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		05-476	Apr 4/18/06	Apr 5/2/06

Curriculum Proposal Cover Sheet - University-Wide Undergraduate Curriculum Committee

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Proposing Department/Unit Hospitality Management	Phone 724-357-2626

Check all appropriate lines and complete information as requested. Use a separate cover sheet for each course proposal and for each program proposal.

1. Course Proposals (check all that apply) ☒ New Course ☐ Course Prefix Change ☐ Course Deletion ☐ Course Revision ☐ Course Number and/or Title Change ☐ Catalog Description Change		
<u>Current</u> Course prefix, number and full title		HRIM 403 Wine and Wine Service <u>Proposed</u> course prefix, number and full title, if changing
2. Additional Course Designations: check if appropriate ☐ This course is also proposed as a Liberal Studies Course. ☐ Other: (e.g., Women's Studies, Pan-African) ☐ This course is also proposed as an Honors College Course.		
3. Program Proposals ☐ New Degree Program ☐ Program Title Change ☐ Program Revision ☐ New Minor Program ☐ New Track ☐ Other ☐ Catalog Description Change		
<u>Current</u> program name		<u>Proposed</u> program name, if changing
4. Approvals		
Department Curriculum Committee Chair(s)	<i>Jeffrey Millone</i>	1-11-06
Department Chair(s)	<i>Stephen B. Strain</i>	1-11-06
College Curriculum Committee Chair	<i>Elizabeth Palmer</i>	2-20-06
College Dean	<i>Debra Bryck</i>	2/21/06
Director of Liberal Studies *		
Director of Honors College *		
Provost *		
Additional signatures as appropriate: (include title)		
UWUCC Co-Chairs	<i>Gail Sechrist</i>	4-18-06

Received * where applicable

FEB 22 2006

Liberal Studies

Syllabus of Record

I Catalog Description

HRIM 403 Wine and Wine Service

3 class hours

0 Lab hours

3 credits

Prerequisites: All students must be 21 years of age or older.

A study of the wine growing regions, production, processing and distribution of domestic and international wines. Topics include types of wine grapes, varieties of wine, proper storage procedures, the techniques of proper wine service and responsible alcohol service.

II. Course Objectives

Student will be able to:

1. understand the different types of grape classifications, the wines that each grape may produce and the differences among the classifications in regards to quality, yields and finished product.
2. explain the production of wine and grape growing and harvesting procedures.
3. describe and the characteristics of a wine and how it complements a particular menu a particular menu item.
4. explain the major growing regions around the world in regard to wines produced, growing conditions per region and major vineyards.
5. show how to properly open wine bottles for service and the wine etiquette related to service, tasting and enjoyment with meals.
6. explain principles of wine list design and wine pricing.
7. understand the major components related to sensory evaluation of wine and how to interpret the quality of a wine before tasting.
8. demonstrate the proper selection of wine using regional information and reading wine labels.

III. Course Outline

A. Course/Introduction to Wine

(1 hour)

B. Organization of Wine

(5 hours)

1. Red Wines

2. White Wines

3. Blush or Rose'

4. Sparkling Wines
5. Aromatized Wines
6. Dessert & Fortified Wines

C. Sensory Evaluation (10 hours)

1. Odor Identification
2. Davis Aroma Wheel
3. Acid Identification
4. Astringency Wheel
5. Davis Color Wheel

D. Wine Production (4 hours)

1. Location of Wine
2. Growing of Grape Vine
3. Harvesting
4. Fermentation
5. Storage
6. Filtering and Bottling
7. Examination

E. Grape Varietals (4 hours)

1. Chardonnay
2. Riesling
3. Sauvignon Blanc
4. Pinot Gris
5. Cabernet Sauvignon
6. Merlot
7. Pinot Noir
8. Syrah/Shiraz
9. Zinfandel
10. French Hybrids-Seyval Blanc, Chambourcin, Vidal, Marechal Foch
11. American-Concord, Delaware, Niagara and Catawba

F. Composition of Wine (2 hours)

1. Alcohol
2. Acids
3. Additives

G. Wine Service (2 hours)

1. Types of Glassware
2. Handling Glassware
3. Presentation of Wine
4. Opening Wine
5. Decanting

- H. Evaluating Wine (2 hours)
1. Color
 2. Body
 3. Nose
 4. Tasting
 5. Examination
- I. Responsible Alcohol Service (4 hours)
1. Visible and Legal Intoxication
 2. Preventing Intoxication
 3. Refusing Service
 4. Liability for Serving Visibly Intoxicated Person
 5. Pennsylvania Liquor Code
- J. Wine and Food Pairing (4 hours)
1. Sensory Evaluation of Wine
 2. Flavor Profiling
 3. Aroma Identification
 4. Matching Wine & Food
- K. Designing Wine List and Pricing Techniques (4 hours)
1. Wine Descriptors
 2. Visual Impact
 3. Menu Engineering
 4. Pricing Strategies
- L. Culminating Activity: Final Examination (2 hours)

Evaluation Methods

The final grade for the course will be determined as follows:

60% Tests. Three tests consisting of multiple choice and essay questions.

