**GROSSMONT COLLEGE**

**COURSE OUTLINE OF RECORD**

Curriculum Committee Approval: 03/16/2021

GCCCD Governing Board Approval: 05/18/2021

**CULINARY ARTS 167 – WINES OF THE WORLD**

1. **Course Number Course Title Semester Units**

CA 167 Wines of the World 3

**Semester Hours**

3 hours lecture 48-54 total hours 96-108 outside-of-class hours 144-162 total hours

2. **Course Prerequisites**

None

**Corequisite**

None

**Recommended Preparation**

None

3. **Catalog Description**

An introduction to the various kinds and types of wines produced in the world. The course content includes the history of wine, classification of wine, production practices, and food and wine relationships. This class is open to all students 21 years of are or older who desire a background in enology, especially culinary arts students.

4. **Course Objectives**

The student will:

a. Review the history of the wine industry.

b. Analyze the basic production processes and varieties of wines.

c. Distinguish wines by grape variety, growing region, and production process.

d. Evaluate the relationship of wine to food.

e. Examine levels of intoxication and methods to curb over consumption by guests; third party liability.

f. Identify various wine aroma and flavors.

g. Create wine lists.

h. Distinguish by name and use, glassware appropriate for wine service.

5. **Instructional Facilities**

1. Standard Classroom
2. Culinary Food Laboratory

6. **Special Materials Required of Student**

None

7. **Course Content**

a. History of wines.

b. Wine laws.

c. Proper wine vocabulary.

d. Wine making.

e. Classes of wine.

f. Importance of microclimate and vineyard selection on the end product.

g. Wine purchasing.

h. Reading labels, storage and selection of stemware.

i. Wine list based on relationship of food and wines.

8. **Method of Instruction**

1. Lectures
2. Guest speakers
3. Industry Field Trips
4. Multimedia presentations

9. **Methods of Evaluating Student Performance**

a. Final exam composed of written multiple choice and practical wine identification exam.

b. Classroom assignments - discussion participation regarding manufacturer, wine tasting characteristics and food pairings.

c. Written abstracts on specific wine regions and makers, flavor and body characteristics and the manufacturing process.

10. **Outside Class Assignments**

a. Assigned reading from text.

b. Research and preparation of written abstract for chosen vineyard/wine maker describing, history, regional characteristics/terroir and the flavor profiles associated with wine maker.

11. **Representative Texts**

a. Representative Texts:

Johnson, Hugh. *World Atlas of Wine*. Mitchell Beazley 8th edition 2019

b. Supplementary texts and workbooks:

None

**Addendum: Student Learning Outcomes**

Upon completion of this course, our students will be able to do the following:

* 1. Comprehend and demonstrate knowledge of wine classification.
  2. Analyze the process of wine production.
  3. Taste and analyze different wine varietals according to geographical region.