TEXAS TECH UNIVERSITY

RHIM 4311 | PSS 4311
WINES OF THE WORLD

COURSE SYLLABUS

Class Meeting Day/Time  Twice a week; 1 hr 20 minutes/class; days to be determined
Location            To be arranged
Instructor         Natalia Velikova (HRM)
                   Maureen Qualia (PSS)
Phone:             Natalia Velikova: 806.834.3589
                   Maureen Qualia: 806.834.4780
E-Mail              natalia.velikova@ttu.edu
                   maureen.qualia@ttu.edu
Office Hours        To be arranged

CATALOG COURSE DESCRIPTION

Introduction to wines of the world through learning materials and sensory evaluation of regional wines. The content and the exam for Wine and Spirits Educational Trust (WSET) Level 1 Award in Wine is a required component of this course.

PRE-REQUISITE       Students must be 21 years of age or older to be of the legal drinking age in the U.S.

COURSE OBJECTIVE

The aim of this course is develop students’ knowledge of wines of the world and the global wine industry, as well as to enable students to gain an internationally recognized professional qualification of Wine and Spirits Education Trust (WSET) Level 1 Award in Wine, which will enhance their employability.

HOSPITALITY AND RETAIL MANAGEMENT PROGRAM LEARNING OUTCOMES (PLO)

1. Communicate effectively and appropriately (orally and in writing)
2. Prepare, maintain, analyze and utilize financial documents and data related to hospitality management organizations.
3. Discuss, examine, and evaluate management practices in the hospitality industry.
4. Define, discuss, give examples of, and examine ethical issues related to hospitality management organizations.
5. Comprehend the social, multicultural, and environmental dimensions of issues facing professionals in hospitality management.
COURSE LEARNING OUTCOMES (CLO)

Upon completion of this course students will be able to:

1. Understand the global nature of wine *[Comprehension; Evaluation] (HRM PLO 5)*  
   **CLO Assessment:** Internal Wine Knowledge Test; Final Exam; Region Presentations; Learning Journal

2. Know major grape varieties of the main world wine regions *[Knowledge] (HRM PLO 5)*  
   **CLO Assessment:** Internal Wine Knowledge Test; Final Exam; Region Presentations; Learning Journal; Sensory Notes

3. Understand main types and styles of wines *[Knowledge; Analysis] (HRM PLO 5)*  
   **CLO Assessment:** Internal Wine Knowledge Test; Final Exam; Region Presentations; Learning Journal; Sensory Notes

4. Know how to store wine *[Knowledge] (HRM PLO 3, 5)*  
   **CLO Assessment:** Internal Wine Knowledge Test; Final Exam; Learning Journal

5. Understand social responsibilities of serving wine to consumers *[Evaluation] (HRM PLO 4)*  
   **CLO Assessment:** Internal Wine Knowledge Test; Final Exam; Learning Journal

6. Understand issues relating to safe consumption of wine *[Evaluation] (HRM PLO 4)*  
   **CLO Assessment:** Internal Wine Knowledge Test; Final Exam; Learning Journal

7. Understand the basic principles of food and wine pairing *[Analysis] (HRM PLO 3, 5)*  
   **CLO Assessment** Internal Wine Knowledge Test; Final Exam; Region Presentations; Learning Journal; Sensory Notes

8. Sensory examination and evaluation of the following properties of a wine: variety, region, suitability for aging or drinking, oak content, and possible faults. *[Knowledge; Analysis] (HRM PLO 1)*  
   **CLO Assessment:** Sensory Notes

9. Communicate effectively and properly, work productively in a team * (HRM PLO 1)*  
   **CLO Assessment:** Region Presentations
COURSE READING MATERIALS

• Required Textbook

Kevin Zraly (2014)
Windows on the World Complete Wine Course
30th Anniversary Edition
Sterling Publishing Co.

• WSET Level 1 Award in Wine Study Materials
(individual copies will be provided the first day of class)

WSET LEVEL 1: AWARD IN WINE

The Award is intended for those who have no previous knowledge of wine. It is designed to help students whose employment requires to have a reasonable level of product knowledge (wine) and will help to underpin job skills and competencies such as customer service and sales functions. Holders of the qualification will be able to interpret the major wines of the world so that they will be able to assist customers accurately. From this knowledge they will give guidance on appropriate selection and service, food and wine matching, as well as the principles of systematic approach to tasting (SAT) and evaluation of wine. Students will also learn about the social challenges implicit in working in the alcoholic beverages sector of the hospitality industry.