10% Participation. In class exercises.

15% Homework. Students are required to complete homework assignments. Homework will be collected randomly throughout the semester. No late homework accepted.

15% Final Project. The student will be given a restaurant menu and be asked to design a wine list. Describe the wines and pair wines with the food from the menu. Additionally, in a separate report, describe the reasoning for the selection of wine, pairing of food and wine, pricing of the wine, and the wine list design.

IV. **Grading Scale**

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

V. **Attendance Policy**

As student learning is enhanced by class attendance and participation in discussions, the instructor encourages regular class room attendance. The attendance policy of this instructor recognizes students' needs to miss class because of illness or personal emergency.

VI. **Required Textbooks, Supplemental Books and Readings**

Koplan, S., Smith, B. & Weiss, M. (2002) Exploring Wine. John Wiley & Sons Inc., New York, NY.

VII. **Special Resource Requirements:**

Lab Fee approximately \$15

VIII. **Bibliography**

Books

Beckett, F. (1998) Wine by Style, A Practical Guide to Choosing Wine by Flavor, Weight and Color. Harper Collins, New York, NY.

Casamayor, P. (2001) How To Taste Wine. Sterling Publishing, New York, NY.

Immer, A. (2000) Great Wines Made Simple: Straight Talk from a Master. Broadway Books, New York, NY.

Le Cordon Blue Chefs Wine Essentials (2001) Le Cordon Blue, John Wiley & Sons Inc., New York, NY.

McCarthy, E. & Ewing-Mulligan, M. (2003) Wine for Dummies. Wiley Publishing, Hoboken, NJ.

Simons, J. (1994) Discovering Wine. Simon & Schuster, New York, NY.

Vine, R. (1997) Wine Appreciation. John Wiley & Sons Inc., New York, NY.

Zraly, K. (1999) Windows on the World Complete Wine Course. Sterling Publications, New York, NY.

Magazines

American Wine Society Journal 3006 Latta Road, Rochester, NY 14612

Wine East 620 N. Pine Street, Lancaster, PA 17603

Wine Maker 5053 Main Street, Suite A, Manchester Center, VT 05255

Course Analysis Questionnaire

Section A: Details of the Course

- A1 How does this course fit into the programs of the department? For what students is the course designed? (majors, students in other majors, liberal studies). Explain why this content cannot be incorporated into an existing course.

HRIM 403 Wines and Wine Service will complement the Department of Hospitality Management curriculum as a senior-level course. This course is not for inclusion in the Liberal Studies Program. This course will be offered as a department elective. Beverage Management offers a brief overview of wines and wine services. The information is critical for students to have basic knowledge. Wines and Wine Service offer students more in-depth analysis of vast number of wines available and major components related to sensory evaluation of wine.

- A2 Does this course require changes in the content of existing courses or requirements for a program? If catalog descriptions of other courses or department programs must be changed as a result of the adoption of this course, please submit as separate proposals all other changes in courses and/or program requirements.

This course does not require changes in the content of any other existing courses.

- A3 Has this course ever been offered at IUP on a trial basis (e.g. as a special topic) If so, explain the details of the offering (semester/year and number of students).

Yes in the Spring 2005 as a special topics and 35 students were enrolled

- A4 Is this course to be a dual-level course? If so, please note that the graduate approval occurs after the undergraduate.

No, this course is not a dual-level course.

- A5 If this course may be taken for variable credit, what criteria will be used to relate the credits to the learning experience of each student? Who will make this determination and by what procedures?

This course will not be taken for variable credit.

- A6 Do other higher education institutions currently offer this course? If so, please list examples (institution, course title).

Cornell University H ADM 430: Introduction to Wines

Elective - 2 credit hours - S/U grade only
Offered Fall and Spring

An introduction to the major wine-producing regions of the world, and what the consumer needs to know to purchase wine at retail outlets and in a restaurant setting. Lecture topics will include flavor components in wine, pairing wine and food, responsible drinking, selecting quality and value wine, and wine etiquette. Samples from a variety of countries, regions, and vineyards will be evaluated. There will be a course fee of \$30.00 which includes the cost of a wine glass kit.

