

San José State University
Department of Hospitality, Tourism and Event Management
HSPM 148, Wine Appreciation, Section 3, Spring 2019

Instructor:	Adan Ocegueda, Certified Sommelier
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Office Hours:	By appointment only
Class Days/Time:	HSPM 148-03 – Wednesdays 6:00pm-8:45pm
Classroom:	SH 120
Prerequisites:	Upper division standing – Must be at least 21 years of age
Course Fees:	Students must supply their own glassware for classroom tasting activities. A course fee of \$35 per person is required for fieldtrip transportation and tasting expenses.

Recommended Textbook: About Wine, Henderson and Rex. Cengage Learning. 2nd Edition.

Course Description

Wine Appreciation introduces the significance of the world of wine in the dining experience. The class will include a study of the winemaking process, major wine grape varieties, wine regions of the world, and in-class evaluation of wine.

Course Format

This course is designed around lecture, in-class discussion, wine evaluation, and independent reading. All necessary information and assignments will be discussed in class. The instructor will post power point slides and relevant course related materials on Canvas to aid in the comprehension of topics discussed in class. All materials posted on Canvas are to be considered supplemental and will not act as a replacement for attending class.

Classroom Protocol

It is expected that each student attend every class session. It is also understood that “life happens” so if a student is not able to make a session, it is the student’s responsibility to communicate with a fellow class member to turn in any assignments for you on time, and to get pertinent information provided in class. Assignments will not be accepted on-line or through email. Additionally, any written assignments may be turned in to the instructor’s mailbox in the HTEM office prior to the beginning of scheduled class time.

Tasting - 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 is encouraged to bring and use a spit cup to every class involving tasting. This is a tasting class, NOT a drinking class. If you think you are going to drink lots of alcohol, please do not enroll. 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.

Environmental Affect – Wine tasting is heavily reliant on the sense of smell. Please be courteous to your fellow students and refrain from:

- Wearing excessive cologne/perfume or heavily scented deodorants/lotions
- Smoking before or during class time
- Coming to class with any strong body odor

Respect Others Observations – Wine tasting is very subjective, and others might perceive something very different from what you are. This is normal, and everyone is encouraged to share his or her experiences. Negative feedback/judgments of others experiences and observations will not be tolerated.

Other Equipment / Material Requirements:

Journal – Each student is required to bring a “bound journal” to class (three ring binders or other loose papers do not qualify). This will be your Tasting Log. Should be a minimum of 75 pages, and does not need to be much larger than 100. Pocket size journals are NOT recommended.

Glasses – Each student will be required to purchase a set of 3 tasting glasses. The glasses must meet the following requirements:

- Clear/colorless glass or crystal
- Minimum of 8oz capacity
- Stem-less glasses and flutes are NOT permitted.
- Thinner the better
- All 3 of the same glass is preferred
- Recommended: Riedel “Riesling/Zinfandel”

Course Learning Outcomes (CLO)

The class will cover winemaking process, geography, economics, business of wine, blind tasting techniques, and food and wine pairing. Creating a restaurant wine list, purchasing, proper storage and inventory of wine will also be covered.

Upon successful completion of this course, students will be able to:

1. Outline the growing cycle of grape vines
2. Describe various micro climate conditions and their effects on wine flavors
3. Outline the basic steps of the winemaking process
4. Describe effects of common production methods resulting in different flavors and styles
5. List the most commonly found grape varietals, and describe the difference in flavor profile
6. Outline and describe the 5 tastes of the Psychology of Taste.
7. Detail the common grapes and styles of wines from the major wine regions of the world
8. Outline the major steps to properly open and serve a bottle of wine
9. Apply knowledge in recommending what wine to be paired with common food items
10. List common wine styles of classic wines from classic regions
11. Distinguish between the structures, aromas, and flavor of varietals while blind tasting
12. Understand the technique of identifying grape varieties in blind tasting
13. Outline the difference between wine laws in the major wine regions of the world
14. Describe and apply different methods and techniques used in wine service
15. Outline the importance of a well-managed wine program for a restaurant
16. Outline the importance of wine knowledge as it pertains to the guest experience

Other Recommended Readings

Guildsomm.com
Wine Spectator

San Francisco Chronicle
Wall Street Journal

Library Liaison:

Laurie Borchard, Student Success Librarian, Academic Services Liaison for Hospitality, Tourism & Event Management, Dr. Martin Luther King Jr. Library, San Jose State University. E-mail: Laurie.borchard@sjsu.edu. Phone: (408) 808-2083. Helpful electronic resource: URL: <http://libguides.sjsu.edu/hospitality>.

