

# El Paso Community College

## Syllabus

### Part II

## Official Course Description

<b>SUBJECT AREA</b>	<u>Culinary Arts and Related Sciences</u>
<b>COURSE RUBRIC AND NUMBER</b>	<u>RSTO 1319</u>
<b>COURSE TITLE</b>	<u>Viticulture and Enology</u>
<b>COURSE CREDIT HOURS</b>	<u>3                      2                      :</u> <u>4</u>
	<b>Credits                      Lec                      Lab</b>

### I. Catalog Description

A study of the growing regions, productions, processing, and distribution of domestic and international wines. Topics include types of wine grapes, varieties of wine, proper storage procedures and the techniques of proper wine service. **Corequisite: RSTO 1221. (2:4). Lab fee.**

### II. Course Objectives

- A. Unit I. Overview of Wines
  - 1. Identify the types of wines available
  - 2. Discuss the history of wine and its impact on cultures and cuisines
  - 3. Discuss the process of harvesting and its impact on the final product
  - 4. Identify the production steps for wine
  
- B. Unit II. Wine Grapes: Growing, Caring for, and Harvesting
  - 1. Determine the history of grape varieties
  - 2. Identify the characteristics of each grape variety
  - 3. Discuss the processes that have been used to protect grape varieties and the challenges that vintners across the world have faced
  
- C. Unit III. Wine Production, Processing, and Distribution
  - 1. Define commonly used terms in the production, processing and distribution of wine
  - 2. Identify the requirements of fermentation and its effect on wine
  - 3. Discuss the process of aging and the steps involved
  - 4. Define the term clarification and identify the procedures by which it can be accomplished
  - 5. Determine how to select an appropriate distributor
  - 6. Identify the key criteria in tasting wines
  
- D. Unit IV. Wines of the Old World: France, Italy, and Germany
  - 1. Discuss the history of French wines
  - 2. Identify French wine laws
  - 3. Identify the wine regions of France
  - 4. Discuss the history of Italian wines
  - 5. Identify Italian wine laws
  - 6. Identify the wine regions of Italy
  - 7. Discuss the history of German wines
  - 8. Identify German wine laws
  - 9. Identify the wine regions of Germany

- E. Unit V. Wines of the Old World: Spain, Portugal, Eastern and Central Europe, The Middle East
  - 1. Identify the various regions and their specialties
  - 2. Discuss the history of each region's wine production
  - 3. Determine the various laws that are applicable to each region
  
- F. Unit VI. The Wines of the New World: North America and the Southern Hemisphere
  - 1. Discuss the role that California vintners have played in the recent history of wine
  - 2. Identify the various regions and their specialties
  - 3. Discuss the history of each region's wine production
  - 4. Determine the various laws that are applicable to each region
  
- G. Unit VII. Champagne, Sherry and Port
  - 1. Discuss the production methods associated with champagne, sherry and port
  - 2. Define the term fortified wine and the production of such
  - 3. Compare and contrast a variety of fortified wines, their characteristics and uses beyond drinking
  
- H. Unit VIII. Purchasing and Storage
  - 1. Determine appropriate methods of purchasing and storing wines.
  - 2. Define the term "Cellar Book" and how it is used to record wines in an operation
  - 3. Determine appropriate temperature, humidity and light for the storage of wines
  - 4. Discuss the impact of vibration, water and oxygen on wine
  - 5. Establish the control mechanisms for initial and perpetual wine inventories
  - 6. Maintain spillage and waste sheets.
  
- I. Unit IX. Wine Service
  - 1. Establishing a wine list
  - 2. Present and discuss the wine list
  - 3. Discuss decanting of wines
  - 4. Identify appropriate service ware for wine
  - 5. Identify the appropriate steps for service of wine

### **III. THECB Learning Outcomes (WECM)**

- 1. Identify types of wine grapes, their growing regions, and the wine varieties they produce.
- 2. Discuss the history of wine production.
- 3. Explain storage procedures for the different types of wines; recognize requisite pieces of equipment; and relate proper serving techniques.

### **IV. Evaluation**

#### **A. Pre-assessment**

Instructors should check each student's prerequisites the first week of class; those who do not qualify should be sent back to Admissions. Students should pass any applicable safety tests during the first week. The instructor should counsel students regarding specific safety issues.

#### **B. Challenge Exam**

Students who wish to challenge the course should contact the Testing Center and the Instructional Dean. Challenges must be accomplished before the census cut-off date. Students who have previously received a W or a letter grade for the course are not eligible to challenge this course.

#### **C. Post-Assessment**

- 1. The instructor will maintain a continuous record of each student's progress on an institutionally approved grade sheet or computerized substitute. All instructors must keep records in such a way that information would be clear to a second party having to check grade computation in special cases. An explanatory legend should be provided on the grade sheet.

2. The evaluation of the student's work should be based on the student's mastery of the assigned objectives. In addition to preparations, the instructor may require quizzes and exercises on cooking methods, terminology, and use of tools. The instructor may also require researching of recipes.

It is essential that student do assignments throughout the semester. These units are to be seen as overlapping and intertwined with one another.

Any projects will be devised at the instructor's discretion. In addition to menu fabrication, they may include but are not limited to the following: entrée preparation, starch and vegetable preparation, and dessert plate-ups. Instructors are strongly encouraged to require that recipe research be typed or composed on a word processor or computer.

D. Final Examination

A final examination is required in all Culinary and Restaurant Management Classes. The exam should consist of (or at least include) a written test and/or a hands-on preparation given in class/lab during the scheduled final examination period.

If the instructor thinks the final sauce fabrication and/or written exam do not reflect a satisfactory mastery of the course objectives, the exam may be used as a justification for failing the student for the course. In such cases, it is advisable to have one other instructor confirm the evaluation of the work.

If the instructor judges that the final fabrication and/or written exam meet the course objectives satisfactorily, the work will be graded and may be averaged in with the other course work to determine the course grade.

E. Grading Percentages

Grade percentages for determining the course grade may be devised by the individual instructor, but the in-class projects will account for at least 70% of the student's grade. At the instructor's discretion, the grade for the final exam may be averaged as part of the 70%.

F. Remediation

At the instructor's discretion, students may be allowed to retest for higher grades. Students seeking additional help may obtain tutoring assistance from the Chef Instructor as time permits.

G. Grading Scale:

A = 90 – 100	I = Incomplete
B = 80 – 89	W = Withdrew/ Withdrawn
C = 70 – 79	
D = 60 – 69	
F = below 60	

**V. Disability Statement (Americans with Disabilities Act [ADA])**

EPCC offers a variety of services to persons with documented sensory, mental, physical, or temporary disabling conditions to promote success in classes. If you have a disability and believe you may need services, you are encouraged to contact the Center for Students with Disabilities to discuss your needs with a counselor. All discussions and documentation are kept confidential. Offices located: VV Rm C-112 (831-2426); TM Rm 1400 (831-5808); RG Rm B-201 (831-4198); NWC Rm M-54 (831-8815); and MDP Rm A-125 (831-7024).

**VI. 6 Drop Rule**

Students who began attending Texas public institutions of higher education for the first time during the Fall 2007 semester or later are subject to a 6-Drop limit for all undergraduate classes. Developmental, ESL, Dual Credit and Early College High School classes are exempt from this rule. All students should consult with their instructor before dropping a class. Academic assistance is available. Students are encouraged to see Counseling Services if dropping because exemptions may apply. Refer to the EPCC catalog and website for additional information.