VWT-173: SENSORY EVALUATION OF WINE

Effective Term
Fall 2021

BOT Approval
3/11/2021

SECTION A - Course Data Elements

Send Workflow to Initiator
No

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 (VWT)

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

CB08 Basic Skills Status
NBS - Not Basic Skills

CB09 SAM Code
D - Possibly Occupational

Rationale
Courses is being updated with minor edits and distance learning methods are being added.

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?
Yes

Units
0.50
Units Maximum
3.00

Lecture Hours
9.00
Lecture Hours Maximum
54

Outside of Class Hours
18
Outside of Class Hours Maximum
108

Total Contact Hours
9
Total Contact Hours Maximum
54

Total Student Hours
27
Total Student Hours Maximum
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
Discussion	
Lecture	
Other	Projects

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	An example of an exam may be designing a sensory study which integrates lecture content (such as measuring responses, controls, etc.) Final Exam
Quizzes	
Oral Presentations	
Homework	
Class Participation	

Assignments

Reading Assignments

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

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

Writing Assignments

Writing:

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

Performance:

Student demonstrates mastery of wine sensory evaluation techniques (example: on the final examination, the student selects the correct technique from among alternate wine sensory evaluation methods options to solve a wine evaluation problem).

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Jackson

Title

Wine Tasting: A Professional Handbook

Edition/Version

3rd

Publisher

Food Science and Technology International

Year

2017

Material Type

Textbook

Author

Baldy

Title

Wine Appreciation: Through the Senses

Edition/Version

1st

Publisher
American Wine Society

Year
1997

Material Type
Other required materials/supplies

Description
Student 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
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