

Northwest Arkansas Community College
(Food Studies Division)

Discipline Code

FDST

Course Number

1523

Course Title

Wine

Catalog Description

This course presents introductory to intermediate wine information, including the intricacies of tasting wine, wine service, restaurant issues, wine and food pairing, terroir, grape growing and winemaking. International and Noble grape varieties from the major winemaking countries are discussed. Wine regions of the world are briefly examined with the use of regional maps. A major portion of class time is devoted to tasting and analyzing wine.

Prerequisites

None

Co-Requisites

None

Credit Hours

3 credit hours

Contact hours

45 lecture contact hours

Load hours

3 load hours

Semesters Offered

On Demand

ACTS Equivalent

None

Grade Mode

A-F

Learning Outcomes

Students completing this course will:

- Identify and describe wine production styles and methods
- Describe the elements of wine service
- Evaluate wine flavors and understand the tasting lexicon
- Utilize fundamental strategies of food and pairings
- Describe major wine varietals and global wine producing regions

General Education Outcomes Supported

- Students develop higher order thinking skills.
- Students demonstrate information literacy.

Standard Practices

Learning activities

- Lecture
- Tastings
- Readings
- Discussions

Assessments

- Competency Based Learning Activities
- Practical mid-term and final exams
- Written final exam
- Presentations or Projects

Last Revision Date: Spring 2022