**Wine of the New World**

**HMGT 4997**

**Fall 2018**

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| **Instructor**  | Prof. Roger Dagorn, M.S.Prof. Karen Goodlad, CSW | **Course Section****Day** | 38239Monday (week 1-8) |
| **E-mail**  | rdagorn@citytech.cuny.edu kgoodlad@citytech.cuny.edu  | **Location** **Time** | N20611:30 a.m. – 2:38 p.m. |
| **Phone**  | 718-260-5638 | **Class Hours** | 2 |
| **Office**  | N220 | **Lab Hours**  | 0 |
| **Office Hours** | TBD | **Credits** | 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:

1. Examine and discuss the laws and regulations that govern wine making practices around the world.
2. Differentiate viticultural practices utilized throughout various wine regions.
3. Differentiate vinification methods utilized throughout various wine regions.
4. Evaluate and identify wines of various countries through proper tasting procedures.

**Student Learning Outcomes And Assessment**

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| Student Learning Outcomes | Method of Assessment |
| a. Gather, interpret, evaluate, and apply information about the laws and regulations that govern wine making practicesfrom 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**: HMGT 2402

**Required Text**

Koplan, S., Smith, B. H., and Weiss, M. A. (2011). *Exploring wine* (3rd Ed.) New York, NY: John Wiley & Sons.

**Suggested Reading**

Johnson, H. and Robinson, J. (2013). *The world atlas of wine.* (7th Ed.) 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. (2015). *Wine for dummies.* (6th Ed.) 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. (2015). *Oxford Companion To Wine* (4th 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.

**Professionalism and Participation**

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

**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 40 %

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 QUZZES**. 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

**MISSION STATEMENT**

The mission of the Department of Hospitality Management 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 STATEMENT 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 Academic Integrity Policy Manual may be found on the College website.

**STATEMENT OF ACADEMIC DISHONESTY AND PLAGARISM**

As stated in the Academic Integrity Policy Manual, "academic dishonesty occurs when individuals plagiarize or cheat in the course of their academic work. Plagiarism is the presenting of someone else’s ideas without proper credit or attribution. Cheating is the unauthorized use or attempted use of material, information, notes, study aids, devices or communication during an academic exercise."

**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.

**PROFESSIONALISM AND PARTICIPATION**

The Department of Hospitality Management follows industry standards in order to educate, develop and mentor future hospitality and tourism professionals. In order to successfully complete a course, students must consistently participate in class and meet deadlines.

**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 is prohibited. Students are not permitted to take calls or text message during class. Students may not use their cell phones as calculators. In some instances, an instructor may allow the use of personal electronic devices for in class activities.

**ORAL PRESENTATION STYLE STATEMENT**:

The Hospitality Management Department has developed a standardized format for all oral presentations. Refer to the Oral Presentation Rubric.

**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 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.

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| Week # | **Date** | **Lecture Topic** | Readings Due | Quiz |
| 1 | August 27Lecture & Tasting | Review of SyllabusIntroduction to OpenLab & Winery AssignmentWines and Wine Regions of Australia, New Zealand  | *Exploring* *Wine***Chapter 6, sections on Australia and New Zealand** | none |
| 2 | *Thursday**September 6* | Wines and Wine Regions ofGeorgia*Guest Lecturer:* *Chris Struck, Sommelier,* *Union Square Cafe*  | *Exploring* *Wine***Chapter 12** | Quiz and Blind Tasting:Australia and New Zealand |
| 3 | September 17 |  Wines and Wine Regions of The Pacific North West | *Exploring* *Wine***Chapter 5** | Quiz and Blind Tasting:Georgia |
| 4 | September 24Place-based Learning | Wine Making at Red Hook Winery | *Exploring* *Wine***Chapter 1, 2, 3** |  |
| 5 | October 1Place-based Learning |  Wine Making at Red Hook Winery | *Exploring* *Wine***Chapter 1, 2, 3** |  |
| 6 | October 15 Lecture & Tasting | Wines and Wine Regions of South Africa*Guest Lecture:* *Jim Clarke, Marketing Manager**Wine of South Africa* | *Exploring* *Wine***Chapter 6, sections on South Africa** | Quiz and Blind Tasting:The Pacific North West |
| 7 | October 22Lecture & Tasting | Wines and Wine Regions To Be Confirmed | TBD | Quiz and Blind Tasting:South Africa |
| 8 | October 29 | Final ExaminationWorking in the Wine Industry*Guest Lecturer:* *Adrian Goodlad, VP Marketing, Martin Scott Wines*  | Review all notes, chapters and tasting notes | Final Exam |