

## General Course Information

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

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

**Pre-requisites:** None

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

**Classroom:** Virtual (Zoom)

## 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:

- Option wine tasting labs – costs TBD (*not mandatory*)

### Course Assessment

			Associated Learning Outcomes	Due Date/ location
Assessment 1:	15%	Ontario Wine Quiz	LO 1 – 5	Feb 4 <sup>th</sup>
Assessment 2:	15%	Tasting Comparison	LO 1 – 5	Feb 11 <sup>th</sup>
Assessment 3:	20%	New World Exam	LO 1, 3, 4	Feb 25 <sup>th</sup>
Assessment 4:	20%	Old World Exam	LO 1, 3, 4	March 18 <sup>th</sup>
Assessment 5:	30%	Final hand in report (via dropbox)	LO 1 – 5	April 5 <sup>th</sup>
Total	100%			

## Teaching and Learning Practices

**Lectures** A combination of teaching methods will be utilized including videos, lectures, discussions, guest lectures and product tasting exercises (virtual). 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.

**Labs** The traditional tasting labs will be re-formatted and offered virtually. Virtual lab attendance is mandatory and all lecture information during these sessions are subject for examination.

The tasting component is not mandatory. Wine selections in a range of price points will be suggested to purchase/ prepare for the virtual labs. These tastings are value-add to enhance the discussion on theory, how-to-taste and regional influence.

*It is strongly recommended to participate in the tasting labs.*

## 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>	