

HRM216 : Wine Selection And Presentation

General Information

Author:	<ul style="list-style-type: none">Andrew Feldman
Course Code (CB01) :	HRM216
Course Title (CB02) :	Wine Selection And Presentation
Department:	HRM
Proposal Start:	Summer 2025
TOP Code (CB03) :	(1307.10) Restaurant and Food Services and Management
CIP Code:	(12.0504) Restaurant, Culinary, and Catering Management/Manager.
SAM Code (CB09) :	Clearly Occupational
Distance Education Approved:	No
Will this course be taught asynchronously?:	No
Course Control Number (CB00) :	CCC000590163
Curriculum Committee Approval Date:	09/11/2024
Board of Trustees Approval Date:	11/19/2024
Last Cyclical Review Date:	09/11/2024
Course Description and Course Note:	HRM 216 is an introductory course designed to provide students with an understanding of winemaking, including history, grape growing techniques, wine varietals and styles, fermentation, and winery and cellar operations. The course includes wine tasting and field trip to a winery. Note: Students must be at least 21 years of age and possess a valid form of picture identification to verify age.
Justification:	Mandatory Revision
Academic Career:	<ul style="list-style-type: none">Credit
Mode of Delivery:	No value
Author:	<ul style="list-style-type: none">Andrew Feldman
Course Family:	No value

Academic Senate Discipline

Primary Discipline:	<ul style="list-style-type: none">Cullnary Art/Food Technology (Food service, meat cutting, baking, waiter/waitressing, bartending)
Alternate Discipline:	No value
Alternate Discipline:	No value

Course Development

Basic Skill Status (CB08)

Course is not a basic skills course.

Allow Students to Gain Credit by Exam/Challenge

Course Special Class Status (CB13)

Course is not a special class.

Pre-Collegiate Level (CB21)

Not applicable.

Grading Basis

- Grade with Pass / No-Pass Option

Course Support Course Status (CB26)

Course is not a support course

General Education and C-ID

General Education Status (CB25)

Not Applicable

Transferability

Not transferable

Transferability Status

Not transferable

Units and Hours

Summary

Minimum Credit Units (CB07)	3
Maximum Credit Units (CB06)	3
Total Course In-Class (Contact) Hours	54
Total Course Out-of-Class Hours	108
Total Student Learning Hours	162

Credit / Non-Credit Options

Course Type (CB04)

Credit - Degree Applicable

Noncredit Course Category (CB22)

Credit Course.

Noncredit Special Characteristics

No Value

Course Classification Code (CB11)

Credit Course.

Variable Credit Course

Funding Agency Category (CB23)

Not Applicable.

Cooperative Work Experience Education

Status (CB10)

Weekly Student Hours

	In Class	Out of Class
Lecture Hours	3	6
Laboratory Hours	0	0
Studio Hours	0	0

Course Student Hours

Course Duration (Weeks)	18
Hours per unit divisor	0
Course In-Class (Contact) Hours	
Lecture	54

Laboratory	0
Studio	0
Total	54

Course Out-of-Class Hours

Lecture	108
Laboratory	0
Studio	0
Total	108

Time Commitment Notes for Students

No value

Units and Hours - Weekly Specialty Hours

Activity Name	Type	In Class	Out of Class
No Value	No Value	No Value	No Value

Pre-requisites, Co-requisites, Anti-requisites and Advisories

No Value

Entry Standards

Entry Standards	Description
No value	No value

Course Limitations

Cross Listed or Equivalent Course	Description
No value	No value

Specifications

Methods of Instruction

Methods of Instruction Lecture

Methods of Instruction Multimedia

Methods of Instruction Collaborative Learning

Methods of Instruction Demonstrations

Methods of Instruction Field Activities (Trips)

Methods of Instruction Guest Speakers

Methods of Instruction Presentations

Out of Class Assignments

- Essays (e.g. write an explanation of wine list choices presented in individual project)
- Group projects (e.g. a presentation evaluating a local restaurant's wine program including the wine list, menu suitability, and pricing)
- Individual projects (e.g. develop a wine list suitable for a particular style of restaurant)
- Field activities

Methods of Evaluation**Rationale**

Writing Assignment

Weekly oral and/or written assignments

Project/Portfolio

Final individual project

Exam/Quiz/Test

Midterm and final exams

Textbook Rationale

The book by John Laloganes is the latest edition of the text.

