

**Wine of the New World  
HMGT 4997  
Fall 2016**

<b>Instructor</b>	Prof. Roger Dagorn, M.S. Prof. Karen Goodlad, CSW	<b>Course Section</b>	38239
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<b>Phone</b>	718-260-5638	<b>Location</b>	N206
<b>Office</b>	N220	<b>Time</b>	11:30 a.m. – 3:05 p.m.
<b>Office Hours</b>	TBD	<b>Class Hours</b>	2
		<b>Lab Hours</b>	0
		<b>Credits</b>	2

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**Course Description**

This course provides an in-depth evaluation of “New World” viticulture and vinification. Wine making methods, service and laws and regulations of the major wine regions of North America, Australia, New Zealand, Chile, Argentina and South Africa will be studied. Students will taste and evaluate wines.

**Course Objectives**

Upon completion of HMGT 4997, the student will be able to:

- a. Examine and discuss the laws and regulations that govern wine making practices around the world.
- b. Differentiate viticultural practices utilized throughout various wine regions.
- c. Differentiate vinification methods utilized throughout various wine regions.
- d. Evaluate and identify wines of various countries through proper tasting procedures.

**Student Learning Outcomes And Assessment**

Student Learning Outcomes	Method of Assessment
a. Gather, interpret, evaluate, and apply information about the laws and regulations that govern wine making practices from a variety of sources (Gen Ed: Integration; HMGT: Knowledge)	Quizzes, final examination, term project,
b. Analyze and describe various viticultural methods (Gen Ed: Knowledge; HMGT: Knowledge)	Quizzes, class participation, term project, final examination
c. Analyze and describe various vinification methods (Gen Ed: Knowledge; HMGT: Knowledge)	Quizzes, class participation, term project, final examination
d. Derive meaning from experience, as well as gather information from observation through proper tasting procedures (Gen Ed: Inquiry, HMGT: Skill)	Quizzes, class participation

**Prerequisites:** HMG 2402

**Required Text**

Koplan, S., Smith, B. H., & Weiss, M. A. (2011). *Exploring wine* (3<sup>rd</sup> ed.). New York, NY: John Wiley & Sons.

**Suggested Reading**

Johnson, H., & Robinson, J. (2007). *The World Atlas of Wine*. New York: Mitchell Beazley.

Matasar, A. (2006). *Women of Wine: The Rise of Women in the Global Wine Industry*. Berkley: University of California Press.

McCarthy, E. and M. Ewing-Mulligan. (2012). *Wine for dummies*. Hoboken: John Wiley & Sons, Inc.

Pinney, T. (2007). *A history of wine in America, volume 2: from prohibition to the present*. Berkeley: University of California Press.

Robinson, J. (2006). *Oxford Companion To Wine* (3rd Edition ed.). New York: Oxford University Press, USA.

Robinson, J., J. Harding and J. Vouillamoz. (2012). *Wine grapes: a complete guide to 1368 vine varieties, including their origins and flavours*. London: Penguin Group.

Zraly, K. (2016). *Windows on the World Complete Wine Course*. New York: Sterling Epicure.

**Attendance Policy**

The department policy for attendance follows the rules printed in the college catalog (page 30): “A student may be absent without penalty for up to 10% of the number of scheduled class meetings during the semester.

Lecture classes meeting 1 time/week for 15 weeks: 2 allowable absences

Lecture classes meeting 1 time/week for 5 or 7 weeks: 1 allowable absence

Laboratory classes meeting 1 time/week for 15 weeks: 1½ allowable absence

Every lateness (up to 10 minutes after the scheduled start time) equals ½ absences. As stated in the college catalog, “If a student’s class absences exceed the limit established for a given course or component, the instructor will alert the student that a grade of ‘WU’ may be assigned.”

**Beverage Tasting Framework**

Tasting of beverages will commence after the component tasting and continue throughout the semester. Students under the age of nineteen (19) years of age are not permitted to sample alcoholic beverages and tasting is not required. Students whose religious beliefs or medical conditions forbid or prevent drinking alcoholic beverages are not required to taste. Techniques of beverage tasting and the protocol will be demonstrated and explained during the first weeks of the course.

Students are requested to cooperate with the instructor and guest lecturers and each other in setting up the classroom, procuring wine glasses, ice buckets, towels, cutting bread and cheese, waste buckets, garbage pick-up and bussing, and when tasting is completed, remove glasses, bottles and trash. The entire classroom is to be inspected prior to dismissal.

It is important as Hospitality Management students to be concerned with the necessary sanitation and housekeeping aspects of the course.

### Seating Arrangements

Seat assignments are necessary due to the nature of the tasting. Each student will be required to take the same assigned seat for each class meeting.

### Course Materials

- Corkscrew/Wine Key
- Tasting Notes

### Grading System:

Quizzes	30 %
Term project	20 %
Class participation	10%
Final Examination	<u>40 %</u>
TOTAL	100 %

### Point Scale:

	A 93-100 points	A- 90-92.9 points
B+ 87-89.9 points	B 83-86.9 points	B- 80-82.9 points
C+ 77-79.9 points	C 70-76.9 points	
	D 60-69.9 points	
	F 59.9 –0 points	

### Course Assessment

**30 points** *Quizzes (3 @ 10%pts. Each):* Quiz grades are assessed as follows:

- Quizzes are based on lecture and text book material
- Quizzes are fill-in-the-blank, term identification, short answer and multiple choice
- Appropriate use of wine and beverage terminology is expected: spelling counts and students will be responsible for proper spelling
- Students will be asked to identify wines through a blind tasting
- There will be **NO MAKE-UP QUIZZES**. If absent the student will receive a zero

**20 points** *Term Project:* This project is in the form of a technical paper and a journal of the wine making process and business.

