

# VWT-136: WINES OF THE WORLD

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**Effective Term**

Fall 2015

**BOT Approval**

04/09/2015

**SECTION A - Course Data Elements**
**CB04 Credit Status**

Credit - Degree Applicable

**Discipline**

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	

**Subject Code**

VWT - Viticulture and Winery Technology

**Course Number**

136

**Department**

Viticulture and Winery Technology (VWT)

**Division**

Career Education and Workforce Development (CEWD)

**Full Course Title**

Wines of the World

**Short Title**

Wines of the World

**CB03 TOP Code**

0104.00 - \*Viticulture, Enology, and Wine Business

**CB08 Basic Skills Status**

NBS - Not Basic Skills

**CB09 SAM Code**

B - Advanced Occupational

**Rationale**

Typo correction for catalog

**SECTION B - Course Description**
**Catalog Course Description**

Introduction to world wine regions, including history; viticulture practices; winemaking styles. Sensory evaluation of representative wines. Laboratory materials fee.

**SECTION C - Conditions on Enrollment**
**Open Entry/Open Exit**

No

**Repeatability**

Not Repeatable

**Grading Options**

Letter Grade or Pass/No Pass

**Allow Audit**

Yes

**Requisites**

**Prerequisite(s)**

Condition on Enrollment: Student must be at least 18 years of age to enroll

**Requisite Justification**

**Requisite Description**

Non-course Requisite

**Level of Scrutiny**

Content Review

**Upon entering this course, students should be able to:**

Condition on Enrollment: Student must be at least 18 years of age

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**SECTION D - Course Standards**

**Is this course variable unit?**

No

**Units**

3.00

**Lecture Hours**

54.00

**Outside of Class Hours**

108

**Total Contact Hours**

54

**Total Student Hours**

162

**Distance Education Approval**

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

Yes

**Online Delivery Methods**

DE Modalities	Permanent or Emergency Only?
Hybrid	Permanent
Entirely Online	Emergency Only

## SECTION E - Course Content

### Student Learning Outcomes

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

1. Wine types from major world wine-producing districts.
2. Sources of subject matter research materials.
3. Technical writing skills appropriate to subject matter.

### Course Objectives

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

1. Identify world wine regions.
2. Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
3. Evaluate and test wines.
4. Describe the characteristics of individual world wine producing areas.
5. List wine types produced in different world wine producing areas.
6. Evaluate the quality of wines from particular world wine producing areas.
7. Compare the characteristics of similar wine types from different world wine producing areas.
8. Assess the cost-benefit ratios of various wine types.

### Course Content

1. Introduction to world wine regions
2. Viticulture and winemaking practices
3. Wine evaluation and testing procedures
4. France - Loire Valley and Alsace Regions
5. Germany and Austria
6. Eastern European countries
7. Italy
8. Spain
9. Portugal
10. France - Burgundy and The Rhone Valley
11. France - Bordeaux and Southern France
12. South Africa, New Zealand, Australia
13. South America
14. USA
15. USA - Pacific Northwest
16. USA - California

## Methods of Instruction

### Methods of Instruction

Types	Examples of learning activities
Activity	
Lecture	

### Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards  
 Chat Rooms  
 Discussion Boards  
 E-mail Communication  
 Telephone Conversations  
 Video or Teleconferencing

### Student-Initiated Online Contact Types

Chat Rooms  
 Discussions  
 Group Work

**Course design is accessible**

Yes

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

Types	Examples of classroom assessments
Exams/Tests	A midterm examination and a final examination consisting of true/false, multiple choice and essay questions.
Skills Demonstration	Wine evaluation using a standard wine scorecard.

**Assignments****Reading Assignments**

Assigned readings from class handouts (example: "Systematic Biology--The Classification of Organisms with Special Reference to the Grapevine").

Assigned readings from the textbook (example: "History of the Grape and Wine Industry" chapter from Wine: An Introduction).

**Writing Assignments**

Writing:

Essay or short paper (example: an essay question on the final examination essay in which the student describes a wine producing country or district, including climate and soil, grape varieties and wine types and special production needs).

Performance:

Student demonstrates mastery of a wine scoring technique (example: on the final examination the student completes a wine evaluation using a standard wine scorecard).

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

Textbook

**Author**

Dr. Stephen J. Krebs

**Title**

VWT 136 Workbook

**Edition/Version**

1st

**Publisher**

NVC Printing

**Year**

2006

**Material Type**

Other required materials/supplies

**Description**

Students must bring six matching wine glasses to each class session.

**Proposed General Education/Transfer Agreement**

Do you wish to propose this course for a Local General Education Area?

No

**Do you wish to propose this course for a CSU General Education Area?**

No

**Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?**

No

**Course Codes (Admin Only)**

**ASSIST Update**

No

**CB00 State ID**

CCC000302434

**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