

El Centro College
Food & Hospitality Services Institute
Course Syllabus
RSTO 1319
VITICULTURE AND OENOLOGY
(C. Spring 2004)

I. Section _____ Semester _____
Instructor _____ Days _____
BUSINESS DIVISION Room No. _____
Office No. _____ Office Hours: _____
Phone: _____ E-Mail: _____

II. **COURSE PREREQUISITES:**

(A) **All students enrolled in this course must be 21 years old or older by the first class session, which this semester is 13 January 2004. This is a legal requirement in the State of Texas.**

(B) DTLS Reading/Writing Test Minimum Score: 32

MATH Test No. 2 Minimum Score: 18

Or appropriate completed courses such as English 1301 and College Algebra.

III. **COURSE DESCRIPTION: RSTO 1319. Viticulture and Oenology.**

A Study of the growing regions, production, processing, and distribution of domestic and international wines. Topics include types of wine grapes, varieties of wine, proper storage procedures, and the techniques of proper wine service.

Lecture 3, Lab 1, Co-op 0.

IV. **COURSE FOCUS:**

The instructor will present information to the class using the lecture method with the aid of visuals. The instructor will also lead the discussion during wine tastings as presented by various guest speakers. These activities will be enhanced by group discussions, question and answer sessions as well as by handouts from various wine industry sources. Handouts will also be made available from newspapers, the internet and various journals. Visual aids, such as videos, slides and overheads will be used.

There will be tastings of various wines during class sessions.

V. **TEXT AND REFERENCE:**

Required

(A) Exploring Wine, 2nd Edition, Kaplan, S., Smith, B.H., & Weiss M.A.

Recommended

(A) Windows on the World Complete Wine Course, (2004 Edition) Zarly, Kevin

VI. COURSE GOALS:

At the conclusion of this course each student will:

- (1) Be familiar with the processes of how wines are evaluated by taste.
- (2) Be able to suggest which wines compliment various foods.
- (3) Be able to read and comprehend wine labels of wines from around the world.
- (4) Understand how wines should be store and the inventory control techniques associated with wine storage.
- (5) Be familiar with the proper wineglasses to use for each wine.
- (6) Know the accepted table settings for wine service in several types of restaurants.
- (7) Know the techniques and methods used by wine professionals to present and serve wines at the table.
- (8) Be familiar with wine decanting methods.
- (9) Understand the successful steps used in creating wine lists, which help the sales of wines to compliment menu items of restaurants.
- (10) Know the elements, which make up the Responsible Beverage Service for any restaurant, including the legal responsibilities of serving wines.
- (11) Complete three written exams with a minimum score of 60% (out of 100%).
- (12) Complete assigned computer exercise assigned by the instructor.
- (13) Complete five (5) in class quizzes. Seven quizzes will be given; the five with the highest grades will be counted towards the final grade.
- (14) Participate in wine tasting sessions and hand-in completed tasting sheets.
- (15) Maintained a course notebook to be graded by the instructor at the end of the semester.
- (16) Participate in Mise En Place activities for this course.

VII. SCANS STATEMENT

EL CENTRO COLLEGE SCANS STATEMENT

WHAT ARE SCANS SKILLS?

These are the skills that employers need the most from their workers. SCANS skills are the predictors of success in the workplace.

WHO DEFINED THESE SKILLS?

In 1989, the U.S. Departments of Labor and Education jointly surveyed U.S. employers to find out the most important skills and competencies needed by workers.

The results of that survey identified SCANS (Secretary's Commission on Achieving Necessary Skills).

ECC Students and SCANS

El Centro College is committed to the preparation of our students for success in the workplace.

All El Centro College courses provide learning outcomes, which result in the mastery of SCANS skills. Although each course will not include every SCANS skill, each course syllabus will identify the specific SCANS skills and competencies taught in that course.

Throughout a formal program of study (Certificate, Degree or Transfer Program) a student will have the opportunity to master all SCANS skills and competencies.

