

WINE STUDIES AND ENOLOGY 2019/2020 COURSE DESCRIPTIONS

(COURSES SUBJECT TO CHANGE)

FALL SEMESTER:

HPFBOM405 – Food and Beverage Operations and Management Experiential Learning, 6 Credits.

Description: This course introduces a fundamental area of study in the hospitality industry. Students will study the concepts and procedures of food and beverage control systems, cost control, operating budgets, and the effective management of food and beverage operations and cycles. Cost calculation, menu planning, storage, receiving, profit and budget forecasting, labor costs, service payment systems, and other topic-specific areas will be covered. This course includes experiential learning hours with our Community Engagement Member Institutions (CEMI). CEMI are dynamic learning environments created to foster learning through a structured interaction with the community. In addition to regular lecture hours, students will be involved in learning by doing through real projects and integration with the local population and territory in order to remove cultural and learning barriers as well as to develop a strong likelihood for success in life. The experiential learning hours are fully supervised by instructors who track students step by step during their learning experience, monitor and advise according to student needs, and support student initiative. This unique learning model allows students to benefit from an all-encompassing educational experience based on theory and practice in real enterprises, learning of comprehensive operational processes, problem-solving, leadership, and management.

Table and Wine Grapes of Italy: Vinyard Harvest.

Description: Coming Soon.

FWWCTW262 – Tuscany and its Wines, 3 Credits.

Description: The course will introduce students to the outstanding richness of Tuscan wine heritage. Since Tuscany, is a benchmark of Italian winemaking culture and tradition, the course analyzes the most important historical events, notable members of Florentine noble families and pioneering winemakers who have started, during the centuries, the Italian wine quality revolution. Course structure includes the study of the famous and representative wine production areas of Tuscany as well as the major native grape varieties with a special focus on Sangiovese. A general introduction to wine appreciation will

help students in understanding the selected Tuscan wines and their specific characteristics.

FWWEWA440 – Wine Appreciation II: Wines of Italy, 3 Credits.

Description: This course has been designed to provide students with an advanced working knowledge of wine appreciation. Emphasis is placed on sensory evaluation, deep flavor analysis, organoleptic components of wine, how to detect wine faults, and the role of chemistry in wine flavors. Course topics will be covered through a complete overview of the most important Italian wine Denominations. Students will be guided to professional wine appreciation that will include comparative, blind, and vertical wine tastings.

FWWEWF380 – Wines and Champagnes of France, 3 Credits.

Description: This course presents, explains and analyzes the role of France as a reference model in the wine world. Course topics cover the historical and cultural origins of winemaking in France, the main native grape varieties as well as the major French wine production areas: Champagne, Bordeaux, Burgundy, Alsace, Loire Valley, Provence and more, with detailed studies on wine characteristics according to the place of production. Students will be guided, also through wine tastings, throughout the french territory to gain an in-depth understanding the concepts of Terroir, Cru and the influence of France on international viticulture and wine styles.

SPRING SEMESTER:

Course Descriptions Coming Soon!

- Professional Pairing Food and Wine Advancement
- Wine Communications and Marketing Experiential Learning
- Viticulture and Enology: An Educational Wine Tour
- Wines of the World: The New World
- Wine Bar Management