- Evaluation of the main issues
- Understanding of the results of different actions in the wine making process
- Preparation of a journal and technical paper
- Ability to communicate the process of making wine in an urban setting

**10 points** *Class Participation*

- In person participation in the tasting and analysis process
- Contributions to the course's OpenLab site

**40 points** *Final Examination:* The exam is a compilation of the lecture notes, tasting notes and text readings from the entire semester.

- Examination is fill in the blank, term identification and short answer
- Students will be asked to identify wines through a blind tasting

**New York City College of Technology, CUNY**  
**Department of Hospitality Management**

**MISSION STATEMENT**

The mission of the hospitality management department of New York City College of Technology is to provide students with a hospitality career education that integrates applied management practices and theory with liberal arts and sciences. To fulfill its mission the department will:

- offer a comprehensive applied management curriculum;
- provide students with the necessary professional and communications skills for successful careers;
- foster an understanding of social responsibility through involvement in community service.

**NYC COLLEGE OF TECHNOLOGY POLICY ON ACADEMIC INTEGRITY**

Students and all others who work with information, ideas, texts, images, music, inventions, and other intellectual property owe their audience and sources accuracy and honesty in using, crediting, and citing sources. As a community of intellectual and professional workers, the College recognizes its responsibility for providing instruction in information literacy and academic integrity, offering models of good practice, and responding vigilantly and appropriately to infractions of academic integrity. Accordingly, academic dishonesty is prohibited in The City University of New York and at New York City College of Technology and is punishable by penalties, including failing grades, suspension, and expulsion. The complete text of the College policy on Academic Integrity may be found in the catalog.

**STATEMENT ON PLAGIARISM**

As stated in the college catalog, “plagiarism is the act of presenting another person’s ideas, research, or writings as your own.” Plagiarism will not be tolerated.

**STATEMENT OF CLASSROOM BEHAVIOR**

Each student has the right to study and learn in a comfortable, safe, supportive environment that promotes self-esteem--- free of fear, humiliation, intimidation, offensive or suggestive language.

**USE OF ELECTRONIC DEVICES**

As stated in the Student Handbook, the use of cellular phones and audio equipment in all academic and study areas of the college are prohibited. Cellular phones, beepers, pagers, iPods, etc. must be turned off during class sessions. Students are not permitted to take calls or text message during class or to leave the classroom during scheduled class time to conduct a conversation. Students may not use their cell phones as calculators.

**ORAL PRESENTATION STYLE STATEMENT:**

The hospitality management department has developed a standardized format for all oral presentations. Refer to oral presentation rating form and *Effective Speaking Guidelines*.

**WRITING STYLE STATEMENT**

The hospitality management department has developed a standardized format for all written assignments. Written work must be prepared using APA Style Publication Manual of the American Psychological Association, 5<sup>th</sup> edition as a reference guide. All editorial formats, abbreviations, use of statistics, graphs, citations and references must conform to APA style. Footnotes are not permissible. Visit the City Tech Library website for APA Style Guides.

Unless otherwise instructed, all papers are to be simply bound with a staple in the upper left-hand corner. No report covers are to be used. All papers must be computer generated, double-spaced on white bond or computer paper (8½" x 11" with no holes), standard margins (1" top x 1" bottom x 1" left x 1" right), Courier or Times Roman typeface, 12 points. Correct spelling, sentence structure and grammatical construction are expected. Proofreading is a given!

Standard title (cover) page must include assignment name centered on the title page; one double space below, type student’s name; one double space below, type course title / section number; one double space below, type instructor’s name; one double space below, type due date; all entries are centered under assignment name.

Exceptions to standardized format: Memoranda follow a standard memo format. Internship reports must be spiral bound.

New York City College of Technology, CUNY  
Department of Hospitality Management

<b>Week #</b>	<b><u>Date</u></b>	<b><u>Lecture Topic</u></b>	<b><u>Assignments Due</u></b> All reading assignments are from <i>Exploring Wine</i>
1	August 29 Lecture & Tasting	Review of Syllabus Introduction to OpenLab and Winery Learning Assignment Wines and Wine Regions of The American North West	<b>Read appropriate chapters</b>
2	September 12	Wines and Wine Regions of Long Island AVAs Biodynamics <i>Guest Lecturer: Barbara Shinn</i>	Quiz and Blind Tasting: American North West  <b>Read appropriate chapters</b>
3	September 19 Lecture & Tasting	Wine Making at Red Hook Winery	Read Handout OpenLab Assignment
4	September 26	Wine Making at Red Hook Winery	Read Handout OpenLab Assignment
5	<i>THURSDAY</i> <i>October 6</i>	Wines and Wine Regions of Australia, New Zealand	Quiz: Long Island and Biodynamics  <b>Read appropriate chapters</b>
6	October 17 Lecture & Tasting	Wines and Wine Regions of South Africa	Quiz: American Australia and New Zealand  <b>Read appropriate chapters</b>
7	October 24 Lecture & Tasting	Final Project Wine of the Country of Georgia	CUMMULATIVE FINAL & BLIND TASTING