



## General Course Information

|                                  |  |
|----------------------------------|--|
| <b>Instructor:</b>               | Melissa Pulvermacher                     |
| <i>Email</i>                     | melissa.pulvermacher@gmail.com           |
| <i>Office Location</i>           | Macs Room 204                            |
| <i>Office Hours</i>              | Tuesday 5:30-6:30                        |
| <i>Department/School</i>         | Hospitality, Food and Tourism Management |
| <i>Website and Social Media:</i> |  |

**TAs** None

**Class Schedule:** Tuesday 4:30-5:20 MACS 209  
Wednesday 7-9:50 MACS 209

**Pre-requisites:** None

**Co-requisites:** Must be 19 years or older

## Course Description

This course is specifically designed for those students who have a professional interest in learning about wines. It deals with wine appreciation but also covers production, storage and service aspects of the wine trade. Students who work in fine dining restaurants can also benefit substantially from this course. Most students develop an appreciation for wine as a result of taking this course that enriches the remainder of their lives.

Many students find this course very challenging. There is an extraordinary amount of nomenclature, facts and information to assimilate. Students are advised to learn the material as you go to ensure that you don't fall behind. The material itself is not necessarily difficult... the volume is the challenge.

## Course Learning Outcomes

**Upon successfully completing this course you will be able to:**

1. Demonstrate an understanding of the process of making wine
2. Evaluate the quality of wine through taste, sight and smell
3. Show an understanding of how terroir, production methods and viticulture practices affect quality
4. Demonstrate an understanding of the major wine regions of the world
5. Taste wine using the WSET wine tasting protocol method

## Course Assessment

|                      |     |                                    | <b>Associated Learning Outcomes</b> | <b>Due Date/ location</b> |
|----------------------|-----|------------------------------------|-------------------------------------|---------------------------|
| <b>Assessment 1:</b> | 30% | <i>Ontario Wine Council Exam</i>   | 1,2,3,4,5                           | <i>Feb 7th</i>            |
| <b>Assessment 2:</b> | 30% | <i>New World Exam</i>              | 1,3,4                               | <i>March 7th</i>          |
| <b>Assessment 3:</b> | 30% | <i>Old World Exam</i>              | 1,3,4                               | <i>April 4th</i>          |
| <b>Assessment 4:</b> | 10% | Final hand in report (via dropbox) | 1,2,3,4,5                           | <i>April 11th</i>         |

## Teaching and Learning Practices (*as appropriate*)

### Lectures

A combination of teaching methods will be utilized including videos, lectures, discussions, guest lectures and product tasting exercises. PowerPoint presentations for the lectures will be available on D2L shortly before or after each class. News items, class announcements, etc. will also be posted weekly as they occur. D2L will have links to recommended websites and web media resources. Students are expected to utilize these resources in preparing for class and studying. Videos shown in class will not be available for viewing at alternate times.

### Labs

The wines and other beverage products for tasting exercises are specifically obtained for each lab, and cannot be provided at other times. Notwithstanding sniffles and colds that may inhibit your ability to evaluate wines completely, you should make every effort to attend lab sessions: they will not be repeated.

During the labs, small samples of wines (about 6 ounces in total for any session) are used to teach and practice organoleptic evaluation techniques. It is possible to learn and experience 95% of the sensations without swallowing a single drop of wine (although some people find this very difficult to do). Indeed, top professional wine tasters often evaluate, and then spit out hundreds of wine samples on a given day. Students who do not wish to imbibe alcohol for any reasons should speak with the instructor. Students who are unable to imbibe wines are exempt from the lab fee, but are required to attend labs.

A combination of teaching methods will be utilized including videos, lectures, discussions, guest lectures and product tasting exercises. PowerPoint presentations for the lectures will be available on D2L shortly before or after each class. News items, class announcements, etc. will also be posted weekly as they occur. D2L will have links to recommended websites and web media resources. Students are expected to utilize these resources in preparing for class and studying. Videos shown in class will not be available for viewing at alternate times.

|                        |      |
|------------------------|------|
| <b>Seminars</b>        | None |
| <b>Workshops</b>       | None |
| <b>Site/Field Trip</b> | None |

## Course Resources

### Required Texts:

- Wine & Spirit Education Trust Level 2 Workbook
- Wine Council of Ontario Workbook

**Recommended Texts:** None

**Lab Manual:** None

**Other Resources:** Weekly readings will be made available on D2L

### Additional Costs:

- \$31.10 Wine Council of Ontario Manual
- \$30 WSET L2 Manual
- \$100 Wine tasting lab fee
- \$17.55 Wine glasses

## Course Policies

### Course Policy regarding use of electronic devices and recording of lectures

Please feel free to record the lectures if need be. Laptops are permitted for note taking purposes. If you need to use your mobile phone please excuse yourself from the room before doing so

## University Policies

### Academic Consideration

When you find yourself unable to meet an in-course requirement because of illness or compassionate reasons, please advise the course instructor in writing, with your name, id#, and e-mail contact. See the academic calendar for information on regulations and procedures for

Academic Consideration: <http://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-ac.shtml>

### Academic Misconduct

The University of Guelph is committed to upholding the highest standards of academic integrity and it is the responsibility of all members of the University community, faculty, staff, and students to be aware of what constitutes

academic misconduct and to do as much as possible to prevent academic offences from occurring.

University of Guelph students have the responsibility of abiding by the University's policy on academic misconduct regardless of their location of study; faculty, staff and students have the responsibility of supporting an environment that discourages misconduct. Students need to remain aware that instructors have access to and the right to use electronic and other means of detection. Please note: Whether or not a student intended to commit academic misconduct is not relevant for a finding of guilt. Hurried or careless submission of assignments does not excuse students from responsibility for verifying the academic integrity of their work before submitting it. Students who are in any doubt as to whether an action on their part could be construed as an academic offence should consult with a faculty member or faculty advisor.

The Academic Misconduct Policy is detailed in the Undergraduate Calendar:

<http://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08...>

## **Accessibility**

The University of Guelph is committed to creating a barrier-free environment. Providing services for students is a shared responsibility among students, faculty and administrators. This relationship is based on respect of individual rights, the dignity of the individual and the University community's shared commitment to an open and supportive learning environment. Students requiring service or accommodation, whether due to an identified, ongoing disability or a short-term disability should contact the Centre for Students with Disabilities as soon as possible.

For more information, contact CSD at 519-824-4120 ext. 56208 or email [csd@uoguelph.ca](mailto:csd@uoguelph.ca) or see the website: <http://www.csd.uoguelph.ca/csd/>

## **Course Evaluation Information**

Please refer to the [Course and Instructor Evaluation Website](#)

## **Drop date**

The last date to drop one-semester courses, without academic penalty, is October 31, 2014. For regulations and procedures for Dropping Courses, see the Academic Calendar:

<http://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08>