Textbooks

Author	Title	Publisher	Date	ISBN
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Laloganes, John	The Essentials of Wine with Food Pairing Techniques	New York: Pearson	2010	9780132351720
Kevin Zraly	Windows on the World Complete Wine Course	Union Square and Co.	2020	978-1454942177
Other Instructional Materials (i.e. OER, handouts)				
No Value				
Materials Fee				
No value				

Learning Outcomes and Objectives	
Course Objectives	
Describe the process of wine production, differing grape varieties, effect of terroir and how these elements influence the taste of wine.	
Identify the components of wine and understand why they are important when tasting wine.	
Learn how to analyze wine in a structured wine tasting format.	
Explain the processes involved in pre-harvest, harvest, crush, must and wine preparation.	
Describe the basics of wine clarification and fining techniques.	
Explain aging and the effects of oak chips and oak barrels.	
Describe basic cellar operations including bottling and aging.	
SLOs	
Identify the material and equipment used in the wine making process and the wine cellar.	
Expected Outcome Performance: 70.0	
<i>ILOs</i> Core ILOs	Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

HRM
Restaurant Management -
Certificate Organize beverage services for various types of events.

HRM
Restaurant Management - A.S.
Degree Major organize beverage services for various types of events.

Describe the characteristics of wine varietals and styles.

Expected Outcome Performance: 70.0

ILOs
Core ILOs Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

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HRM
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Explain the process of producing white, red, and fruit table wines.

Expected Outcome Performance: 70.0

ILOs
Core ILOs Demonstrate depth of knowledge in a course, discipline, or vocation by applying practical knowledge, skills, abilities, theories, or methodologies to solve unique problems.

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Additional SLO Information

Does this proposal include revisions that might improve student attainment of course learning outcomes?

No

Is this proposal submitted in response to learning outcomes assessment data?

No

If yes was selected in either of the above questions for learning outcomes, explain and attach evidence of discussions about learning outcomes.

No Value

SLO Evidence

No Value

Course Content

Lecture Content

Wine Production (14 hours)

- Introduction
- Harvest
- Fermentation of red wine
- Fermentation of white wine
- How sparkling wine is produced
- Bottling and aging
- How to read a wine label
- Evolution of wine
- How to store wine

Etiquette of Wine Tasting (16 hours)

- Choosing the right glass for the right wine
- The tasting sequence
- Recognizing good and bad wine
- Discover the varieties of grapes
- Red
- Merlot
- Cabernet Sauvignon
- Pinot Noir
- Additional red varietals
- White
- Riesling
- Sauvignon Blanc
- Chardonnay
- Additional white varietals
- Sparkling wines
 - Varietals
 - Production techniques

Wine and Food Pairing (12 hours)

- Wine with red meat
- Wine with white meat
- Wine with poultry
- Wine with seafood
- Wine with dessert
- The role different sauces play
- Food and wine "incompatibles"

Attending a Wine Tasting (6 hours)

Fortified Wines and Grape Spirits (6 hours)

- Port
- Sherry
- Madeira and Marsala
- Brandy
- Grappa and other pomace brandies

Total Hours: 54

Additional Information

Is this course proposed for GCC Major or General Education Graduation requirement? If yes, indicate which requirement in the two areas provided below.

No

GCC Major Requirements

No Value

GCC General Education Graduation Requirements

No Value

Repeatability

Not Repeatable

Justification (if repeatable was chosen above)

No Value

Resources

Did you contact your departmental library liaison?

No

If yes, who is your departmental library liaison?

No Value

Did you contact the DEIA liaison?

No

Were there any DEIA changes made to this outline?

No

If yes, in what areas were these changes made:

No Value

Will any additional resources be needed for this course? (Click all that apply)

- No

If additional resources are needed, add a brief description and cost in the box provided.

No Value