

# HCTM-210: WINERY CHEF

---

**Effective Term**

Fall 2026

**CC Approval**

12/05/2025

**AS Approval**

12/11/2025

**BOT Approval**

12/18/2025

**COCI Approval**

02/16/2026

## SECTION A - Course Data Elements

**CB04 Credit Status**

Credit - Degree Applicable

**Discipline**

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

**Subject Code**

HCTM - Hospitality, Culinary and Tourism Management

**Course Number**

210

**Department**

Hospitality, Culinary and Tourism Management

**Division**

Career Education and Workforce Development (CEWD)

**Full Course Title**

Winery Chef

**Short Title**

Winery Chef

**CB03 TOP Code**

1306.30 - \*Culinary Arts

**CIP Code**

12.0503

**CB08 Basic Skills Status**

NBS - Not Basic Skills

**CB09 SAM Code**

C - Clearly Occupational

**Rationale**

The DE Hybrid needs to be added to accommodate online lecture material.

## SECTION B - Course Description

### Catalog Course Description

This course prepares students for work as a winery executive chef or winery sous chef. Students will learn how to create and deliver a food program for a typical winery. The course includes a look at sweet and savory food programs and the role of the chef in education and winery hospitality.

## SECTION C - Conditions on Enrollment

### Open Entry/Open Exit

No

### Repeatability

Not Repeatable

### Grading Options

Letter Grade or Pass/No Pass

### Allow Audit

No

## Requisites

### Prerequisite(s)

Completion of HCTM-100 with a minimum grade of C.

### Limitation on Enrollment

Students must be at least 21 years of age in order to access, taste, and use wine for required assignments.

## Requisite Justification

### Requisite Description

Course in a Sequence

### Subject

HCTM

### Course #

100

### Level of Scrutiny

Requisite Necessary for Health/Safety

### Explanation

Students must know local and state health and safety regulations related to commercial kitchen operations and food handling.

---

### Requisite Description

Non-course Requisite

### Level of Scrutiny

Requisite Established by Statute/Regulation

### Explanation

Pursuant to California Business and Professions Code section 25662 et al. California state law requires persons possessing/consuming alcohol to be at least 21 years of age.

---

## SECTION D - Course Standards

### Is this course variable unit?

No

**Units**

2

**Lecture Hours**

14

**Lab Hours**

68

**Outside of Class Hours**

28

**Total Contact Hours**

82

**Total Student Hours**

110

**Distance Education Approval****Is this course offered through Distance Education?**

Yes

**Online Delivery Methods**

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent

**SECTION E - Course Content****Student Learning Outcomes****Upon satisfactory completion of the course, students will be able to:**

1. Create a multi-part wine tasting food menu that includes food costs.
2. Evaluate a successful winery food program.

**Course Objectives****Upon satisfactory completion of the course, students will be able to:**

1. Apply local ordinances and regulations related to food service at a winery.
2. Compare options for growing estate produce to support a winery food program.
3. Examine sweet and savory winery food programs.
4. Identify various constraints on winery food programs.
5. Explain the duties of a winery chef.
6. Demonstrate effective interactions with winery food program guests.
7. Create a multi-part wine tasting food menu.
8. Evaluate a multi-part wine tasting food program.
9. Create a system to procure and manage inventory.

**Course Content**

1. Goals and purpose
2. Tasting programs vs. marketing events
3. Key roles
  - a. Chef
  - b. Wine maker
  - c. Tasting room manager
  - d. Sales associates, hosts and winery staff not trained in food service.
4. Role of the winery chef
  - a. Menu creation
  - b. Pairing food to support the wine program

