

HFT 2687 Wine Essentials

Valencia College

West Campus

COURSE SYLLABUS

Instructor:	Scott Richardson, MA	Term:	Fall 2017
Office:		Section	HFT 2687C-13797
Phone:	(458) 202-0932	Class Meeting Days:	Monday
E-Mail:	srichardson19@valenciacollege.edu	Class Meeting	5:00 pm-7:50 pm
Office		Hours:	
Hours:	Monday 5 pm - 7:50 pm (In class or by Appointment)	Class Location:	Valencia College West Campus Building 8-101

I. Valencia College Course Catalog Description

A survey of the renowned old and new world wine regions, their evolution in western culture, and their role in contemporary society. Grape varieties and celebrated vineyards, classification systems, international trends in wine consumption and restaurant marketing, along with the influence of media on wine consumption, will be studied.

II. Course Objectives

This course provides the culinary/hospitality student with critical knowledge of wines, the wine world, and the pairing of wine with food. The student will understand the basics of wine, differences between new world wine and Old-World wine, along with how wine and food compatibility; analyzing how to pair wine with food, along with in-depth culinary techniques.

Course Specific Outcomes

Upon completion of this course, students will be able to:

1. Classifying wine according to type
2. Apply wine tasting assessment techniques
3. Understand Viticulture and enology concepts
4. Distinguish between different grape varieties

5. Understand the application of wine and food pairing
6. Understand more about the North American wine producing areas
7. Understand more about the wine producing regions in Europe
8. Understand Champagne, sparkling wine, fortified wines, dessert wines
9. Understand how to use control points throughout the flow of wine
10. Understand wine management

Course Methodology

- Must be at least 18 years of age at the time of enrollment. Professional wine tasting protocol requires that all students taste the wine and spit. This policy will be strictly enforced-students who do not comply will be subject to discipline, which may include removal from the class.
- Class participation is required...
- **Professionalism** is a hallmark of the Valencia College. Each student is expected to dress and act in a professional manner in class. In wine tastings, **students (under 21 years old) are required to spit the wine after tasting-this is the mark of a wine professional. Students who do not spit will be asked to leave the class.** This is also for your safety since up to 4 wines may be tasted during a given class. Take good notes on the wines tasted in class, questions about their flavor profiles will be included in exams.

III. Course Prerequisites

None

IV. Course Credits

This is a 3-credit course.

V. Required Texts and Materials

- a. **No Text is required** due to the ever-changing nature of the wine industry. The instructor will provide public-domain materials that will complement the course
- b. You will be writing a wine journal, this should be typed and submitted online in Blackboard in either PDF or in a “. Doc” format.
- c. Curiosity and a sense of adventure

Additional articles and case studies will be required reading and will supplement the textbook and lectures. These will be posted throughout the semester in the “Course Content” tab in Blackboard.

VI. Format

Face to Face/Classroom: Combination of lectures, class discussions, and student projects.

VII. Course Requirements and Grading

The combined scores obtained on the following determine the final course grade:

Assessment	Total Points	Percent of Final Grade
Attendance/Participation	190	19%
Syllabus Quiz	10	1%
Assignments		
Wine Journal (Typed Tasting Notes, the Grid, and photos of each wine tasted)	400	40%
Examinations		
3 Exams (100 pts. per exam)	300	30%
Final Exam	100	10%
TOTAL	1000	100%

Grading criteria: The following scale will be used:

900-1000	= A
800-899	= B
700-799	= C
600-699	= D
500-599	= F

Attendance records, graded tests, and other assignments in this course will be available upon request during classroom hours. Students can access their scores throughout the semester using the “Grades” function of Blackboard. Please note that scores returned mid-semester are unofficial grades. If you have a question or concern, please ask in a timely manner to avoid “last-minute” disputes. The student should resolve grade issues with the Instructor (via email, telephone, or in-person) within 3 business days after grades are posted. Failure to address an issue regarding posted grades within 3 business days will result in the grade standing as recorded.

VIII. Course Policies: Grades

Attendance & Class Participation

Attendance and class participation are required. Attendance will be tracked and recorded. In addition, each student must make an effort to participate in the class discussions. The Instructor works under the premise that students read the assigned material and completed any activities prior to class. You cannot participate if you do not attend! Students who miss more than 3 classes for any reason will be withdrawn from the course.

Tardiness and early departures are disruptive to the class and students are expected to arrive on time and remain until the Instructor excuses the class. Should you have a need to depart class prior to the scheduled closing time, please see the Instructor in advance. Students, who are late for 3 classes, will be considered one absence.

Students will be held responsible for all material covered in class and it is your responsibility to obtain notes, assignments, etc. from another student should you miss any portion of a class.

