

# BEV 110 - FOUNDATIONS OF WINE

---

## Course Description

This course explores the fascinating world of wine. Students will examine the primary varieties and styles of wine, learn best practices for storing and serving, and the art of food and wine pairing. Time will be spent understanding the cultivation of grapes and the regional differences that contribute to their uniqueness. Group 2 course.

## Credit Hours

1

## Contact Hours

1

## Lecture Hours

1

## Corequisites

BEV 111

## General Education Outcomes supported by this course

Communications - Direct

## Course Learning Outcomes

### Knowledge:

- Explain the processes and technologies used to produce and age wine.
- Recognize each of the wine varietals and styles and their characteristics.
- Interpret wine labels and online information to become an educated consumer and make informed purchase decisions.
- Recommend a wine that complements a food course or choice.
- Develop a suitable wine menu for a limited-menu bar.
- Identify different types of wines and fortified wines and explain their ideal serving temperatures, glassware, and presentation standards.

### Application:

- Apply deductive reasoning skills to connect sensory data with wine-making variables and geographical influences, supporting informed conclusions about the wine's profile.

### Integration:

- Relate the influences that geography, climate, culture, and economies have on wine production worldwide and in relation to Michigan.
- Relate ethical principles to management decisions.
- Connect grape characteristics to factors such as terroir, climate, and wine making styles to explain variations in taste and aroma.

### Human Dimension:

- Be aware of the impact of liquor laws, liability, and enforcement on the wine industry.
- Become familiar with the alcohol-related laws in effect in most areas, as well as the ongoing controversies they generate.

- Compare and contrast the types of businesses that make up today's wine industry.

### Caring - Civic Learning:

- Self-assess one's adherence to personal and professional codes of conduct relevant to wine service.
- Commit to excellence in wine service and developing an enthusiasm for sharing wine knowledge with guests.

### Learning How to Learn:

- Reflect on the environmental impact growing, harvesting, and producing crops have on our environment now and what that impact will look like in the future.