- c. Educating food program participants
- d. Educating staff
- e. Product acquisition
- f. Oversight and participation in the winery farm operation
- 5. Local ordinances and regulations
  - a. Napa County regulations
    - i. Limitations on scope of menu
    - ii. Winery food programs vs. restaurants
  - b. Other related regulations
    - i. Safety and sanitation
    - ii. State ABC related wine service regulation
- 6. Variety of winery food programs
  - a. Informal tasting room menus
  - b. Formalized and facilitated food programs
  - c. Sweet focused menus
  - d. Savory focused menus
  - e. Marketing events
- 7. Estate farms supporting food programs
  - a. Small scale gardens
  - b. Large scale gardens
  - c. How to plan a garden that supports a food program
- 8. Constraints impacting winery food programs
  - a. Food costs
  - b. Kitchen and service space
  - c. Wine varietals
  - d. Staff
- 9. Role of the winery chef in hospitality and edu-tourism
  - a. Effective interactions with winery visitors and food program participants
  - b. Creating a presentation of food and wine pairing experiences
  - c. Connection between food programs and public engagement with the winery
  - d. Demonstration and practice
- 10. Creating a winery food program
  - a. Sensory evaluation of wines
    - i. Whites
    - ii. Reds
    - iii. Sparkling
    - iv. Dessert wines
  - b. Identifying the objectives of the wine maker and hospitality manager
  - c. Weighing the impact of constraints on the menu
  - d. Maximizing estate produce and locally produced foods
  - e. Creation of sweet menus
  - f. Creation of savory menus
  - g. Demonstration and presentation of a multi-part food menu
- 11. Evaluating a winery food program
  - a. How the food bite pairs with the wine
  - b. Quality of physical presentation
  - c. Edu-tourism and presentation by the chef

## Methods of Instruction

### Methods of Instruction

Types	Examples of learning activities
Lecture	An interactive discussion about the role of the winery chef.
Field Trips	A field trip to local wineries to see an estate garden and to experience a food program.
Group Work	A group project to design a food tasting menu to pair with one or more wines.

**Online Adaptation**

Types	Examples of learning activities
Activity	Research and share recipes with class.

**Instructor-Initiated Online Contact Types**

Announcements/Bulletin Boards  
 Discussion Boards  
 E-mail Communication  
 Video or Teleconferencing

**Student-Initiated Online Contact Types**

Discussions  
 Group Work

**Course design is accessible**

Yes

**Methods of Evaluation****Methods of Evaluation**

Types	Examples of classroom assessments
Oral Presentations	Presentation of a multi-part wine tasting food menu.
Quizzes	A multiple-choice exam on regulations related to winery food programs.
Projects	Creation of a sweet or savory multi-part wine tasting food menu.

**Assignments****Reading Assignments**

1. Articles related to winery food programs provided by the instructor.
2. Website related to winery food programs provided by the instructor.
3. Local ordinances and state laws related to the service of food and alcohol at a winery.

**Writing Assignments**

1. Prepare a multi-part food tasting menu.
2. Prepare recipes for each component of a multi-part food tasting menu that can be executed by non-culinary trained staff.
3. Prepare instructions for batch preparation of staple items.

**Outside-of-Class Assignments**

1. Demonstrate training non-culinary staff on plating of menu items.

**SECTION F - Textbooks and Instructional Materials****Material Type**

Other required materials/supplies

**Description**

Harons, J. (2019). Chefs' Challenge: A Wild Ride Through Wine-and-Food Pairing. Wine Spectator.

**Material Type**

Textbook

**Author**

Dana Frank

**Title**

Wine Food: New Adventures in Drinking and Cooking

**Publisher**

Lorena Jones Books

**Year**

2018

**Rationale**

Includes recipes that pair wine with foods

**ISBN #**

978-0399579592

**Material Type**

Textbook

**Author**

Roy Brieman

**Title**

Wine Country Chef's Table: Extraordinary Recipes From Napa And Sonoma

**Publisher**

Lyons Press

**Year**

2012

**Rationale**

Regional recipes from Napa and Sonoma county.

**ISBN #**

978-0762779284

**SECTION G - Diversity, Equity and Inclusivity**

**How does your course and/or course outline of record reflect strategies for accommodating and engaging diverse student populations, advancing equitable outcomes, and fostering inclusion for all students?**

This course promotes a welcoming and inclusive learning environment that values the cultural richness and diverse backgrounds of all students. Instructional methods are designed to accommodate different learning styles through hands-on practice, visual demonstrations, collaborative group work, and individual coaching. Students are encouraged to explore global culinary traditions and develop professional kitchen skills with an emphasis on respect, teamwork, and cultural awareness. The course fosters equity by ensuring that all students have access to the tools, guidance, and support needed to succeed in the culinary industry.

**Course Codes (Admin Only)**

**CB00 State ID**

CCC000644929

**CB10 Cooperative Work Experience Status**

N - Is Not Part of a Cooperative Work Experience Education Program

**CB11 Course Classification Status**

Y - Credit Course

**CB13 Special Class Status**

N - The Course is Not an Approved Special Class

**CB23 Funding Agency Category**

Y - Not Applicable (Funding Not Used)

**CB24 Program Course Status**

Program Applicable

**Allow Pass/No Pass**

Yes

**Only Pass/No Pass**

No