SCANS FOUNDATION SKILLS

BASIC SKILLS	THINKING SKILLS	PERSONAL QUALITIES
1.a. Reading	2.a. Creative thinking	3.a. Responsibility
1.b. Writing	2.b. Decision making	3.b. Self-esteem
1.c. Arithmetic/Math	2.c. Problem solving	3.c. Sociability
1.d. Speaking	2.d. Thinking logically	3.d. Self-Management
1.e. Listening	2.e. Seeing things in the mind's eye	3.e. Integrity

SCANS WORKPLACE COMPTENCIES

MANAGING RESOURCES	INTERPERSONAL SKILLS	INFORMATION SKILLS	SYSTEMS KNOWLEDGE	USING TECHNOLOGY
4.a. Manage Time	5.a. Work on Teams	6.a. Acquire/evaluate data	7.a. Work in social systems	8.a. Select equipment/tools
4.b. Manage Money	5.b. Teach Others	6.b. Organize/maintain data	7.b. Work in technological systems	8.b. Apply technology to tasks
4.c. Manage Materials	5.c. Serve Customers	6.c. Interpret/Communicate data	7.c. Monitor/correct systems	8.c. Maintain/trouble shoot technologies
4.d. Manage Space	5.d. Lead Others	6.d. Process data with computer	7.d. Design/improve systems	
4.e. Manage Human Resources	5.e. Negotiate Conflict			
	5.f. Work with Diversity			

SCANS	OBJECTIVES	EVALUATION
1a,1d,1e, 2b,2c,2e, 6a,6b,6c.	Be familiar with the processes of how wines are evaluated by taste.	Objective test items Course notebook
1d,5b,5c	Be able to suggest which wines compliment various foods	Teacher observations, Course notebook
1d,1e,2a,2b, 2d,4c,6c	Be able to read and comprehend wine labels of wines around the world	Objective test items Tasting sessions
1a,1b,1c,1e 2b,2c,4c,4d,	Understand how wines should be stored, and the inventory control techniques associated with wine storage	Objective test items Computer exercises Mise en Place
1a,2b,2d,8a,	Be familiar with the proper wineglasses to use in serving different wines	Tasting sessions, Objective test items Mise en Place
1a,1b,2b,2d,	Know the accepted table settings for wine service in several	Objective test items

2c,8a	types of restaurants	Mise en Place, Instructor observation
1a,1b,2b,2d, 2c,5a	Know the techniques and methods used by wine professionals to present and serve wine at the table	Objective test items Miser en Place Instructor observation
1a,1b,2b,2d, 2c,5a	Be familiar with wine decanting methods	Objective test items Miser en Place Instructor observation
1a,1e,2a,5a 5b,5c	Understand the successful steps used to creating wine lists, which help the sales of wines to compliment menu items	Objective test items Instructor observation
1a,1e,3a,3d 3c,5a,5b,5c 5d,5e	Know the elements, which make up the <u>Responsible Beverage Service</u> for any restaurant, including the legal responsibilities for serving wine	Instructor observation Objective test items
1a,1b,1c,2b 2c,3a,3e	Complete three written exams with a minimum score of 60%	Objective test items
1a,1c,3a,3d 3e,6a,6b,6c, 6d	Complete assigned computer exercises	Completed computer
1a,1b,1c,2b 2c,3a,3e	Complete five class quizzes. Seven will be administered;	Objective test items
1e,2a,2d,4c 5c,6a,6c	Participate in wine tasting sessions and hand-in completed tasting sheets	Instructor observation Completed tasting sheets
1a,1b,3a,3b, 3c,3d,3e,4c,	Maintain a course notebook to be graded by the instructor at the end of the semester.	Completed Wine Notebook
2b,2c,2e,3a observation 4a,4c,4d,5a, 8a	Participate in Miser En Place activities for the course	Instructor

VIII. STUDENT CONTRIBUTIONS, ATTENDANCE POLICY

Students are expected to be active participants in the learning and discussion activities. Each student is encouraged to bring to class newspaper, magazine, and videos of interest to be discussed in class.

Students are not required to taste the wines presented in class. Individuals who are taking any type of medication that might have an adverse reaction when combined with alcohol, or females who are pregnant should not participate in the tasting sessions.

The instructor reserves the right to refuse to serve any student an alcoholic beverage when in his/her sole judgment it is in the best interest of El Centro College.

Attendance Policy:

1. Attendance will be taken and recorded by the instructor for every class session.
2. For students who are absent from each session, **30 points** will be deducted from the total points earned this each course.
3. For students who are tardy from each session, **20 points** will be deducted from the total points earned for each course. The instructor will advise student what constitutes tardy.