COURSE STRUCTURE AND REQUIREMENTS

This course will be administered in a hybrid format. The course will incorporate WSET Level 1 Award in Wine curriculum, which will be taught in a face-to-face learning environment. The WSET portion of the course will incorporate lectures and tasting. Upon completion of the WSET part, the rest of the material will be offered in an asynchronous online learning environment. Lectures will be pre-recorded and uploaded on Blackboard. Lectures will be available online for the duration of the course. In addition, the live synchronous sessions (labs) will be held weekly. The skills and knowledge learned in the labs are essential for the wine knowledge tests. Labs attendance is mandatory.
**Technical Requirements:** Blackboard; Access to the Internet; Adobe Acrobat Reader; Microsoft Lync; Microsoft Office

**BLACKBOARD**
Blackboard is an electronic learning resource that is designed to provide students with information requirements relating to the courses. This includes up to date announcements, course information, internal assessment, assignments, deadlines and the like. For this resource to function to its full potential, it is important that students log on regularly. Students can also check their progress in this class through the Grade Center on Blackboard.

**COURSE POLICIES**

**ASSIGNMENTS POLICY**
All completed assignments should be uploaded and posted on Blackboard by the deadlines listed on in the syllabus. Due dates are **not negotiable** and **late assignments** will be accepted only due to **excused reasons**, which may include the following: illness, death in the immediate family, religious observances, approved Texas Tech activities (e.g., field trip), legal business (e.g., being called a witness for a trial). All excused reasons require written proof.

**EXAM POLICY**
Exams will cover lecture material, lab material, assigned readings, and any other additional readings posted on Blackboard. Exams may contain multiple-choice, true/false, short answer type questions, and/or essay questions. **All exams will be held in class.**

Upon completion of the WSET portion of the course, **students will be required to take WSET Level 1 Award in Wine exam.** However, the grade for the **WSET exam** will **not** be considered as part of grading for the current course. Successful achievement on the WSET exam will provide students with the WSET qualification.

Students who come in late on the days of exams will not be allowed to the classroom. Academic dishonesty on exams will not be tolerated and will result in disciplinary action. Cell phones must be turned off completely (not in a vibrate mode) and be contained in backpacks or purses during exams. Texting or using a cell phone during a test will result in an immediate request to leave the classroom and 0 (zero) grade for the test. No make-up tests will be allowed.

**Make-up exams** will be given only to students with **excused absences.** If it is necessary for a student to miss an exam, it is the student’s responsibility to inform the instructor about missing the exam **prior to the exam time.** Students will not be allowed to take a make-up exam unless the instructor granted their requests prior to the exam. Make-up exams will be given in academic testing services at a scheduled time during the semester, by appointment only. It is the student’s responsibility to schedule an appointment with the academic testing center, tel. (806) 742-3671. **No make-up exams will be offered for the WSET exam.**
EMAIL POLICY:

Student’s university e-mail account is the official e-mail address for class enrollment. Therefore, students are expected to use **only their university email accounts** for sending and receiving all course related correspondence. Any e-mails sent from email accounts other than the student’s university e-mail account, may not be received or answered.

Students are encouraged to send their questions, comments, concerns, or requests to schedule time for a visit via email. E-mail communication from a student to the instructor/teaching assistant will be acted upon, in most cases, within 24 hours (Mon- Fri). Emails sent on the weekends will not be answered until Monday.

**Students are responsible for checking their university e-mails regularly.** The instructor and teaching assistant will frequently send e-mails to class on all class-related matters. It is the student's responsibility to stay informed.

ACADEMIC INTEGRITY (OP 34:12)

It is the aim of the faculty of Texas Tech University to foster a spirit of complete honesty and high standard of integrity. The attempt of students to present as their own any work not honestly performed is regarded by the faculty and administration as a most serious offense and renders the offenders liable to serious consequences, possibly suspension. ‘Scholastic dishonesty’ includes, but it not limited to, cheating, plagiarism, collusion, falsifying academic records, misrepresenting facts, and any act designed to give unfair academic advantage to the student (such as, but not limited to, submission of essentially the same written assignment for two courses without the prior permission of the instructor) or the attempt to commit such an act. The Texas Tech policies on academic integrity, including cheating and plagiarism, will be strictly upheld in this class.