Attendance Rubric:

Attendance will account for 19% of the course grade. Aside from being required to actively participate in class and be a positive influence on the rest of the students, you will be graded on your attendance in the following manner:

0 absences	= 100% for the attendance grade (190 points)
1 absence	= 80% for the attendance grade (152 points)
2 absences	= 50% for the attendance grade (95 points)
3 absences	= 0% for the attendance grade (zero points)
4 absences	= withdrawal from the course

Exam Policy

There will be 4 exams during the course, including the final exam. Exams will consist of short-answer questions. All exams will be administered online in Blackboard. Some questions involve basic math and may require use of a calculator. The material covered on the exams will include topics from the assigned readings, lectures, case studies, discussions and guest speakers (if any). You are free to use any and all material resources you need. However, my exams are not about the “correct answer”, but about how you critically think through the materials, and how you communicate this on “paper”.

The exams are scheduled in advance and no make-up exams will be given without proof of acceptable documentation. Make-up exams are **NOT** guaranteed. Documentation must be provided by the student and is subject to review by the Instructor and/or the administration to determine if the proof is indeed acceptable as determined by Valencia College standards and policies. If an exam is missed and circumstances do not warrant a make-up exam, the student will receive a zero for that exam.

Late Work Policy

Any assignments due in class will be submitted on time. I will accept any late work, however there will be a 10 point per day that it is late. After four days of the assignment not being submitted, you will receive a zero.

Extra Credit Policy

There will be no extra credit offered.

Withdrawal Policy

The withdrawal policy date for the semester is **November 10th, 2017**. If students withdraw before this date, they will receive a “W”. Please refer to Valencia College Catalog and/or Atlas for specific information on the Withdrawal policy

IX. Course Policies: Student Expectations

Professionalism Policy

Per College policy and classroom etiquette, mobile phones, iPads, iPods, computers, *etc.* **must be silenced** during all classroom lectures. Those not heeding this rule will be asked to leave the classroom immediately so as to not disrupt the learning environment. Please arrive on time for all class meetings. Students who habitually disturb the class by talking, arriving late, *etc.*, and have been warned may suffer a reduction in their final class grade.

Students who prefer to take notes on a laptop may do so; however, students using laptops must sit in the front row and ensure that the screen is used for notes from this class only.

Backpacks, bags, purses and all other materials extraneous to this class (such as newspapers, magazines or other textbooks) must be closed and placed on the floor. Water bottles may be brought into the classroom, but please do not “dine” during class. Please remove any paper or plastic materials when departing.

It is expected that students’ body language will indicate a state of conscious awareness and that students will stay alert (and awake) during classroom time with attention directed at designated speaker, whether that be the Instructor, a guest speaker or fellow students.

Valencia College Student Core Competencies

Think

Think clearly, critically, and creatively, analyze, synthesize, integrate and evaluate in many domains of human inquiry

To think, what must you do?

1. analyze data, ideas, patterns, principles, perspectives
2. employ the facts, formulas, procedures of the discipline
3. integrate ideas and values from different disciplines
4. draw well-supported conclusions
5. revise conclusions consistent with new observations, interpretations, or reasons

How and where must you think?

- with curiosity and consistency
- individually and in groups

Samples of my work which demonstrate that I can:

- identify data, ideas, patterns, principles, perspectives
- use facts, formulas, procedures

- draw well-supported conclusions
- integrate ideas and values from different disciplines
- revise my conclusions in light of new observations, interpretations, or reasons

Value

Make reasoned judgments and responsible commitments

To value, what must you do?

1. recognize values as expressed in attitudes, choices, and commitments
2. distinguish among personal, ethical, aesthetic, cultural, and scientific values
3. employ values and standards of judgment from different disciplines
4. evaluate your own and others' values from individual, cultural, and global perspective
articulate a considered and self-determined set of values

How and where must you value?

1. with empathy and fair-mindedness both individually and in groups

Samples of my work which demonstrate that I can:

- identify values expressed in feelings, attitudes, beliefs, choices, and commitments
- recognize my own and others' values
- distinguish among personal, ethical, aesthetic, cultural, and scientific values
- employ values and standards of judgment from different disciplines
- evaluate my own and others' values from global or universal perspectives
- commit to actions consistent with a considered and self-determined set of values

Act

Act purposefully, effectively, and responsibly

To act, what must you do?

- 1 apply disciplinary knowledge, skills, and values to educational and career goals
- 2 implement effective problem-solving, decision-making, and goal-setting strategies
- 3 act effectively and appropriately in various personal and professional settings
- 4 assess the effectiveness of personal behavior and choices
- 5 respond appropriately to changing circumstances

How and where must you act?

- with courage and perseverance
- individually and in groups
- in your personal, professional, and community life

Samples of my work which demonstrate that I can:

- act effectively and appropriately in different contexts and settings
- implement problem-solving and decision-making strategies
- manage my time and activities in daily life

- apply disciplinary knowledge, skills, values to my goals
- plan for and implement desirable change in response to circumstances

Communicate

Communicate with different audiences using varied means

To communicate, what must you do?

- 1 identify your own strengths and need for improvement as communicator
- 2 employ methods of communication appropriate to your audience and purpose
- 3 evaluate the effectiveness of your own and others' communication

How and where must you communicate?

