

Tompkins Cortland Community College
Master Course Syllabus

Course Discipline and Number: WINE 200

Year: 2023-2024

Course Title: Sensory Evaluation for Wine & Food Pairing

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 course examines the principles of sensory evaluation used in wine making and marketing. Students develop advanced levels of appreciation and evaluation that are needed by a wine producer, wine merchant, and enologist, who by the nature of their respective professions must discern flavors and establish tasting benchmarks. The successful pairing of wines with foods on a practical and theoretical basis is emphasized. Students learn how to score and present wine properly. Additional fee required. Prerequisites: MATH 090 if required by placement testing; prior completion or concurrent enrollment in RDNG 116 if required by placement testing; WINE 120; WINE 130; prior completion or concurrent enrollment in ENGL 101. 3 Cr. (3 Lec.) Fall semester.

Course Context/Audience

Building upon previously learned introductory understanding of wines and food, the course will bond technological wine making knowledge with the sensory characteristics of wine. It is an advanced course requirement in the Wine Marketing A.A.S. degree program. It may also be appropriate for Hotel and Restaurant A.A.S. and Culinary Arts A.A.S. degree majors as an elective. For professionals who are currently working in the wine industry, this course may be taken for career advancement.

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

Student will learn how to successfully pair wines with food on a practical and theoretical basis. Student will gain further knowledge required to score and present wine properly. Upon successful completion of this course, the student will be able to demonstrate on a professional level, wine sensory perception and assessment. It will prepare the student by providing necessary criteria for menu planning and professionalism in settings such as wine bars, restaurant operations, or a winery tasting room.

Course Objectives/Topics

Topic	% Course
<p>Sensory evaluation training, to include:</p> <ul style="list-style-type: none"> • The physiological bases and the senses of taste, smell, sight, touch and hearing • Techniques for wine appearance, odor and taste assessment • The families of wine fragrances: discovering, understanding and recognition • Performing and methods of sensory assessment (pair, three-angel, duo-trio test, the differentiation test, ranking test and description analysis) • Sensory testing: sensory thresholds, acquaintance with the basic tastes, recognition of basic tastes, classification based on color, taste and remembering • The types of the sensory properties in the analysis of wine • Basic knowledge about the correlation between the sensory analysis and instrumental results • Substances responsible for astringency, bitterness, acidity, weight, and color of the wine • Meaning, source and goal of sensory evaluation and scoring • The organization of wine evaluation and scoring: the space, equipment, temperature, order of serving the wines • Types and methods of evaluation • The influence of major technological properties during grape processing, winemaking and nursing (grape maturation, maceration, changes before, during and after alcoholic and/or malolactic fermentation, wine maturation) • Impacts on the wine quality and its character (geographical origin, winestyle, vintage, crop load, <i>terroir</i>, technological maturity, harvest) 	20%
Principles of evaluation and food pairing strategies	20%
Evaluation of traditional wine and food combinations from different regions of the world.	10%
New techniques and current trends in pairings.	15%
Emerging regions of the wine industry	15%
Multicultural approach to wine and food	10%
Menu planning and service strategies	10%

General Education Goals - Critical Thinking & Social/Global Awareness

CRITICAL THINKING 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)
<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 communicate their findings regarding the various topics of the sensory process. This will be done via homework assignments, class discussion, and evaluation summaries of the pairings done during class and the compared with practices.</p> <p>Student will evaluate various wines and foods. They will categorize wines by various senses. They will also interpret and communicate their research regarding knowledge of the wines and their own sensory process.</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. 	Students will learn about many different cuisines, cultures/customs in the world as they test their assumptions and the ideas of others.

Instructional Methods

The instructor will use several instructional techniques including lecture and discussion, critical tastings, application and research exploration in the industry, and readings.

Methods of Assessment/Evaluation

Method	% Course Grade
Midterm	20%
Class presentation	15%
Tasting evaluations and class participation	15%
Industry visit and wine list evaluation	20%
Final	30%

Text(s)

Brian Smith, *The Sommelier's Guide to Wine*, 1st Edition, suggested

Jancis Robinson, *The Oxford Companion to Wine*, Oxford, 3rd Edition, 2006 required

Bibliography

Joanna Simon, *Wine with Food*, Simon and Shuster, 1997.

Culinary Institute of America, *Exploring Wine*.

Jancis Robinson, *The Oxford Wine Companion*, 3rd Edition, 2006

Hugh Johnson and Jancis Robinson, *The World Atlas of Wine*, Hamlyn; 6th Revised edition, 2008

Amerine, M. A., *Wines: Their Sensory Evaluation*. W. H. Freeman & Co., 1983.

Baldy, Marian. *Wine Appreciation through the Senses*. Manual no. 20. San Francisco: Wine Appreciation Guild, 1997.

Broadbent, Michael. *Pocket Guide to Wine Tasting*. New York: Simon & Schuster, 1989.

Jackisch, Philip. *Sensory Identification of Wine Constituents*. AWS Manual no. 6. Rochester, N.Y.:

American Wine Society. Available from the American Wine Society, 3006 Latta Road, Rochester, NY 14612.

Marcus, I. H. *How to Improve Your Judging Ability*. Wine Publications, 1974.

Peynaud, Emile. *The Taste of Wine: The Art and Science of Wine Appreciation*. San Francisco:

Wine Appreciation Guild, 1989.

Other Learning Resources

Audiovisual

Hugh Johnson Wine Video

Electronic

Internet Research as developed by students and instructor.

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 :

World Wine Report 2008, Tom Stevenson