

Wine List Analysis

Due Week 8

10% of course grade

Task

Compare two wine lists. Identify similarities and differences between an extensive list and a basic list. Compose an essay analyzing and comparing the two lists.

Role and Audience

As a student studying wine you will be in the role of investigator, seeking a better understanding of various styles of wines and spirits.

The audience of the paper is anyone interested in learning the similarities and differences of restaurant wine lists.

Expectations

This assignment will be assessed for clarity of the information communicated about restaurant wine lists and how the information is presented to the consumer. Students should analyze and interpret the attributes/weaknesses of two wine list, comparing the similarities and differences. *A suggested list is on the back of this page.*

The analysis should be 375-425 words in length.

Format

- The analysis will be submitted as a new post on the course OpenLab site
- Content of the analysis
 - Introduce each restaurant
 - Make three observations of each wine list
 - Identify the two similarities and two differences of each list
 - Summarize your findings and state one thing that you learned
- Comment on at least two other student's posts
- **ALTERNATIVE FORMAT, upon discretion of your instructor:** Include the above requirements in an APA format essay

Student Learning Outcomes

Upon completion of this project, students will be able to:

- a. recognize fermented beverages and where they are produced;
- b. recognize and define wine terminology;
- c. discuss the sale and service of alcoholic beverages

Suggested Fine Dining Wine Lists to Analyze, you can analyze any fine dining restaurant

Aquavit
Batard
Daniel
Del Posto
The Modern
River Cafe

Suggested Casual Dining Wine Lists to Analyze, you can analyze any casual restaurant

Blue Ribbon
Carmines Italian Restaurant
Charlie Bird
Marseille
PJ Clarke's
Roberta's