

San José State University
Department of Hospitality, Recreation & Tourism Management
HSPM 148 – Wine Appreciation, Spring 2014

Instructor: Seth M. Orvis, Certified Sommelier.

Telephone: (408) 924-3000

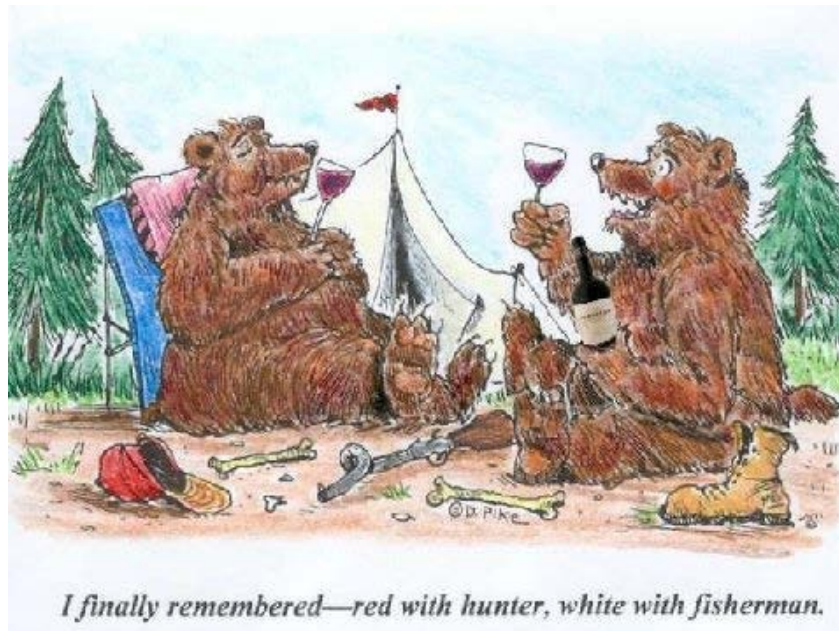
Email: seth.orvis@sjsu.edu

Office Hours: TBA or by appointment (with exception)

Class Days/Time: Tuesday 6:00pm – 8:45pm

Classroom: Bocardo Business Complex – BBC 201

Prerequisites: Upper division standing



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:

About Wine, Henderson and Rex. Cengage Learning.

HRTM 148 Program SLO's:

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.
9. Demonstrate effective communication skills.
10. Utilize critical thinking skills in problem solving.
11. Illustrate essential business functions of lodging, food/wine services, and event management.

Tastings: (SLO 4)

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: (SLO 1, 2, 3)

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: (SLO all)

Examinations will be a combination of multiple choice, true/false, fill in 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.

Field Trip: (SLO 3, 6, 7, 8)

There will be a required field trip to a local restaurant. The class will depart SJSU by foot at 5:00 pm and return before 7:30 pm. The trip will include a food and wine pairing as well as a lecture on proper service and creating a restaurant wine list.

Wine and Food Project: (SLO 1, 2, 3, 5, 6, 9, 10, 11)

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 sample menu. 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 designed wine list/menu featuring wines and food from their particular region.
- 5) Each student will put together a menu, featuring wines and foods from their particular region.

Wine Tasting Journals: (SLO 3, 4)

Each student will be responsible for turning in a TYPED copy of their wine tasting journal, consisting of sight, smell and taste evaluations. It is encouraged to include price, suggested food pairings and winery name.

Periodicals:

Saveur.	Gourmet.
Wine Spectator.	Bon Appetite.
The Wine Advocate.	Food and Wine.
Wine Enthusiast.	

Final total percentage range and letter grade:

96 to 100	A plus.
93 to 95	A.
90 to 92	A minus.
86 to 89	B plus.
83 to 85	B.
80 to 82	B minus.
76 to 79	C plus.
73 to 75	C.
70 to 72	C minus.
66 to 69	D plus.
63 to 65	D.
60 to 62	D minus.
59 and below	F.

20% = Mid Term.

30% = Final.

20% = Group project.

20% = Quizzes.

10 % = Participation.

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](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.

Library Liaison:

Christina Mune, Reference and Instruction Librarian, Liaison for Hospitality, Recreation & Tourism Management, Dr. Martin Luther King Jr. Library, San Jose State University, Office location:#4034, Phone: [408-808-2046](tel:408-808-2046), E-mail: christina.mune@sjsu.edu. Helpful electronic resource: URL: <http://libguides.sjsu.edu/hospitality>.

HRTM 148 – Wine Appreciation, Spring 2014 Course Schedule

Date.	Class Activity.	Reading Assignment.	SLO's
January 28.	Course Introduction, review syllabus and course policies. Introduction, Wine in America.	Pages 6 to 18.	4, 7, 8.
February 04.	Health and legal issues and wine. How to taste wine.	Pages 86 to 116.	4, 8, 11, 1.
February 11.	Project Discussion: Assign Groups. Viticulture and Viniculture.	Pages 122 to 143.	7, 4, 2, 1.
February 18.	Group 1: Italy (Tuscany and Piedmonte).	pages 226 to 268.	1, 2, 3, 4.
February 25.	Off-site (proper service of wine). Creating a restaurant wine list.	Pages 556 to 614.	8, 11, 6.
March 04.	Group 2: France BORDEAUX.	Pages 150 to 173.	9, 10, 6.
March 11.	Group 3: France BURGUNDY.	Pages 174 to 194.	9, 10, 6.
March 18.	Group 4: France 3 (Champagne, Alsace, Loire and rest).	Pages 194 to 223.	9, 10, 6.
March 25.	Campus Closed: Spring Recess		
April 01.	Group 5: Spain and Portugal. Group 6: Germany and other Euro.	Pages 272 to 301. Pages 304 to 351.	9, 10, 6. 9, 10, 6.
April 08.	Mid Term.	Pages 20 to 83.	
April 15.	Field Trip.		
April 22.	Group 7: USA and Canada.	Pages 358 to 446.	9, 10, 6.
April 29.	Group 8: Australia & New Zealand.	Pages 452 to 480.	9, 10, 6.
May 06.	Group 9: S. America & S. Africa.	Pages 484 to 506.	9, 10, 6.
May 13.	Final Exam 6:00 to 8:00pm.		