
GRAPE VARIETIES

SCHOOL OF HOSPITALITY & TOURISM

Course Number: HOS 5027	Contribution to Program: Vocational Core	Educator(s): School of Hospitality & Tourism Faculty Phone: 727-4723 Ext. 7673
Applicable Program(s): Sommelier Program	Prerequisites: HOS 5026 or HOS 5162	Approval Date: August 2010
Course Hours: Delivered: 36 Normative: 36	Corequisites: None	Approved By: <i>Michel Seward</i>
		Approved for Academic Year: 2010 - 2011

COURSE DESCRIPTION

This in-depth look at grape varieties permits you to refine your sensory and tasting skills while expanding your understanding of wines. Learn the characteristics found in each of the most popular grape varieties used in wine making today. Train your senses to recognize the differences between varieties. Appreciate the subtleties found in grape varieties grown in different parts of the world. Learn how wine makers harness these subtleties to create a wine style identity. Discover and taste wines while honing your evaluation methods and perfecting your taste description skills.

RELATIONSHIP TO PROGRAM LEARNING OUTCOMES

This is a vocational course that supports the following vocational program standards:	This course contributes to your program by helping you to achieve the following provincial essential employability skills:
<ol style="list-style-type: none"> 1. Explain how wines are made. 2. Use wine tasting techniques to analyze and asses wine characteristics. 4. Compare the characteristics of wine grown in different regions of the world. 	<ol style="list-style-type: none"> 1. Communicate clearly, concisely and correctly in the written, spoken, and visual form that fulfills the purpose and meets the needs of the audience. 2. Respond to written, spoken or visual messages in a manner that ensures effective communications. 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 of teams in ways that contribute to effective working relationships and the achievement of goals. 10. Manage the use of time and other resources to complete projects.

COURSE CURRICULUM

I. Course Learning Requirements/Embedded Knowledge and Skills

Course Learning Requirements	Knowledge and Skills
<p>When you have earned credit for this course you will have demonstrated an ability to:</p> <hr style="border-top: 1px dashed black;"/> <p>Identify major grape varieties as outlined in the course. Recognize characteristics in each of these grapes.</p> <hr style="border-top: 1px dashed black;"/> <p>Review course information from HOS-5162 (Wine Tasting) and apply to the varietal perspective in HOS- 5027 (Grape Varieties).</p> <hr style="border-top: 1px dashed black;"/> <p>Advise on proper cellaring conditions of wine.</p> <hr style="border-top: 1px dashed black;"/> <p>Recognize the importance of corks, both historically and practically.</p> <hr style="border-top: 1px dashed black;"/> <p>Use the senses of smell, taste and sight at a higher level than in HOS-5162 - Wine Tasting and identify the importance of the tannin, acidity and fruit elements in wine.</p> <hr style="border-top: 1px dashed black;"/>	<ul style="list-style-type: none"> - Perform visual examination. - Recognize different aromas and bouquets found in these grapes. - Identify different tastes and after tastes associated with the varietal wines. - Recognize different levels of tannin, acidity, fruitiness and sweetness in each grape variety. - Identify age via colour of wine. <hr style="border-top: 1px dashed black;"/> <ul style="list-style-type: none"> - Identify regions as the traditional homes of these varieties. <hr style="border-top: 1px dashed black;"/> <ul style="list-style-type: none"> - Identify basic methods to cellaring wine. <hr style="border-top: 1px dashed black;"/> <ul style="list-style-type: none"> - Identify the basic and introductory essentials to the world’s cork industry (locations, size of industry). - Explain the basic methods of producing corks. <hr style="border-top: 1px dashed black;"/> <ul style="list-style-type: none"> - During the tasting portion of the course, students will describe wines accurately. - Identify wines in a blind situation. <hr style="border-top: 1px dashed black;"/>

II. Learning Resources

Required:

About Wine: J. Patrick Henderson, ISBN # 0176468943, Publisher: Nelson

Reference Materials:

Encyclopedia of Grapes A to Z – Oz Clarke, pub. Harcourt Press

Grape Varieties – Pierre Galet, pub. Hachette

Grapes, Vines and Wines - Jancis Robinson, pub. Mitchell Beazley

The Vintners Art: Hugh Johnson & James Halliday, pub. Simon & Schuster

The World Atlas of Wine - Hugh Johnson & Jancis Robinson, pub. Mitchell Beazley

The Oxford Companion to Wine – Jancis Robinson, pub. Oxford University Press

NOTE: The books listed as “Reference Materials” may not be available at the College Bookstore.

