I. **OVERVIEW**

The following information will appear in the 2009 - 2010 catalog

FDP-342 *Introductory Wine Evaluation*  
1 Unit

**Enrollment limited to:**  
**Materials Fee Required**

The scientific study of wines, with an emphasis on using precise descriptive language for sensory evaluation: the use of the senses of sight, smell, taste, and touch in a disciplined, systematic way to learn about some of the chemical and physical properties of wine. Emphasizes California varietal wines as a basis for learning about varietal wine characteristics to build a foundation for understanding the great wines of the world. Course is repeatable - three completions allowed. Field trips are required. Course is applicable to the associate degree.

II. **LEARNING CONTEXT**

Given the following learning context, the student who satisfactorily completes this course should be able to achieve the goals specified in Section III, Desired Learning:

A. **COURSE CONTENT**

1. **Required Content:**

   A. Wine types  
      1. Wine in Western civilization  
      2. California wine classification  
      3. Sparkling wines  
      4. White table wine  
      5. Red table wine  
      6. Dessert wines  
   B. Wine-grape production  
      1. Soil, water, and climate  
      2. Vineyard management  
      3. V. vinifera varieties  
      4. Rootstocks  
   C. Wine production  
   D. Sensory evaluation  
      1. Theoretical basis of sensory evaluation  
      2. Wine terminology and description  
      3. Interpreting a wine label  
      4. Complementing foods

B. **ENROLLMENT RESTRICTIONS**

1. **Limitations on Enrollment**

   Enrollment limited to:

C. **HOURS AND UNITS**

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D. METHODS OF INSTRUCTION (TYPICAL)

Instructors of the course might conduct the course using the following method:

1. Class lectures.
2. Demonstrations.
3. Films.
4. Guest speakers.
5. Individual evaluation of wine.
7. Discussion and debate.
8. Supplemental readings.
9. Assignments.
10. Students will collect data, analyze, evaluate, and compare problems presented in class.

E. ASSIGNMENTS (TYPICAL)

1. EVIDENCE OF APPROPRIATE WORKLOAD FOR COURSE UNITS

Time spent on coursework in addition to hours of instruction (lecture hours)

a. Weekly homework assignments
b. Daily reading of materials
c. Preparation for class discussions

2. EVIDENCE OF CRITICAL THINKING

Assignments require the appropriate level of critical thinking

a. Utilize four different, written evaluation instruments developed by industry to assist in standardizing the criteria for comparing weekly flights of wine.
b. Using aroma scent sticks, identify basic wine aromas and flavors, including varietal aromas, off odors, acidity, sweetness, balance, astringency, alcohol, oak and the effect of malolactic fermentation.

F. TEXTS AND OTHER READINGS (TYPICAL)


III. DESIRED LEARNING

A. COURSE GOAL
As a result of satisfactory completion of this course, the student should be prepared to:

Demonstrate general knowledge of wine making and wine evaluation using precise descriptive language for sensory evaluation: the use of the senses of sight, smell, taste, and touch in a disciplined, systematic way to learn about some of the chemical and physical properties of wine.

B. STUDENT LEARNING GOALS
Mastery of the following learning goals will enable the student to achieve the overall course goal.

1. Required Learning Goals
   Upon satisfactory completion of this course, the student will be able to:
   a. Define the basic wine types, identify their character and explain how they are made.
   b. Employ a systematic technique for sensory evaluation of wines.
   c. Utilize basic terms to describe the organoleptic properties of wines.
   d. Sample and compare a variety of California sparkling, table, and dessert wines.
   e. Identify how the sensory characteristics of wines arise in the vineyard and winery.
   f. Describe the concepts of wine and food combining.
   g. Interpret wine label information.
   h. Discuss health and social issues surrounding wine.

IV. METHODS OF ASSESSMENT (TYPICAL)

A. FORMATIVE ASSESSMENT
   1. Class discussion which demonstrates identification of lifelong positive habits associated with wine consumption.
   2. Homework assignments that require students to plan, describe, and evaluate specific food and wine pairings in terms of flavors, odors, textures and tastes.
   3. Identification of the characteristics associated with variety, viticulture, soil, and irrigation techniques.
   4. Participation in weekly class discussions following tasting each wine included in the week’s wine list.

B. SUMMATIVE ASSESSMENT
   1. Demonstration of correct utilization of different written evaluation instruments developed by industry to assist in standardizing the criteria for comparing weekly flights of wine.
2. Demonstration of how to correctly use Ann Noble’s The Wine Aroma Wheel and sensory evaluation of wine using aroma scent sticks.