

HCTM-210: WINERY CHEF

Effective Term

Fall 2024

CC Approval

10/10/2023

AS Approval

11/14/2023

BOT Approval

11/16/2023

COCI Approval

05/17/2024

SECTION A - Course Data Elements

Send Workflow to Initiator

No

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 (HCTM)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Winery Chef

Short Title

Winery Chef

CB03 TOP Code

1306.30 - *Culinary Arts

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

This course supports a growing need in the Napa and Sonoma Valleys for winery chefs in order to build and deliver new winery food programs.

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

2.00000

Lecture Hours

14.00

Lab Hours

68.00

Outside of Class Hours

28

Total Contact Hours

82

Total Student Hours

110

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

No

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

Introduction to winery food programs

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.

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.

Other 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

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)

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

Faculty Author's Comments

This course is to be part of a new Winery Chef Certificate Achievement Program.

Reviewer Comments

Seth Anderson (sethe.anderson) (Wed, 11 Oct 2023 21:19:14 GMT): Returned to Greg to add textbook info