University Policies

Per University Policy S16-9, faculty are no longer required to include university level policy information. Instead, the following statement is required: “**The Office of Graduate and Undergraduate Programs hosts university-wide policy information relevant to all courses, such as academic integrity, accommodations, etc.**” You will find all syllabus related University Policies and resources information listed on GUP’s [Syllabus Information web page](http://www.sjsu.edu/gup/syllabusinfo/) at <http://www.sjsu.edu/gup/syllabusinfo/>

Course Requirements and Assignments

Class participation, preparation and assistance:

Due to the size of the class and complexity of serving beverages during class, assistance will be required from students. Tasks will include handling glassware, pouring wine, cleanup, and assisting the instructor and guest lecturers as needed. Your active assistance will be a part of your grade. Part of learning more about alcohol 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 receive maximum benefit of this class you need to participate in the tastings, evaluations and discussions.

Tasting Log:

All students will keep a log of all wines tasted (in or out of class) throughout the semester. The log should include a description of the wine tasted consisting of sight, smell and taste evaluations. It is encouraged to include price, suggested food pairings and a personal evaluation/rating of each wine. This is intended to be the beginning of a lifetime experience of enjoying and learning more about wine. This will be required to be turned in periodically for evaluation, and then returned immediately for use.

Fieldtrip:

This is a great opportunity for students to elevate their appreciation for wine and see first hand what goes on in the winery/vineyards. A field trip will be scheduled on **Wednesday, May 1, 2019 (Section 3)**, to a winery at a location that is TBD i.e. (Santa Clara Valley, Santa Cruz Mtns, Monterey County.). A charter bus will provide the transportation from SJSU to the winery and back. Since there will be wine tasting on this fieldtrip, any student participating must use the charter bus transportation with the rest of the group. No other forms of personal transportations will be allowed! Departure will be promptly at 3:00 pm and return will depend on location. More details will be given leading up to the trip. It is understood that some students will have conflicting schedules with other classes and/or work, which is why the date is given well in advance so students can accommodate to the best of their ability. To supplement credit, those unable to participate will have to visit a winery, record wines tasted in Tasting Log, and write a report on the experience. Those interested will be given a list of recommended local wineries to visit and guidelines for the report.

Wine and Food Project:

Each student will create a fictitious tasting menu consisting of five courses of food, and five appropriately paired wines. The menu should be printed and presented as if it were given to guests at a wine-dinner event or fine dining restaurant. Attached to the menu should be a separate piece of paper describing the inspiration for the menu and its items, as well as a description of each wine and why it pairs with the chosen dish. Grading will be based on the formatting and visual presentation of the menu, “flow” of the food and wines chosen, as well as the explanation given for why each wine was chosen.

Quizzes & Examinations:

Examinations will be a combination of multiple-choice, true/false and matching. Exam questions may come from the texts, handouts, lectures, guest speakers and videotapes. Almost all test questions will come from material covered during class time. Quizzes will be based on previous weeks Learning Objectives AND Exercises & Review Questions at the end of each assigned chapter pertaining to the lecture topic.

Course Grading

Participation/Attendance	10%
Quizzes	10%
Wine Log	10%
Wine Pairing Project	10%
Midterm	20%
Fieldtrip	10%
Blind Tasting	5%
<u>Final</u>	<u>25%</u>
Total	100%

A+ = 100-97%	A = 96-93%	A minus = 92-90%
B+ = 89-87%	B = 86-83%	B minus = 82-80%
C+ = 79-77%	C = 76-73%	C minus = 72-70%
D+ = 69-67%	D = 66-63%	D minus = 62-60%
F = 59-0% Unsatisfactory		

- *10% grade reduction for late assignments*
- *ALL assignments must be printed, and turned in at beginning of designated class period. Under no circumstance will an assignment be considered for grading if it is emailed.*

Class Date	Topics	Read Before Class
1/30	Introduction, Syllabus Review, History of Wine	Pg 1-19
**2/5	<u>Last day to drop course without entry on permanent record</u>	
2/6	Viticulture & Viniculture Quality of Wine	Pg 22-38 Glasses Pg 54-85
**2/12	<u>Last day to add courses & register late</u>	
2/13	Physiology of Taste & Smell - How to Taste Wine How to Read a Wine Label - White Wine Varieties	Pg 88-116 Glasses Pg 38-49
2/20	Red Wine Varietals	Pg 38-49 Glasses
2/27	Food & Wine Pairing – Assignment Given Restaurant Wine Service – Quiz	Pg 123-140 Pg 585-614
3/6	Mid Term Review	
3/13	MID-TERM EXAM – No Glasses	
3/20	No Class – Section 2 Fieldtrip	
3/27	United States (CA, OR, WA)	Pg 359-449 Glasses
*4/1-4/5	<u>Spring Break!!!</u>	
4/11	France: Part 1 - Bordeaux & Burgundy	Pg 151-194 Glasses
4/18	France: Part 2 - Rhone, Alsace, Loire, Champagne, Quiz	Pg 194-224 Glasses
4/25	Italy Germany & The Rest of Europe	Pg 227-270 Glasses Pg 305-353
5/1	Fieldtrip – Location and Time TBD (Section 3)	
5/8	Spain, Portugal, Semester in Review FOOD & WINE PAIRING ASSIGNMENT DUE	Pg 273-303 Glasses
5/15	FINAL EXAM – One Glass Needed for blind tasting.	

**Dates, topics, and schedule subject to change.*