Disability Accommodations:

Any student who may need accommodations due to a disability, should make an appointment to see the course instructor, or contact the Disability Service Office in Room A110, Phone: 214-860-2411

Academic Ethics:

Any violation of the Student Code of Conduct(as printed in the El Centro Collage Catalog) will be penalized accordingly. All matters of academic dishonesty(plagiarism, collusion, fabrication, cheating etc.) will result in a failing grade for the assignment in question. All violations will be forwarded to the proper college authorities for review. The college may, at its discretion, impose additional sanctions on the student, including academic probation, suspension or expulsion. ANY form of disruptive behavior will not be tolerated.

Drop Policy:

1. If a student is unable to complete this course, for any reason, it is each student's responsibility to withdraw for it by _____. Withdrawal from a course is a formal procedure, which THE STUDENT must initiate; the instructor is not able to do it. This procedure may be done in Admissions or Counseling. If a student stops attending and does not withdraw, the student will receive a performance grade of "F".
2. Students sometimes drop courses when help is available that would help them to continue and successfully to complete the course. Each student is strongly advised to discuss plans to drop a course with the instructor. Each instructor is committed to help each student successfully finish this course.

IX. GRADING POLICY:

Grades in this course will be completed on a system of points earned for various assignments, projects and written examinations. Final letter grades will be assigned to total points earned as follows:

A = 621+	C = 483-551
B = 552-620	D = 414-482

HOW TO EARN POINTS

1. Exams:

There are three major exams. The first two exams will be worth 120 points each and will be completed in the Testing Center. The third exam is the final exam and it is worth 150 points. The Testing center is located on the First Floor of Building A. The Testing Center Phone is: _____ . Deadlines for the exams will be announced in class.

The exams will be made up of multiple choice questions as well as true/false questions and some short essay-type questions.

The Third Exam, which is also the Final Exam will be administered on the date and time scheduled for the course final exam.

The total points earned for all exams is 390
2. In Class Quizzes

There will be six/seven unannounced quizzes given in class. The quizzes with the two lowest grades will not be counted towards the final grade for the course. The quizzes will include multiple choice and true/false questions. The total points for all five quizzes are 100 points.
3. Computer Exercises:

Each student is expected to complete a series of Computer Exercises. During the Second Class Session the instructor will pass out all pertinent information about this course requirement. The total possible points for the Computer Exercise is 100 points.
4. Course Notebook

Each student is expected to keep a course notebook. In this notebook students are expected to keep handouts given in class, wine tasting notes, and any other outside material collected by each student. The notebook will be collected and graded during the final session in December/May. The total points for the notebook is 40 points.
6. Miser En Place

Each student will be required to set-up and clean-up one or more Professional Wine Tasting sessions. The Instructor will monitor these miser-en-place assignments. Miser En Place assignments will be made during the first and second class sessions. The total points for this activity is 60 points.
7. Optional classroom/outside activities
 - (a) Visit to a vineyard and submit a two-page report. A total of 25 extra points are possible.
 - (b) Tasting Notes. Submit your tasting notes after each tasting for the instructors review.

The instructor will announce which tasting sessions will be considered for this activity. A total of 60 extra points are possible.
 - (c) Service Learning. El Centro College encourages its students to participate in activities on a volunteer basis. A student may elect to participate in such activities as prescribed by the College. Details will be available during the first two class sessions.

The completed activity will earn a student 15 points towards the final grade

X. CLASSROOM ENVIRONMENT:

- (A) All persons enrolled and attending this course and the tasting sessions must be 21 years old by 13 January 2004.
- (B) Smoking will not permitted in the classroom. Eating is also discouraged. Do bring bottled water for the tasting sessions. It is highly recommended that you consume plenty of water with the wines we will be tasting.
- (C) No persons under 21 years of age are permitted in the classroom at any time.
- (D) Tasting Sessions will be held on campus at El Centro College and/or off campus locations. There will be numerous guest lecturers who will lead the various tasting sessions.
- (E) It may be necessary for each student to show both proof of age and proof of enrollment at El Centro College. Be sure that you have both College ID and proof of age ID with you at all times.
- (F) **NO WINE MAY BE REMOVED FROM THE CLASSROOM AT ANY TIME FOR ANY REASON.**

XI. CHANGING THE SYLLABUS:

When conditions or circumstances occur, the instructor may alter this syllabus to improve the material or to increase the expected benefits to each student.

During the semester, the instructor may be able to invite visiting WINE personalities such as vintners, writers, etc. to visit the class and give unscheduled presentations on their field of expertise.

