

General Course Information

Instructor: Melissa Pulvermacher
Email 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
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 varietals, 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:

- \$100 Wine tasting lab fee
- \$30 Wine glasses, tasting mat & SAT guide

Course Assessment

			Associated Learning Outcomes	Due Date/ location
Assessment 1:	20%	Ontario Wine Quiz	LO 1 – 5	<i>Feb 1 - In Person</i>
Assessment 2:	10%	Tasting Comparison (via dropbox)	LO 1 – 5	<i>Feb 17</i>
Assessment 3:	25%	New World Wine Exam	LO 1, 3, 4	<i>March 1 – In Person</i>
Assessment 4:	20%	Old World Exam	LO 1, 3, 4	<i>March 29th – Virtual</i>
Assessment 5:	25%	Final hand in report (via dropbox)	LO 1 – 5	<i>April 7</i>
Total	100%			

Tentative Class Schedule (subject to change)

Week of	Topic	Readings:
Jan. 10	Tuesday: No Seminar – pick up course pack: LAB FEE DUE Wednesday: Orientation + Intro to Ontario Viticulture & Winemaking	
Jan. 17	Tuesday: Grapes, Ontario Wine History Wednesday: Ontario continued + HOW TO TASTE tasting Lab	
Jan. 24	Tuesday: Intro to New World & Natural Wine Wednesday: Canadian Wine Guest Speaker + Tasting Lab	
Jan. 31	Tuesday: Sparkling & Dessert Wine Wednesday: Ontario Wine Quiz + Tasting Lab	
Feb. 7	Tuesday: USA + South Africa Wed: NZ & Australia + Tasting Lab	
Feb. 14	Tuesday: South America Wednesday: Tasting Tasting Comparison due Feb. 17th by midnight – dropbox	
Feb. 22	Winter Break	
Feb. 28	Tuesday: New World Exam Study and Review Period Wednesday: New World + Sparkling & Dessert Midterm – no tasting lab	
Mar. 7	Tuesday: Intro to Old World, Bordeaux & Loire Wed: Burgundy, Rhone + Tasting Lab	
Mar. 14	Tuesday: Alsace, Greece Wednesday: Spain & Portugal + tasting	
Mar. 21	Tuesday: Italy Wednesday: Germany + Tasting	
Mar. 29	Wednesday: Old World Exam Study and Review Period Wednesday: Old World Exam – no tasting lab	
April 4	Tuesday: Final Project Work Session Wednesday: Final Tasting Lab	
April 6	Final Project due in dropbox	

Teaching and Learning Practices

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 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 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.

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Guidelines Around COVID

Ongoing health situations remain fluid. The University of Guelph sets the protocols and guidelines that must be followed by staff, students, faculty, and visitors. Please be sure that you have reviewed all information relating to COVID protocols and any other health-related restrictions for face-to-face interaction in class and on campus. Any changes made by the University once the course has started will be also shared through our CourseLink announcements and email.

Please remember that we are community members within the class and on campus. If you are experiencing symptoms of illness, it is always best to remain at home and connect with your peer team (see above section!) about missed content.

A couple of quick links:

COVID Information for Students:

<https://www.uoguelph.ca/covid19/covid-info-for-students>

UofG Wellness Centre:

<https://wellness.uoguelph.ca/>

Course Resources

Required Text: None – online resources

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 offenses 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 to 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 for 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 or see the website: <https://wellness.uoguelph.ca/accessibility/>

Equity, Diversity, and Inclusion Statement

At the Lang School of Business and Economics, we are committed to developing leaders with a social conscience, an environmental sensibility, and a commitment to their communities. A core tenet within this vision is that diversity is a strength with which we can experience greater connection and understanding.

As such, we affirm the importance and shared responsibility of our students, faculty, and staff in creating and promoting equity and inclusion within our learning spaces. Creating these kinds of learning cultures is a process, not a destination; it requires an ongoing willingness on the part of each person to thoughtfully and critically listen, unlearn, learn, and engage as they are

exposed to a multitude of perspectives and lived experiences. We encourage dialogues between students and instructors to address and advance opportunities for fostering greater diversity and inclusion in the learning environment. Openness to conversations with each other enables us to reflect and grow as we learn from one another respectfully and holistically.

As a department that is training the professionals of the future, we expect our learning spaces to abide by all institutional policies and guidelines, in particular those outlined by the Office of Diversity and Human Rights and the University of Guelph Human Rights Policy. Discrimination and harassment, as defined by our policies, will not be tolerated. Individuals should inform the appropriate party as per University policies if they experience any such behaviours.

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 a guest lecturer. Material recorded with permission is restricted to use for that course unless further permission is granted.

Important University Dates

The schedule of important university dates can be found at:

<https://calendar.uoguelph.ca/undergraduate-calendar/schedule-dates/>


Drop date

The last date to drop one-semester courses, without academic penalty, is **April 10, 2023**. For regulations and procedures for Dropping Courses, see the Academic Calendar:

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

More information about Dropping Courses can also be found here:

<https://www.uoguelph.ca/registrar/coursesadddrop>

Date Submitted to Chair:	
Chair Signature (Approval):	
Date Approved by Chair:	Jan 10, 2023