Cornell University H ADM 334: Wine and Food Pairing Principles and Promotion

Elective - 2 credit hours - S/U or Letter grade
Offered Fall only

Class focuses on the pairing and creative marketing of wine and food. Students develop an understanding of regional and varietal wine styles; how food flavors can change a wine's flavor, and the promotion of wine and food. Topics include: wine and food pairing principles; cuisines and their flavor components; food trends in restaurant and in the home; special event planning and wine list development. Students design and present wine and food tastings to industry guests.

Florida State University HFT 4866. Wine and Culture (3).

An introduction to basic wine knowledge that, together with wine tasting, enhances student understanding and appreciation of wine and its place in our culture and heritage. Restricted to students 21 years of age and older. May not be taken as a S/U course.

Austin Community College RSTO 1319 Viticulture and Enology

A study of the growing regions, production, 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.

University of Nevada at Las Vegas FAB 364 Domestic Wines

Domestic Wines manufacturing, quality criteria, and sensory standards. *Lab fee required.*
Prerequisite: 21 years of age. 3 credits.

University of Nevada at Las Vegas FAB 365 Foreign Wines

Foreign Wines manufacturing, quality criteria, and sensory standards. *Lab fee required.*
Prerequisite: 21 years of age. 3 credits.

- A7 Is the content, or are the skills, of the proposed course recommended or required by a professional society, accrediting authority, law or other external agency? If so, please provide documentation.

The Accreditation Commission for Programs in Hospitality Administration standards require advanced work in program-specific subject areas.

Section B: Interdisciplinary Implications

- B1 Will this course be taught by instructors from more than one department? If so, explain the teaching plan, its rationale, and how the team will adhere to the syllabus of record.

No

- B2 What is the relationship between the content of this course and the content of courses offered by other departments? Summarize your discussions (with other departments) concerning the proposed changes and indicate how any conflicts have been resolved. Please attach relevant memoranda from these departments that clarify their attitudes toward the proposed change(s).

One other course, Geography of Wine, is offered by the Geography Department. It is taught as a liberal studies elective. HR 403 Wines and Wine Service is specifically designed for the Hospitality Management students.

- B3 Will this course be cross-listed with other departments? If so, please summarize the department representatives' discussions concerning the course and indicate how consistency will be maintained across departments.

No

Section C: Implementation

- C1 Are faculty resources adequate? If you are not requesting or have not been authorized to hire additional faculty, demonstrate how this course will fit into the schedule(s) of current faculty. What will be taught less frequently or in fewer sections to make this possible? Please specify how preparation and equated workload will be assigned for this course.

Faculty resources in the Department of Hospitality Management are adequate.

- C2 What other resources will be needed to teach this course and how adequate are the current resources? If not adequate, what plans exist for achieving adequacy? Reply in terms of the following:

- *Space
- *Equipment
- *Laboratory Supplies and other Consumable Goods
- *Library Materials
- *Travel Funds

The Department of Hospitality Management currently has adequate resources available to teach this course.

- C3 Are any of the resources for this course funded by a grant? If so, what provisions have been made to continue support for this course once the grant has expired? (Attach letters of support from Dean, Provost, etc.)

No grants funds are associated with this course.

- C4 How frequently do you expect this course to be offered? Is this course particularly designed for or restricted to certain seasonal semesters?

One section of this course will be offered each spring semester.

- C5 How many sections of this course do you anticipate offering in any single semester?

One section will be taught per offering.

- C6 How many students do you plan to accommodate in a section of this course? What is the justification for this planned number of students?

This course can accommodate thirty-five students.

- C7 Does any professional society recommend enrollment limits or parameters for a course of this nature? If they do, please quote from the appropriate documents.

No professional society limits either the enrollment or parameters for this course.

- C8 If this course is a distance education course, see the Implementation of Distance Education Agreement and the Undergraduate Distance Education Review Form in Appendix D and respond to the questions listed.

This course is not distance education.

Section D: Miscellaneous

Include any additional information valuable to those reviewing this new course proposal.

To ensure students taking this class are 21 years old, students will be required to fill out a Declaration of Age Card and attach a photo copy of their driver license. The students then sign a Memo of Understanding. I have also purchased 1 ounce pouring devices to ensure students taste the wines. Food is also provided at tasting as well as a spit bucket.