

BEV 111 - FOUNDATIONS OF WINE LAB

Course Description

This hands-on course provides an engaging exploration of the world of wine. Students will learn to identify the main types and styles of wine through guided tastings that engage the senses of sight, smell, and taste. The course also includes site visits to local vineyards, cellars, and tasting rooms, offering real-world context and experience. Along the way, students will develop essential skills to describe wines accurately and create thoughtful food and wine pairings. Group 2 course.

Credit Hours

1

Contact Hours

2

Lab Hours

2

Required Prerequisites

CUL 110

Corequisites

BEV 110

General Education Outcomes supported by this course

Critical Thinking - Direct

Course Learning Outcomes

Knowledge:

- Explain the processes and technologies used to produce and age wine.
- Recognize by sight, smell, taste, the predominant wine styles and characteristics of the significant regions and wine varietals.
- Interpret wine labels and online information to become an educated consumer and make informed purchase decisions.
- Identify different types of wines and fortified wines and explain their ideal serving temperatures, glassware, and presentation standards.

Application:

- Exhibit 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 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:

- Demonstrate an understanding 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 behavior for the service of wine.
- Commit to excellence in wine service and establish an enthusiasm for sharing wine knowledge with guests.

Learning How to Learn:

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