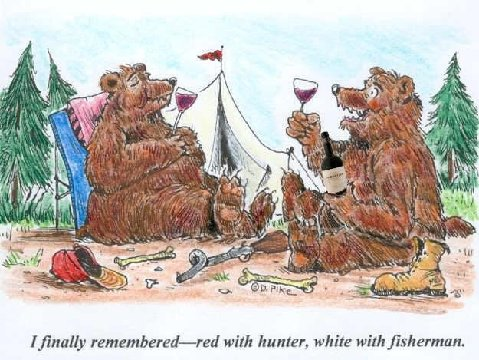
HRTM 148 Instructor: Seth M. Orvis, Certified Sommelier

WINTER 2011 Office Hours: By Appt. Only

Tues - Fri 5:00 – 7:30 pm E-Mail: [sethorvis@hotmail.com](mailto:sethorvis@hotmail.com)

HRTM 148 Wine Appreciation



**Course Description:** Wine Appreciation introduces the student to the significance of wine in the dining experience. The class will include a study of the winemaking process, wine grape varieties and in-class evaluation of wine.

**Course Content:** The class will cover the history, geography, economics, health and legal issues of wine. Discussion of wine and food pairing and wine and food in the business setting are incorporated. Creating a restaurant wine list, purchasing, proper storage and inventory of wine will also be covered. The class will also include an introduction into the making of beer and distilled spirits.

**Text:** The Wine Professional, Julyan. Thomson Learning

**Course Objectives:**

1. Discuss the history of wine with emphasis on its impact on today’s wine culture.
2. Identify the primary grape varieties and their characteristics.
3. Define and characterize various wine classifications.
4. Contrast various wine characteristics through wine tasting exercises.
5. Identify and describe principle wine growing regions of the world.
6. Be able to suggest appropriate wines for various foods.
7. Read and interpret wine labels, identifying vintage regulatory implications.
8. Be familiar with proper purchasing, storing and marketing of wine.

# Date Class Activity Reading Assignment

1/5/11 Course Introduction, review syllabus and course policies.

Introduction, Wine in America

1/6/11 Health and legal issues and wine pages 1–24, chapter quiz 1&2

How to taste wine

**Project Discussion: Assign Groups** pages 24 – 41, chapter quiz 3

Viticulture and Viniculture

1/7/11 Group 1: Italy (Tuscany and Piedmonte) pages 77 - 83

1/11/11 Off-site (proper service of wine) pages147-165, chapter quiz 7

Creating a restaurant wine list

1/12/11 Group 2: France BORDEAUX pages 48-53

Group 3 : France BURGUNDY pages 53-60

1/13/11 Group 4: France II pages 43-48, 60-70, 115-121

(Champagne, Alsace, Loire and rest)

Group 5: Spain and Portugal pages 83 – 92, 122 – 130

Group 6: Germany and other Euro pages 70 – 76, 103-104, 109

1/14/11 Mid Term

1/18/11 Field Trip leaving SJSU from 1pm – 5pm

1/19/11 Group 7: USA and Canada pages 93-98

1/20/11 Group 8: Australia & New Zealand pages 98-102, 110-112

Group 9: S. America, S. Africa pages 98, 105-107, 112-114

1/21/11 Final Exam 5:00 – 8:00pm

**Tastings:**

The tasting portion of the class is meant to be a serious and educational experience, but also interesting enough to help you understand the role that wine can play in your business and personal lives. Tastings will be conducted in most class sessions. Each student will be provided a spit cup at each class. You are required to use them. This is a tasting class, not a drinking class. If you are thinking you are going to drink lots of alcohol, please do not enroll. You will consume a small amount of alcohol during evaluation and during food and wine pairings. To do well in this course it will be necessary to go beyond just smelling the beverages to be evaluated. Part of learning about the beverages tasted is the ability to remember the characteristics of those beverages to identify them in the future.

Students may not share wines or encourage re-pours. Any Student who demonstrates the appearance of being intoxicated will be removed from the course.

**Preparation, participation, assistance and attendance:**

If you don’t attend class, don’t take good notes and don’t stay up with readings, you won’t pass exams and wont do so well in the course. If you miss the lecture discussion and you won’t be allowed to participate in the tastings.

Due to the size of the class and complexity of serving beverages and food during class, assistance will be required from students. Tasks will include handling glassware, pouring beverages, preparing and serving food, cleanup and assisting the instructor and class lecturers as needed. Your active assistance will be a part of your grade.

Part of learning more about alcoholic beverages is learning how to verbally describe and discuss what you taste. Your active participation in this process along with participating in the discussion of other issues will be a part of your grade. To assist in this process, you will be provided a name card that you should have at each class. If you do not have your name card at a class session, you will not be poured any wines on that day. To receive maximum benefit of this class, you need to participate in the tastings, evaluations and discussions.

**Examinations:**

Examinations will be a combination of multiple choice, true/false and matching. Exam questions come from the texts, handouts, lectures, guest speakers and videotapes. Almost all test questions will come from material covered during class time. Any material, from guest lecturers, field trips, text or class may be included in the exams.

**Required Field Trip:**

There will be a required all day field trip to a wine producing region. The class will depart SJSU by buss at 10:00 am and return before 5:30 pm. The trip will include a visit to two wineries and lunch. The field trip will replace two class periods.

**Wine and Food Project:**

A group project is to be done in assigned groups. The purpose of the assigned groups is to break you out of your comfort zones and to try new wines and food experiences with new people. You will form into groups of four (4). Most of the project will be done collectively; however, you will each be responsible for an individual analysis. I would recommend using wine and/or health journals in order to get more background on your projects.

Each group will be responsible for a presentation to the class that will include:

1. A brief history of wine and culture in their particular region
2. Background into what grape varieties, wines growing regions and styles are associated with the country.
3. To get more involved with food and wine pairings, the group should come up with small portions of a food indicative to their region, paired with one of the regions wines.
4. Each student is responsible for participating in the presentation as well as a 1-2 page summary discussing the region and their food pairing.

**Periodicals:**

Saveur Gourmet

Wine Spectator Bon Appetite

The Wine Advocate Food and Wine

Wine Enthusiast

Final total percentage range and letter grade:

96 – 100 A +

93 – 95 A

90 – 92 A – 20% = Mid Term

86 – 89 B + 30% = Final

83 – 85 B 20% = Group project

80 – 82 B - 20% = Quizzes

76 – 79 C + 10 % = Participation

73 – 75 C

70 – 72 C –

66 – 69 D +

63 – 65 D

60 – 62 D –

59 and below F

**Academic Integrity Statement:**

Your own commitment to learning, as evidenced by your enrollment at San Jose State University, and the University’s Academic Integrity Policy requires you to be honest in all your academic course work. Faculty is required to report all infractions to the Office of Judicial Affairs. The policy on academic integrity can be found at

http://www2.sjsu.edu/senate/S04-12.pdf

**Special Accommodations:**

If you need course adaptations or accommodations because of disability, or if you need special arrangements in case the building must be evacuated, please make an appointment with instructor as soon as possible. Presidential Directive 97 – 03 requires that students with disabilities register with DRC to establish a record of their disability.