: Simon & Schuster, 1989.

Kolpan, Steven, Brian H. Smith, and Michael A. Weiss. *Exploring Wine*. Van Nostrand Reinhold.

Kramer, Matt. *Making Sense of Wine*. New York: Morrow, 1989.

MacNeil, Karen. *The Wine Bible*. New York: Workman, 2001.

McCarthy, Ed, and Mary Ewing-Mulligan. *Red Wine for Dummies*. Foster City, Calif.: IGD Books, 1996.

White Wine for Dummies. Foster City, Calif.: IGD Books, 1996.

Wine for Dummies. Foster City, Calif.: IGD Books, 1995.

Robinson, Jancis, ed. *The Oxford Companion to Wine*. 2nd ed. New York: Oxford University Press, 1999.

Tasting Pleasure: Confessions of a Wine Lover. New York: Viking Penguin, 1997.

Simon, Joanna. *Discovering Wine: A Refreshingly Unfussy Beginner's Guide to Finding, Tasting,*

Judging, Storing, Serving, Cellaring, and, Most of All, Discovering Wine. New York: Simon & Schuster, 1994.

Wine with Food. New York: Simon & Schuster, 1996.

Stevenson, Tom. *The New Sotheby's Wine Encyclopedia*. New York: DK Publishing, 1997.

Vine, Richard, et al. *Winemaking: From Grape Growing to Marketplace*. 1997.

Zraly, Kevin. *The Windows on the World Complete Wine Course*. New York: Sterling Publishing, 2000.

Hugh Johnson + Jancis Robinson, *World Atlas of Wine*, Mitch; 6 Rev Upd edition (October 1, 2007)

Tom Stevenson, *World Wine Report 2008*, DK Adult (October 15, 2007)

Other Learning Resources

Audiovisual

Electronic

American Journal of Enology & Viticulture, www.ajev.com

Smart Wine Online, www.smartwine.com

Society of Wine Educators, www.wine.gurus.com

Wine & Spirits Magazine, www.wineandspiritsmagazine.com

Wine.com, www.wine.com

Wine Education, www.wineeducation.com

Wine Enthusiast Magazine, www.wineenthusiastmag.com

U.S. Bureau of Alcohol, Tobacco, and Firearms, www.atf.treas.gov

Other

Guest lecturers

Periodical resources:

Decanter

Santé

Wine and Spirits

Wine Business Monthly

Wine Enthusiast

Wines and Vines

Wine Spectator