



UNIVERSITY
of GUELPH

School of Hospitality & Tourism Management

Winter 2015

Wine and Oenology HTM*4050

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Office Hours: Tuesdays, 1 pm - 11:00 pm
Lectures: MACS Monday 7:00 pm – 9:50 pm
Tuesday 2:30pm - 3:20
Text required: Windows on the World Complete Wine Course
Blog: www.wineatguelph.com
Twitter: @rovingprofessor @wineatguelph

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.

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.

Many students find this course very challenging (marks are low). 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 difficult... the volume is the challenge.

Course Prerequisites: Must be 19 years of age or older.

Course Objectives:

After course completion, students will be able to professionally evaluate, select, and recommend wines for formal and informal occasions.

The student will have the additional opportunity (at no charge) to gain accreditation from the Wine Council of Ontario.

Teaching Methods:

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.

Laboratory:

The alcoholic and non-alcoholic 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 these products completely, you should make every effort to attend lab sessions: they will not be repeated.

During the labs, small samples of products (about 0.8 ounces of ethanol 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 may not imbibe alcohol for religious or health reasons should speak with the instructor about alternate exam questions or

project topics. It is advisable to eat lunch prior to labs on Fridays to reduce the immediate effect of imbibing alcohol on an empty stomach.

Laboratory Code of Conduct

Prior to participating in any Beverage Management laboratory, students are required to provide proof of age of majority (photo ID plus birth certificate) and sign a document that attests to their understanding and agreement to abide by the Laboratory Code of conduct for HTM*3030 labs. The code of conduct is below:

1. Students are **not** required to imbibe any alcoholic sample provided during the laboratory class, mid-term or final examinations.
2. Students with allergies will exercise due diligence with regards to imbibing all beverage samples served and have the appropriate remedy available at all times in the event of a reaction.
3. Students will **not** imbibe any alcohol if they are taking medication that prohibits ingestion of alcohol.
4. Students will **not** imbibe any alcohol on the same day prior to a laboratory class or examination where alcohol is served.
5. Students will **not** provide any portion of their alcoholic beverage sample(s) to another student.
6. Students will **not** imbibe any alcoholic beverage sample that was not directly served to them under the instructor's supervision.
7. Students will **not** bring alcoholic beverages into the laboratory class room.
8. Students will **not** remove any alcoholic beverages from the classroom.
9. Students will eat something prior to the laboratory. Students will **not** imbibe alcohol on an empty stomach.
10. Students will review the material in the lecture entitled, "Use and abuse of alcohol" prior to participating in the first HTM*3030 lab where alcoholic beverages are served.

The purpose of the **Laboratory code of conduct** is to ensure that the lab complies with the LCBO regulations for licensed facilities, and that participants have a safe, informative learning experience. Modest levels of inebriation have a substantive effect on the ability to learn and retain the knowledge gained in class. While labs are enjoyable for most students, their purpose is educational, not social.

Required Text, Equipment and Lab Fee:

The required text is Kevin Zraly's Windows of the World Complete wine course available at the bookstore.. You will also be given a book entitled "The Wine Appellations of Ontario." Exams will be based on knowledge in these texts and

slides provided from lectures. The cost of the WCO book is \$20. The lab fee includes a set of tasting glasses used in the labs. Students must pay the \$85 lab fee and pick up their wine glasses during class time on Tuesday Jan 7th. At that time, you will also be asked to present proof of age and sign a declaration that you have read and agree to the laboratory code of conduct.

Important Dates:

Quiz: Wine Council of Ontario test 15%
Quiz: New World Quiz 25%
Quiz: Old World Quiz 25%
Final Examination: TBA, 35% of final grade. (entire course content)

D2L On-line Materials:

PowerPoint Slides used in the lectures, grades and other resources will be available on D2L before class. D2L will also be the official means for the class to receive communication regarding matters relating to the class and labs. Communicate with the instructor by regular email. Video materials will not be available on Blackboard.

Lecture Schedule:

<u>Week of</u>	<u>Topic</u>	<u>Readings:</u>
Jan. 5	Monday: Course Orientation and movie Tuesday: Pick up material	KZ Pg 1-25
Jan. 12	Monday: Grapes, Viticulture, How to taste wine Tuesday: Wine-Making	WCO
Jan. 19	Monday: Intro to Ontario wine industry and history, ON tasting Tuesday : Niagara	WCO
Jan. 26	Monday: Other Ontario wine regions, ON tasting Tuesday: TBA	WCO

Week of	Topic	Readings:
Feb. 2	Monday: Intro to New World, USA Tuesday: WCO Quiz	USA tasting KZ 57-102, 161-168
Feb. 9	Monday: Australia and NZ, Aus, NZ & SA tasting Tuesday: South America	KZ 220-252
Feb. 16–20	Winter Break	No Classes
Feb. 23	Monday: Sparkling and Dessert, Sparkling & Dessert tasting Tuesday: New World Quiz	KZ 201-218
Mar. 2	Monday: Intro to Old World. France Bordeaux, Loire Tuesday: Champagne	FR tasting KZ29-56
Mar. 9	Monday: Burgundy and Rhone, Tuesday: Alsace and the Midi	FR tasting KZ 119-160
Mar. 16	Monday: Italy & Italy tasting Tuesday: Germany	KZ 177-200
Mar. 23	Monday: Spain and Portugal , Spain, Port Tuesday: Old World Quiz	tasting KZ103-118
Mar. 30	Monday: Review for exam ,	Tasting Challenge!!
Apr ?	Final Examination TBA	

Academic Misconduct

The University of Guelph is committed to upholding the highest standards of academic integrity and directs 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. The University of Guelph takes a serious view of academic misconduct and it is your responsibility as a student to be aware of and to abide by the University’s policy. Included on the definition of academic misconduct are such activities as cheating on examinations, plagiarism, misrepresentation, and submitting the same work in two different courses without written permission.

To better understand your responsibilities read the Undergraduate Calendar at:

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

You are also advised to make use of the resources available through the Learning Commons (<http://www.learningcommons.uoguelph.ca/>) and to discuss any questions you may have with your course instructor, teaching assistant, Academic Advisor or Academic Counsellor.

Students should be aware that faculty have the right to use software to aid in the detection of plagiarism or copying and to examine students orally on submitted work. For students found guilty of academic misconduct, serious penalties up to and including suspension or expulsion from the University can be imposed.

Students who find themselves unable to meet course requirements by the deadline or criteria expected because of medical, psychological or compassionate grounds beyond their control should review the regulations on Academic Consideration in the Undergraduate Calendar (http://www.uoguelph.ca/undergrad_calendar/c08/c08-ac.shtml) and discuss their situation with the instructor, Program Counsellor or Academic Advisor as appropriate.