

**Wine of the New World
HMGT 4997
Fall 2019**

Instructor	Prof. Roger Dagorn, M.S. Prof. Karen Goodlad, CSW	Course Section	38239
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Phone	718-260-5638	Location	N206
Office	N220	Time	10:30 a.m. – 2:08 p.m.
Office Hours	Tuesday 11:30-12:45	Class Hours	2
(Goodlad)	Thursday 11:00-12:15	Lab Hours	0
		Credits	2

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., and Weiss, M. A. (2010). *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	<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	70-76.9 points
C+	77-79.9 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 Hospitality Management Department of New York City College of Technology educates students for careers in the hospitality industry through foundational knowledge of hospitality operations and experiences that cultivate diverse perspectives, lifelong learning, collaboration, and community engagement.

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 PLAGIARISM

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

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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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Department of Hospitality Management

Week #	<u>Date</u>	<u>Lecture Topic</u>	<u>Readings Due</u>	<u>Quiz</u>
1	September 5 <i>Thursday</i> Lecture & Tasting	Review of Syllabus Introduction to OpenLab & Winery Assignment Wines and Wine Regions of The Pacific North West Wines and Wine Regions of New Zealand	<i>Exploring Wine</i> Chapter 5	none
2	September 9	Wines of California	<i>Exploring Wine</i> Chapter 4	Quiz and Blind Tasting: Pacific North West
3	September 16 Place-based Learning	Wine Making at Red Hook Winery	<i>Exploring Wine</i> Chapter 1, 2, 3	
4	September 23 Place-based Learning	Wine Making at Red Hook Winery	<i>Exploring Wine</i> Chapter 1, 2, 3	
5	October 7	Wines and Wine Regions of South Africa <i>Guest Lecture:</i> <i>Jim Clarke, Marketing Manager</i> <i>Wine of South Africa</i>	<i>Exploring Wine</i> Chapter 6, sections on South Africa	Quiz and Blind Tasting: Pacific North West
6	October 16 <i>Wednesday</i> Lecture & Tasting	Wines of North Fork Long Island, AVA <i>Guest Lecture:</i> <i>Ursula and Charles Massoud,</i> <i>Owners, Paumanok and Palmer</i> <i>Vineyards</i>	<i>Exploring Wine</i> Chapter 5	Quiz and Blind Tasting: South Africa
7	October 21 Lecture & Tasting	Final Examination Wines and Wine Regions of Armenia <i>Guest Lecturer:</i> <i>Irina Sagrinova, Alum and</i> <i>Armenian Wine Advocate</i>	Review all notes, chapters and tasting notes	Final Exam