- by speaking, listening, reading and writing
- verbally, non-verbally, and visually
- with honesty and civility
- in different disciplines and settings

Samples of my work which demonstrate that I can:

- identify my own strengths and weaknesses as a communicator
 - analyze audience to improve communication in various settings
 - communicate in different contexts, settings, and disciplines
- evaluate effectiveness of my own and others communication

Disability Access

Students with disabilities who qualify for academic accommodations must provide a letter from the Office for Students with Disabilities (OSD) and discuss specific needs with the professor, preferably during the first two weeks of class. The Office for Students with Disabilities (OSD) determines accommodations based on appropriate documentation of disabilities (West Campus SSB 102, Ext.1523).

Academic Conduct Policy

Each student is expected to do his or her own work, unless otherwise specified. It is expected that you cite any and all works in all assignments. Cheating will not be tolerated and will result in an automatic "F" on that exam or assignment. Depending on the severity of the infraction, your grade for the course may be an "F". You have been given permission to use all available resources, however, this policy will cover, as stated above, references and in-text citations. If you use someone else's idea, regardless of whether you quote these or not, there must always be citations and references.

Academic/Scholarly Writing

In this course, we use APA format. If you are not sure of this format, please click on the following link: <http://www.apastyle.org/>

X. Important Dates to Remember

Please note the following important dates and times. Deadlines related to class assignments are tentative and can be changed at the discretion of the Instructor.

No Show Reporting:	Sept 6 th - 15 th , 2017
Labor Day	Sept 4 th , 2017
Drop/Refund Deadline:	Sept 5 th , 2017
Thanksgiving Break (No Class)	November 22 nd - 26 th , 2017
Withdrawal Deadline:	November 10 th , 2017
Final Examination:	December 11 th , 2017

Fall Semester Schedule

Week	Date	Learning Activities
1	08/28/2017	Introduction and syllabus <ul style="list-style-type: none"> • The Basics of Wine • Introduction to wine View "Decanted"
2	09/04/2017	Labor Day -- No Class
3	09/11/2017	<ul style="list-style-type: none"> • Wine Tasting (will use variety of wines 2 reds and 2 whites, not based on region); Tasting rituals, sight, smell, Sip and summarize tasting process
4	09/18/2017	<ul style="list-style-type: none"> • Viticulture and Enology; from vine to bottle and Terroir • The Grape variety performance factors Tasting: German Riesling, Alsace Gewürztraminer, Loire Style (Sauvignon Blanc), and Bordeaux Style (Fume Blanc). Burgundian Style Chardonnays.
5	09/25/2017	Test 1. Covers all material in Week 1, 3, and 4.
6	10/2/2017	<ul style="list-style-type: none"> • Foundations to Wine and Food Pairing
7	10/9/2017	<ul style="list-style-type: none"> • Wines of North America (Tasting) California, Sonoma, Napa, Central Coast. Oregon and Washington State (wines to taste: Syrah, Pinot Noir, Chardonnay, Gewürztraminer, Cabernet Sauv. and Zinfandel)
8	10/16/2017	<ul style="list-style-type: none"> • Other New World Wine Countries
9	10/23/2017	Test 2. Covers all material in Week 6 - 8.
10	10/30/2017	<ul style="list-style-type: none"> • Wines of France (tasting) S. Rhone Chateauneuf du Pape, N. Rhone Cote Rotie, Alsace Riesling, Loire Chenin Blanc, Bordeaux (Red), Burgundian Pinot Noir, Chablis, Provence Rose.
11	11/06/2017	<ul style="list-style-type: none"> • Other Old-World Wine Countries (Spain, Italy, Portugal, Austria, etc.)
12	11/13/2017	<ul style="list-style-type: none"> • Guest Speaker - Mark Wallraff/Mosella Wine (Date must be confirmed)

13	11/20/2017	Test 3. Covers all material in Week 10-12 (including the guest speaker's information – Hint: Take Good Notes.
14	11/27/2017	<ul style="list-style-type: none"> • Fortified Wine - Port and/or Cognac. • Nectar: Dessert Wines (Tasting)
15	12/04/2017	<ul style="list-style-type: none"> • Bubbles: Champagne and Sparkling Wine (tasting)
16	12/11/2017	Final Exam on Week 14-15 <ul style="list-style-type: none"> • Submit Wine Journal online no later than 11:59PM EST tonight

Disclaimer

Changes in the syllabus & schedule may be made at any time during the course per instructor discretion.

Recommended Websites and other reading material

Good Wine Websites

www.decanter.com

www.winespectator.com

www.winepros.org

www.appellationamerica.com

www.terroir-france.com

www.wines-france.com

www.wineeducation.com

www.mosellawine.com

Blogs

www.vinography.com

www.jancisrobinson.com

www.nataliemaclean.com

www.DrVino.com

Wine Video

<http://tv.winelibrary.com>

** Please note, while I had added external sources to this syllabus, it does not indicate that this professor or Valencia College endorses these websites.