III. Teaching/Learning Methods

During this course, you are likely to experience:

Lectures
Group Discussions
Class Discussions
Individual Readings and Research

IV. Learning Activities and Assessment

Samples of learning activities may include:

Taking notes
Tasting
Analyze and evaluating wine characteristics using process learned in HOS – 5162 - Wine Tasting course

V. Evaluation/Earning Credit

The following will provide evidence of your learning achievement:

Mid-Term Written Exam	Class 6	30%
Mid-Term Tasting Exam	Class 6	20%
Final Written Exam	Class 12	30%
Final Tasting Exam	Class 12	<u>20%</u>
Total		100%

It is the student's responsibility to be present at the Final Exam. In extreme circumstances, with prior consultation and at the instructor's discretion, an alternate date and time may be set. However, should there be a tasting component, the student must bear the expense of the wines utilized. The wines will become the property of the student following the Exam. The student is also responsible for compensating the instructor for invigilation

VI. Prior Learning Assessment

Evidence of learning achievement for PLA candidates will include:

1. Resumé: Outlining two years of full-time employment as a wine professional, (Representative, Consultant, Educator, Sommelier, etc.).
2. Obtaining a grade of 70% or better for both the theory and tasting elements of the Final Exam.

Course Assessment

It is Algonquin College's policy to give students the opportunity to complete a course assessment survey in each course that they take which solicits their views regarding the curriculum and the facilities.

Evaluation of Faculty

It is College policy that students be given the opportunity to evaluate faculty each semester. Therefore, you may be asked to complete an evaluation questionnaire in this or other courses.

Students With Disabilities

If you are a student with a disability please identify your needs to the professor and/or the Centre for Students with Disabilities (CSD) so that support services can be arranged for you. You can do this by making an appointment at the CSD, Room C142, Ext. 7683 or arranging a personal interview with the professor to discuss your needs.

Harassment/Discrimination/Violence

Harassment, discrimination and violence will not be tolerated. Any form of harassment (sexual, racial, gender, or disability-related), discrimination (direct or indirect), or violence, whether towards a professor or amongst students, will not be tolerated on the college premises. Action taken will start with a formal warning and proceed to the full disciplinary actions as outlined in Algonquin College policy. For further information, refer to the Student Instaguide or get a copy of the official policy statements from the Student Association (Directive A8).

Electronic Devices

The use of electronic devices during a class, other than those sanctioned by the course professor, is strictly prohibited. In particular, cell phones are to be turned off and are not to be used during a class. The use of any electronic devices during exams and mid-terms, other than those sanctioned by the professor in charge of the examination, is strictly prohibited.

Students with disabilities, who require electronic devices for their day-to-day functioning and/or exams, are to advise their course professor well in advance. For further information, get a copy of the official policy statements from the Student Association (Directive E39).

Plagiarism

Plagiarism is the submission of work that is in whole or in part someone else's work, which you claim as your own. You should be aware of the college policy of plagiarism (Algonquin Directive E43).

<http://www.algonquincollege.com/lrc/main/plagiarismstudents.html>

Software Copyright

In the past few years the Copyright Act has been updated to cover computer software. If the police lay charges against someone infringing copyright, the maximum penalties for a summary conviction are “a fine not exceeding twenty-five thousand dollars or imprisonment for a term not exceeding six months or both”. The maximum penalty for an indictable conviction is “a fine not exceeding one million dollars, or imprisonment for a term not exceeding five years, or both”.

Making a copy of a software package for your own use, other than a backup copy of a package that you have purchased as allowed in your license agreement, would make you liable for the above penalties.

Policies

Students should refer to the College policies at:

<http://www.algonquincollege.com/student-services/instaguide/policies.pdf>

It is the student’s responsibility to be aware of regulations regarding late/missed assignments, tests or examinations. It is also the student’s responsibility to retain course outlines for possible future use to support applications for transfer of credit to other educational institutions.