For detailed information regarding these policies, see [http://www.depts.ttu.edu/studentjudicialprograms/academicinteg.php](http://www.depts.ttu.edu/studentjudicialprograms/academicinteg.php)


STUDENTS WITH DISABILITIES (OP 34.22)

Any student who, because of a disability, may require special arrangements in order to meet the course requirements should contact the instructor as soon as possible to make any necessary arrangements. Students should present appropriate verification from Student Disability Services during the instructor’s office hours. Please note: instructors are not allowed to provide classroom accommodations to a student until appropriate verification from Student Disability Services has been provided. For additional information, please contact Student Disability Services in West Hall or call 806-742-2405.

For detailed information regarding Texas Tech’s Student Disability Services, see [http://www.depts.ttu.edu/students/sds/](http://www.depts.ttu.edu/students/sds/)

RESOLVING STUDENT ISSUES

If you encounter an issue in this course you should follow the following chain of authority:

- First discuss it with the instructor of the course in an attempt to resolve the issue.
• If the issue is not resolved, or is something you do not feel comfortable discussing with the instructor, you should contact the Department Associate Chairperson.
• Only after discussing the issue with the Associate Chairperson should you contact the Hospitality and Retail Management Department Chairperson.
• Under no circumstances should you begin this process with the Chairperson or the Dean’s Office without first consulting the Associate Chairperson.

ASSIGNMENTS AND EXAMS

<table>
<thead>
<tr>
<th>Assignments/ Exams</th>
<th>% weight</th>
<th>Course Learning Outcomes</th>
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</thead>
<tbody>
<tr>
<td>Internal Wine Knowledge Test</td>
<td>20%</td>
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<tr>
<td>Final Exam (Comprehensive)</td>
<td>20%</td>
<td></td>
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<tr>
<td>Region Presentations</td>
<td>20%</td>
<td></td>
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<tr>
<td>Sensory Notes (labs)</td>
<td>20%</td>
<td></td>
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<tr>
<td>Learning Journal</td>
<td>20%</td>
<td></td>
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<tr>
<td><strong>Total</strong></td>
<td><strong>100%</strong></td>
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COURSE GRADING
A = 90% - 100%
B = 80% - 89%
C = 70 – 79%
D = 60% - 69%
F = less than 59%

DISCLAIMER
While every effort is made to ensure that the information contained in this document is accurate, it is subject to change. Changes will be notified in class or via email. Students are encouraged to check their emails regularly.

It is the student’s responsibility to be informed
### TENTATIVE CLASS SCHEDULE

<table>
<thead>
<tr>
<th>WEEK</th>
<th>TOPICS / ACTIVITIES</th>
<th>Readings/ Labs/ Assignments</th>
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</table>
| Week 1 | Introduction | Course structure & projects overview  
Wine Prelude |  
WSET Session 1  
- Introduction to wine  
- Types & styles of wine, grape varieties  
WSET Session 2  
- Introduction to wine tasting  
- Systematic approach to tasting (SAT) |  
WSET Study Materials |
| Week 2 | WSET Session 3  
- Storage of wine  
- Wine service  
WSET Session 4  
- Social Responsibility |  
WSET Study Materials |
| Week 3 | WSET Session 5  
- Principles of food & wine pairing  
WSET Session 6  
- Additional food and wine considerations |  
WSET Study Materials |
| Week 4 | WSET Session 7  
- Learning Review  
**Internal Wine Knowledge Test** |  
WSET Study Materials |
| Week 5 | WSET Exam | Lecture 1 | Lab 1  
Zraly, Chapters 1, 4, & 5  
**Presentation: France** |
| Week 6 | Wines of France | Lecture 2 | Lab 2  
Zraly, Chapter 2 & 6  
**Presentation: US** |
| Week 7 | Wines of the United States | Lecture 3 | Lab 3  
Zraly, Chapters 7  
**Presentation: Italy** |
| Week 8 | Wines of Spain | Lecture 4 | Lab 4  
Zraly, Chapter 7  
**Presentation: Spain** |
| Week 9 | Wines of Germany | Lecture 4 | Lab 5  
Zraly, Chapter 3  
**Presentation: Germany** |
| Week 10 | Wines of Australia & New Zealand | Lecture 6 | Lab 6  
Zraly, Chapter 9  
**Presentation: AU and NZ** |
| Week 11 | Champagne, Sherry, and Port | Lecture 7 | Lab 7  
Zraly, Chapter 8  
**Presentation: Champagne & Fortified Wines** |
| Week 12 | Final Exam (comprehensive) | DUE: Sensory Notes; Learning Journal |