

CLASS NUMBER AND NAME:	<b>HMN105 – INTRODUCTION TO THE CALIFORNIA WINE COUNTRY</b>
TOTAL HOURS/ UNITS:	24 HOURS/2 UNITS
PREREQUISITES:	NONE
TEXTS AND MATERIALS:	<i>The New Short Course in Wine</i> , Lynn Hoffman, 2007, ISBN 0-13-118636-1  Other materials provided by the instructor.
CLASS DESCRIPTION:	This class is an overview of grape growing and winemaking practices, vocabulary and tasting skills. Students will learn about the different grape varieties and pairing of food and wine. Students will also visit several wineries and learn what makes each unique. Special wines such as champagne, sherry and port will also be discussed. Students must be over 21 years of age to participate in wine tasting.
CLASS OBJECTIVES:	Students will demonstrate an understanding of the wine making process, grape growing, terminology and different varieties. By visiting various local wineries, students will be able to identify what makes each unique.
CLASS FORMAT OVERVIEW:	This class is a combination of lecture, student participation, field trips and on-line research.
REQUIREMENTS:	Time spent in preparation for or reflection on course lecture will approximate two hours outside of class for each lecture credit hour utilized by the instructor in delivery of the material and ¼ hour outside of class for each hour of structured lab time.
METHOD OF INSTRUCTION:	Class work, research using the internet, field trips and homework will give the student experiential opportunities.

ATTENDANCE:

It is expected that each student will be in class when class begins. Should the student arrive more than five minutes late they should notify the instructor of their presence, it will be up to the instructor to decide if the student has arrived in time to be counted as present- the instructor's decision is final. Late arrival to field trips will not be allowed under any circumstances. The student may meet up at the next site on the schedule. It is the students responsibility to find correct directions to the site and allow sufficient time for transportation. It will be the student's responsibility to learn of any assignments given in class when absent

**80% attendance is mandatory**

**90% or above is mandatory for those who are in a full program and qualify for the internship**

TESTING:

Students will have a written final and will demonstrate opening, pouring, and discussing wine. The written final will cover vocabulary, wine making process, and questions on the wineries that were visited during class. All assignments, exercises and final exams must be satisfactorily completed with an overall passing grade of 60% or better in order to pass the course.

LATE TESTING:

There will be no opportunity to make-up any missed assignments, exercises or demonstration final. Each student must be present and ready on the day/s of the demonstration final. Student's grade will be dropped one full grade if they are not ready or absent on the day/s of the demonstration final. No exceptions. A late test will result in a 10% penalty (tests start with a B). All retakes and tests must be rescheduled with the instructor in a timely manner.

GRADING POLICIES:

Complete all assignments with at least 70% accuracy.

The students will participate in a minimum of 90% of in-class group assignments.

The final grade is computed on:

- 1. Demonstration Final Exam 40%
- 2. Written Final Exam 35%
- 3. Attendance and participation 25%

90-100%	A
80-89%	B
70-79%	C
60-69%	D
0-59%	F

ANTICIPATED LEARNING  
OUTCOMES:

Upon completing this course, the student will be able to:

1. Demonstrate an understanding of the wine making process.
2. Demonstrate an understanding of the different varietals.
3. Demonstrate an understanding of grape growing and wine making terminology.
4. Describe several local wineries and what makes each unique.
5. Demonstrate the proper technique to open, pour, and discuss wines with guests.

## Tourism, Hospitality and Wine

### Introduction to the California Wine Country class schedule

Week	Reading	Internet		Class discussions	Homework
One	Chapters 1 & 2	<a href="http://www.inside-sonoma.com">www.inside-sonoma.com</a> <a href="http://www.sonoma.com/wineries">www.sonoma.com/wineries</a> <a href="http://www.sonomaunco.rked.com">www.sonomaunco.rked.com</a> <a href="http://www.wineroad.com">www.wineroad.com</a>		Wine terminology  World wine regions	Study Terminology Reading  Tasting sheets as discussed in class.  Discussion Questions for chapters
Two	Chapters 3, 4, 5,	<a href="http://www.visitnapavalle.com">www.visitnapavalle.com</a> <a href="http://www.sonomawine.com">www.sonomawine.com</a> <a href="http://www.sonomawinegrape.org">www.sonomawinegrape.org</a>		Tasting wine Aroma descriptions	Research sites for Wine Tours Reading  Discussion questions for chapters
Three	Chapters 6,7,8	<a href="http://www.sonomavallewine.com">www.sonomavallewine.com</a> <a href="http://www.WineAnswers.com">www.WineAnswers.com</a>		Wine varietals Winemaking Rights, wrongs, rituals	Tasting Notes  Discussion questions for chapters
Four	Other resources on wine	<a href="http://www.winejobs.com">www.winejobs.com</a>		Wine & Food	Tasting Notes  Class presentation
Five	Other resources on wine	<a href="http://wine.appellationamerica.com/wine-region/Sonoma-County.html">http://wine.appellationamerica.com/wine-region/Sonoma-County.html</a>			Tasting Notes  Class presentation
Six				-Wine Final – Written	

Please note, this is just a suggested class schedule. Guest speakers and/or site inspections will be scheduled based on availability and class schedule will be adjusted accordingly.