XII. TASP (TEXAS ACADEMIC SKILLS PROGRAM TEST):

If you are enrolled in a developmental or ESOL course because you failed a section of the TASP test (or a TASP-equivalent test), you are required to attend AND participate in the mandated remediation course. If you do not attend and participate in such courses, you will be withdrawn from ALL courses in which you are enrolled at El Centro or other Dallas County Community Colleges; this withdrawal will be subject to El Centro's published refund policies, and you are solely responsible for any Financial Aid obligations you may have incurred.

For further information regarding TASP consult a counselor in the COUNSELING CENTER.

XIII SCHEDULE OF CLASSES

<u>Date</u>	<u>Session</u>	<u>Topic</u>	<u>Text</u>
January 13	One	Organization of class. Mise-en-Place Assignments. What is Wine?	P. 6-41
January 20	Two	How wine is made. How to read Wine labels	P. 43-83 P. 761-775
January 27	Three	Responsible Alcohol Service Wine and Health	Handout P. 623-689
February 3	Four	Wine Tasting Wine tasting Evaluation-White wines Wine tasting Evaluation-Red wines	P. 85-111
February 10	Five	Wines of North America (other than California) Wine tasting Evaluation-Wines Of Texas	P. 117-155
First major Examination covers Sessions 1, 2, 3, 4, and 5			
February 17	Six	Wines of California Wine tasting Evaluation-California Wines	P. 157-227
February 24	Seven	Wines of France Wine tasting Evaluation-French wines	P. 281-303 P. 347-397
March 2	Eight	Champagne Champagne Tasting-World Champagnes	P. 303-347
March 9	No Classes	SPRING BREAK	
March 16	Nine	Wines of Italy Wine tasting Evaluation-Wine of Italy	P. 399-361
March 23	Ten	Wines of Spain and Portugal Ports and Sherries Wine Tasting Evaluation-Wines of the Iberian peninsula.	P. 463-527

Second Major Exam covers Sessions 6, 7,8,9, and 10.

March 30	Eleven	Wines of Germany Wine tasting Evaluation-German Wines	P. 529-561
April 6	Twelve	Wines of South America Wines of Australia/New Zealand Wine tasting Evaluation Chilean and Australian Wines	P. 229-244 P. 244-266
April 13	Thirteen	Wines of the World South Africa Central/Eastern Europe Eastern Mediterranean Wine Tasting Evaluation-Greek Wines	P. 266-273 P. 563-581 P. 583-591
April 20	Fourteen	Legal aspects in serving alcohol	CLASS NOTES
April 27	Fifteen	Wine Service Wine Purchasing/Storage Wine Lists	P. 693-709 P. 711-731 P. 733-759
May 4	Sixteen	Final Exam. (The Exam will cover 50% From Sessions 11,12, 13, and 14 and 50% From Sessions 1,2,3,4,5,6,7,8,9,and 10.	

GRADE PROFILE
RSTO 1319 Viticulture and Oenology

	Your Score	Total Possible
Exam 1	_____	120
Exam 2	_____	120
Exam 3	_____	150
Sub Total	_____	390
Quiz 1	_____	20
Quiz 2	_____	20
Quiz 3	_____	20
Quiz 4	_____	20
Quiz 5	_____	20
Quiz 6	_____	20
Quiz 7	_____	20
Sub Total	_____	100
		(Only the top five scores will be applied to the course grade)
Note Book	_____	40
Computer Exercise	_____	100
Mis En Place	_____	60
Sub Total	_____	200
TOTAL REQUIRED FOR RSTO 1319		690
Total Extra	Points added to total required	
Tastings	_____	60
Field Trip	_____	25
Service Learning	_____	15
Sub Total	_____	100
GRAND TOTAL		790
Less Absences	_____ x30=	
Less Tardies	_____ x20=	
TOTAL POINTS EARNED		_____

Grade calculations:

A= 621-790

B= 552-620

C= 483-551

D= 414-482

OPTIONAL ACTIVITIES-RSTO 1319

ACTIVITY	<u>Your Score</u>	<u>Total Possible</u>
1. Tasting Session_____	_____	10
2. Tasting Session_____	_____	10
3. Tasting Session_____	_____	10
4. Tasting Session_____	_____	10
5. Tasting Session_____	_____	10
6. Tasting Session_____	_____	10
7. Tasting Session_____	_____	10
8. Tasting Session_____	_____	10
9. Tasting Session_____	_____	10
10. Tasting Session_____	_____	10
11. Tasting Session_____	_____	10
12. Tasting Session_____	_____	10
Sub TOTAL	_____	<u>60</u> (Note: Only 6 Tasting Sessions will count)