

## General Course Information

**Instructor:** Melissa Pulvermacher  
**Email** [mpulverm@uoguelph.ca](mailto:mpulverm@uoguelph.ca)  
**Office Location** MACS 229  
**Office Hours** By Appointment  
**Department/School** Hospitality, Food and Tourism Management

**Class Schedule:** Tuesday 5:30-6:20 MACS 209  
Wednesday 7-9:50 MACS 209

**Pre-requisites:** None

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

**Classroom:** MACS 209

## 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.

## Course Learning Outcomes

**Upon successfully completing this course, you will:**

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

### Knowledge and Understanding:

1. Understand and identify various global wine regions; New World and Old World
2. Know the importance of the history of viticulture, winemaking and wine production and how it affects the wine industry today.
3. Have an in-depth knowledge of grape varieties, their unique characteristics and styles.

### Discipline/Professional and Transferable Skills:

1. Be knowledgeable about the many wine regions and their unique terroir
2. Be able to identify different types of grapes, their styles and characteristics.
3. Be able to evaluate the quality of various wines
4. Be able to serve wine in a restaurant setting with in-depth knowledge of styles

### Attitudes and Values

1. Be a responsible and educated consumer of wine and beverage alcohol.

### Summary of Course Content and Materials

#### Additional Costs:

- \$32 Wine Council of Ontario Manual
- \$100 Wine tasting lab fee
- \$50 Wine glasses, tasting mat & SAT guide

***Semester Field Trip to Niagara Wine Region – to be announced (not mandatory)***

### Course Assessment

			<b>Associated Learning Outcomes</b>	<b>Due Date/ location</b>
<b>Assessment 1:</b>	20%	Ontario Wine Council Exam	LO 1 – 5	<i>Feb 5<sup>th</sup></i>
<b>Assessment 2:</b>	30%	New World Wine Exam	LO 1, 3, 4	<i>March 4<sup>th</sup></i>
<b>Assessment 3:</b>	30%	Old World Exam	LO 1, 3, 4	<i>April 18<sup>th</sup></i>
<b>Assessment 4:</b>	20%	Final hand in report (via dropbox)	LO 1 – 5	<i>April 3<sup>rd</sup></i>
<b>Total</b>	<b>100%</b>			

## Teaching and Learning Practices

<b>Lectures</b>	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 Courselink shortly before or after each class. News items, class announcements, etc. will also be posted weekly as they occur. Courselink 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 <u>not</u> be available for viewing at alternate times.
<b>Labs</b>	<p>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.</p> <p>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.</p> <p>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 Courselink shortly before or after each class. News items, class announcements, etc. will also be posted weekly as they occur. Courselink 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 <u>not</u> be available for viewing at alternate times.</p>

## Course Resources

**Required Text:** Wine Council of Ontario Workbook

**Recommended Text:** None

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

## Course Policies

### Grading Policies

Unless you have discussed an extension well ahead of the due date with the instructor, late penalties of 5% of the total grade earned per day (including weekends) will be assigned to any assessment (i.e. deducted from the total mark). Extensions will only be granted on the basis of valid medical or personal reasons, and need to be requested via email to the instructor as soon as possible. Late assignments will not be accepted once graded assignments have been returned officially to the class at large, unless circumstances permit and alternative arrangements have been made.

Students who find themselves unable to meet course requirements by the deadlines or the criteria expected because of medical or personal reasons, should review the regulations on academic consideration in the Academic Calendar and discuss their situation with the instructor, program counselor or other academic counselor as appropriate.

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

#### Missed Assignments:

A grade of zero will be assigned if you fail to submit an assignment, unless you are ill or have other compassionate reasons. Please read your Undergraduate Calendar for the regulations regarding illness and compassionate grounds. Please note, vacation travel, moving house, or outside work commitments will not be accepted as valid reasons for missing deadlines.

If you have religious observances which conflict with the course schedule or if you are registered with Student Accessibility Services, please contact the course instructor in order to make arrangements for your assessment if appropriate.

### 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:

<https://www.uoguelph.ca/registrar/calendars/undergraduate/current/c08/c08-amisconduct.shtml>

### **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 Student Accessibility Services as soon as possible.

For more information, contact SAS at 519-824-4120 ext. 56208 or email [sas@uoguelph.ca](mailto:sas@uoguelph.ca) or see the website: <https://wellness.uoguelph.ca/accessibility/>

### **Course Evaluation Information**

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

### **Recording of Materials**

Presentations which are made in relation to course work—including lectures—cannot be recorded or copied without the permission of the presenter, whether the instructor, a classmate or guest lecturer. Material recorded with permission is restricted to use for that course unless further permission is granted.

### **Drop date**

The last date to drop one-semester courses, without academic penalty, is April 3, 2020. For regulations and procedures for Dropping Courses, see the Academic Calendar:

<https://www.uoguelph.ca/registrar/calendars/graduate/current/>

<b>Date Submitted to Chair:</b>	
<b>Chair Signature (Approval):</b>	
<b>Date Approved by Chair:</b>	

## Tentative Class Schedule (subject to change)

Week of	Topic	Readings:
Jan. 8	Tuesday: <b>No Seminar</b> Wednesday before class: <b>PICK UP Wine Glasses &amp; Course Pack – LAB FEE DUE</b> Wednesday: Orientation + Intro to Ontario Viticulture & Winemaking	
Jan. 15	Tuesday: Grapes, Ontario Wine History Wednesday: Ontario continued + HOW TO TASTE Lab	
Jan. 22	Tuesday: Ontario continued + exam review Wednesday: Intro to new world & Natural Wine + tasting	
Jan. 29	Tuesday: Free Study Session Wednesday: <b>Canadian Wine Guest Speaker - TBA</b>	
Feb. 5	Tuesday: USA & South Africa Wed: <b>Ontario Wine Council Exam***</b>	
Feb. 12	Tuesday: Sparkling & Dessert Wine Wednesday: New Zealand/ Australia + Tasting	
<b>Feb. 19</b>	<b>Winter Break</b>	
Feb. 26	Tuesday: South America, Introduction to final project Wednesday: Intro to Old World, Bordeaux & Loire + tasting	
Mar. 4	Tuesday: Exam Review & Question Period Wed: <b>New World + Sparkling &amp; Dessert Exam</b>	
Mar. 11	Tuesday: Burgundy, Rhone Wednesday: Alsace, Greece + tasting	
Mar. 18	Tuesday: No Class Wednesday: Final project work period	
Mar. 25	Tuesday: Spain & Portugal Wednesday: Italy + Tasting	
April 1	Tuesday: Germany Wednesday: Final Tasting & Exam Review/ Question Period	
April 3	<b>Final Project/Case due in drop box</b>	
April 18	<b>Old World Exam</b>	