

VWT-173: SENSORY EVALUATION OF WINE

Effective Term

Fall 2027

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

173

Department

Viticulture and Winery Technology

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Sensory Evaluation of Wine

Short Title

Sensory Evaluation of Wine

CB03 TOP Code

0104.00 - *Viticulture, Enology, and Wine Business

CIP Code

01.1004

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

D - Possibly Occupational

Rationale

This course is being updated to incorporate UDI, DEI, and CPL while maintaining alignment with course offerings and units.

SECTION B - Course Description

Catalog Course Description

Introduction to wine sensory evaluation, including statistical analysis of trials; study of wine styles; sensory testing techniques; identification of wine traits. 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**Limitation on Enrollment**

Student must be at least 18 years of age.

SECTION D - Course Standards**Is this course variable unit?**

No

Units

3

Lecture Hours

54

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?
Entirely Online	Emergency Only
Hybrid	Permanent

SECTION E - Course Content**Student Learning Outcomes**

Upon satisfactory completion of the course, students will be able to:	
1.	Apply principles of sensory analysis to wine evaluation and product development.
2.	Demonstrate skills required in the workplace.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Describe human anatomy and physiology in relation to the taste and smell of wines.
2.	Discuss wine sensory evaluation theory.
3.	Design appropriate physical settings for wine sensory evaluation.
4.	Appraise the suitability of candidates for wine judging.
5.	Employ proper wine sensory evaluation tests for the wine type under study.
6.	Perform wine sensory evaluation tests.
7.	Use preference tests to determine consumer acceptance criteria.
8.	Evaluate the qualities of various wine blending options.

9. Select appropriate wine types and wine styles.
10. Identify wine defects.

Course Content

1. The anatomy and physiology of taste and smell
2. Wine sensory evaluation theory
3. Design of the physical environment for wine sensory evaluation
4. Selection and training of wine judges
5. Types of wine sensory evaluation tests
6. Administration of wine sensory evaluation tests
7. Preference tests
8. Use of sensory analysis in wine blending trials
9. Wine types and wine styles
10. Wine defects

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	Evaluate wine blending options through guided sensory analysis and justify selections based on established criteria.
Lecture	Conduct guided sensory evaluations using standardized tasting protocols to identify wine characteristics, styles, and defects.
Group Work	Collaborate in small groups to evaluate wine samples and present findings using appropriate sensory terminology.

Online Adaptation

Types	Examples of learning activities
Activity	Evaluate wine blending options through guided sensory analysis and justify selections based on established criteria.
Discussion	Engage in online discussion forums to compare sensory experiences and respond to peer observations.

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	Students design a sensory evaluation study that incorporates appropriate methodology, controls, and analysis of results.
Quizzes	Short assessments measuring understanding of sensory theory, wine defects, evaluation methods, and terminology using a combination of objective and short-answer questions.

Oral Presentations	Students present sensory evaluation findings, including interpretation of results and comparison with peer observations.
Homework	Written analysis of sensory evaluation exercises, including identification of wine characteristics, defects, and reflection on variation in perception.
Exams/Tests	Comprehensive sensory evaluation project requiring students to design, conduct, and analyze a sensory study, and present conclusions in written and/or oral format.

Assignments

Reading Assignments

Example 1: Assigned reading from class handout (example: "Sensory Attributes of Cabernet Sauvignon Wines Made from Vines with Different Crop Yields").

Example 2: Assigned reading from textbook (example: "Wine Tasting is a Science").

Writing Assignments

Example 1: Essay or short paper (example: a term paper in which the student creates a wine rating system).

Example 2: Student demonstrates mastery of wine sensory evaluation techniques. On the final examination, the student selects the correct technique from among alternate wine sensory evaluation methods options to solve a wine evaluation problem.

Outside-of-Class Assignments

Example 1: Assigned textbook and supplemental readings on sensory evaluation theory, wine styles, and wine defects.

Example 2: Written analysis of sensory evaluation exercises, including identification of wine characteristics and interpretation of results.

Example 3: Development of a sensory evaluation report using standardized industry formats.

Example 4: Preparation for quizzes and exams through review of lecture materials, recorded content, and study guides.

Example 5: Design and planning of a sensory evaluation study, including methodology and data collection approach.

Example 6: Reflective writing on how individual experience, cultural background, and perception may influence sensory evaluation outcomes.

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Jackson

Title

Wine Tasting: A Professional Handbook

Edition/Version

4th

Publisher

Food Science and Technology International

Year

2022

Rationale

new edition

ISBN

978-0323852630

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 applies Universal Design for Instruction principles by providing materials in multiple formats and offering varied ways for students to demonstrate learning. Accessible content, including captioned media and structured activities, supports equitable access for all students.

Course content reflects diverse global perspectives in wine production and sensory evaluation. Students examine how individual experience and cultural background may influence perception.

An inclusive learning environment is supported through respectful dialogue, collaborative activities, and opportunities for all students to participate and contribute.

Course Codes (Admin Only)

CB00 State ID

CCC000297642

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

Faculty Author's Comments

Claudette Shatto, Guided Pathways Coordinator for Molly Hodgins