

**Independent Study**  
**HMGT 4959**  
**Fall 2017**

<b>Instructor</b>	Prof. Karen Goodlad, CSW	<b>Course Section</b>	38239
<b>E-mail</b>	kgoodlad@citytech.cuny.edu	<b>Day</b>	Monday
<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>	3
		<b>Lab Hours</b>	0
		<b>Credits</b>	3

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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 4959 (WINE), the student will be able to:

- Examine and discuss the laws and regulations that govern wine making practices around the world.
- Differentiate viticultural practices utilized throughout various wine regions.
- Differentiate vinification methods utilized throughout various wine regions.
- 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)	Term project
b. Analyze and describe various viticultural methods (Gen Ed: Knowledge; HMGT: Knowledge)	Term project
c. Analyze and describe various vinification methods (Gen Ed: Knowledge; HMGT: Knowledge)	Term project
d. Derive meaning from experience, as well as gather information from observation through proper tasting procedures (Gen Ed: Inquiry, HMGT: Skill)	Term project

**Prerequisites:** HMGT 2402

**Suggested Reading**

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

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.

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**Grading System:**

Wine Making Project	40 %
Research projects	40 %
Final Presentation	<u>20 %</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**

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

- Evaluation of key winemaking issues
- Understand the results of different actions in the wine making process
- Preparation of a journal, technical paper and presentation
- Ability to communicate the process of making wine in an urban setting

**40 points**    ***Research Project:*** Exploration of various new world wine making regions

- Evaluation main issues in each region
- Understanding of the factors which affect the taste of wine
- Preparation of a technical paper

**20 points**    ***Final Presentation:*** The presentation is a compilation of the lecture notes, tasting notes and text readings from the entire semester.

- Communicate wine making in an urban setting to a diverse group
- Identify and explain wines from new world wine regions

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

**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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<b>Week #</b>	<b><u>Date</u></b>	<b><u>Lecture Topic</u></b>	<b><u>Assignments Du</u></b>
1	August 28 Lecture	Review of Syllabus Introduction to OpenLab and Winery Learning Assignment	
2	September 11	Independent Study	
3	September 18	Independent Study	<u>Research Paper 1 Due</u>
4	September 25	Independent Study	
5	October 2	Independent Study	<u>Research Paper 2 Due</u>  <u>Option: Pour wine at the Martin</u> <u>Scott Wine Tasting on September 12</u> <u>and write a paper based on the</u> <u>experience and the wine poured.</u>
6	October 16 Experiential Learning	Wine Making at Red Hook Winery	
7	October 23 Experiential Learning	Wine Making at Red Hook Winery	
8	October 30	Independent Study	<u>Wine Making Project Due</u>
9	November 6	Independent Study	
10	November 13	Independent Study	<u>Research Paper 3 Due</u>
11	November 20	Independent Study	
12	November 27	Independent Study	<u>Research Paper 4 Due</u>
13-15	Dec. 4-18	Presentation Preparation	Public presentation at City Tech on one Friday at 8:30am, Date TBD