

Course Title: **Professional Wine Studies**

Course Code: **HOSP701**

Descriptor Start Date: **18/02/2022**

Descriptor End Date: **16/07/2023**

POINTS: **15.00**

LEVEL: **7**

PREREQUISITE/S:

COREQUISITE/S:

RESTRICTION/S:

LEARNING HOURS

Hours may include lectures, tutorials, online forums, laboratories. Refer to your timetable and course information in Canvas for detailed information.

Total learning hours: 150

PRESCRIPTOR

Embark on a journey of wine evaluation to develop sensory skills through a series of tastings that illustrate the profile of key grape varieties and regional wine styles. Explore important wine producing countries including New Zealand, France, Italy, and Spain. Discover the art of wine list development and its contribution to a successful food and beverage outlet.

LEARNING OUTCOMES

1. Describe important grape varieties grown in New Zealand, France, Italy and Spain.
2. Explain key viticultural practices and wine making processes used to produce, white, red and sparkling wines
3. Describe Geographic Indication regulations and labelling terms for wines
4. Evaluate wines using formal tasting guidelines.
5. Design a Wine List for a New Zealand restaurant.

Disclaimer: Course descriptors may be amended between teaching periods/semesters

CONTENT

- Wine making and viticulture
- Wine tasting of selected wines. Concepts of taste, taking wine notes
- Sparkling Wine production
- Wines of New Zealand
- Tasting of selected Wines
- Wine lists
- Wine and Food Harmony
- France – PDO, Bordeaux, Burgundy
- France – Alsace, Loire, Rhone
- France – South West France, Tasting of selected wines
- Germany/Italy
- Australia

LEARNING & TEACHING STRATEGIES

The pedagogical approach will place emphasis on student centred learning through a variety of methods including lectures, discussions, workshops, tutorials and specialist guest speakers. Self-directed study will include research and the preparation of learning material for in-class work and assessments.

ASSESSMENT PLAN

Assessment Event	Weighting %	Learning Outcomes
Short answer Test 1	20.00	1, 2
Short answer Test 2	20.00	1,3
Wine Tasting Exam + Compendium	20.00	4
Wine list project	40.00	5

Grade Map

MAP1

A+ A A- Pass with Distinction
B+ B B- Pass with Merit
C+ C C- Pass
D Fail

Overall requirement/s to pass the course:

- Obtain a final minimum mark of 50% overall in the course
- Submit all assessments and meet requirements as outlined in the Assessment grid. All assessments are compulsory.

LEARNING RESOURCES

Hay, C. (2019). New Zealand Wine Guide (2nd ed). Auckland: Hay Publishing

For further information, contact: Te Ara Kete Aronui - Faculty of Culture & Society

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Principal Programme: AK3708, Bachelor of International Hospitality Management

Related Programme/s: AK1024, AK1230, AK1277, AK3704, AK3693, AK3004, AK1254, AK1252

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