

Teaching guide

IDENTIFICATION DETAILS

Degree:	Gastronomy
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Field of Knowledge:	Science
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Faculty/School:	Legal and Business Science
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Course:	
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Type:	Compulsory	ECTS credits:	3
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Year:	2	Code:	1455
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Teaching period:	Fourth semester
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Area:	Culinary Arts
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Module:	Discipline
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Teaching type:	Classroom-based
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Language:	English
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Total number of student study hours:	75
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Teaching staff	E-mail
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SUBJECT DESCRIPTION

Basics and culture of wine integrates studies mainly related to grape growing, wine making and wine tasting. The aim of this course is to provide the students with a sound knowledge of the world of wine, from the cultivation of the grapes to the wine making and tasting with a good background of all the aspects involving the world of wine, its culture and history.

GOAL

The aim of this course is double; on the one hand, the students will learn basic concepts both in grape producing and wine making techniques and in culture of wine in order to achieve a good background about these subjects, while on the other hand the students will be trained in tasting techniques that will be useful through their careers and particularly in wine tasting.

PRIOR KNOWLEDGE

Basic knowledge in sciences, mainly in chemistry and microbiology. Medium to advanced level of English.

COURSE SYLLABUS

Unit # 1 Presentation of the course, History of wine from its origins to nowadays AAOO. Facts and Figures about wine in the World and its Commerce.
Unit # 2 Grapevine and terroir
Unit # 3 Grape growing -Trellising&Training - Green ops. - Grape ripening
Unit # 4 Basics in wine tasting
Unit # 5 Must and wines compounds and microbiology
Unit # 6 Monitoring ripening process and compounds evolution during fermentation
Unit # 7 White, Rosé and Bubbly vinification
Unit # 8 Reds winemaking
Unit # 9 Barrels and ageing
Unit # 10 Wines Spain and world
Unit # 11 Special wines
Unit # 12 Reading a label. Pairing and cellar management

WINE TASTING Introduction to sensory analysis and learning wine tasting while improving knowledge about regions varietals and taints in wines. Average tasting will involve during the course about 80 references.

EDUCATION ACTIVITIES

Lecture : While the key aspects will be lectured by the teacher, both in the theoretical and tasting classes, a good attitude will be a must. The professor will also encourage to the students to participate so they can reason and learn about the contents.

Team work: the professor will assign different tasks to the students to be solved in small groups. The cooperation through information technologies will be a key factor. Team working, specially through information technologies will help the students to be more efficient in their future jobs.

Individual work: the professor will address to the students some individual works leading mainly to develop their skills in searching and then using the information.

Round-table: through the classes will be organized this kind of experiences, focused on the discussion of the subjects explained in class. The aim will be once again to encourage to the students reasoning and participate in group debates.

Tutorials: Tutorials with the professor who will suggest to students the most effective ways to attain their

objectives. They can be in group or individual and will be attended in person or through the internet.

DISTRIBUTION OF WORK TIME

CLASSROOM-BASED ACTIVITY	INDEPENDENT STUDY/OUT-OF-CLASSROOM ACTIVITY
30 hours	45 hours
Lectures and tasting classes 24h Round-table 3h Theoretical exam 2h Tutorials 1h	Team work 30h Individual work 15h

SKILLS

Basic Skills

Students must have demonstrated knowledge and understanding in an area of study that is founded on general secondary education. Moreover, the area of study is typically at a level that includes certain aspects implying knowledge at the forefront of its field of study, albeit supported by advanced textbooks

Students must be able to apply their knowledge to their work or vocation in a professional manner and possess skills that can typically be demonstrated by coming up with and sustaining arguments and solving problems within their field of study

Students must have the ability to gather and interpret relevant data (usually within their field of study) in order to make judgments that include reflections on pertinent social, scientific or ethical issues

Students must be able to convey information, ideas, problems and solutions to both an expert and non-expert audience

Students must have developed the learning skills needed to undertake further study with a high degree of independence

General Skills

To develop professional skills such as humility in the workplace, consistency in practice, tidiness and discipline, objective self-criticism and the spirit of achievement.

To develop the professional skills involved in risk forecasting, decision making and problem solving.

To be able to apply the theory and knowledge acquired to real situations and practical actions.

To adopt an attitude of intellectual eagerness, scientific interest and the search for knowledge and truth in all professional and personal undertakings.

Specific skills

To understand the inter-relation and interaction of physicochemical and biological phenomena occurring during the food production, preparation, preservation, consumption and assimilation process

To have knowledge of the different proximate nutrients and other components present in food, their impact on its quality and sensorial attributes and their impact on the health of the individual, within an eating pattern.

To understand and know how to keep up to date on the current situation in the field of gastronomy: the needs, the market and the applications of the gastronomy, hotel and culinary arts sector.

To know and apply food service, hygiene and quality standards in the professional culinary arts, catering and hotel environment.

To acquire the established knowledge of the basic arts and techniques used in the area of the subject matter and in the handling of the corresponding professional utensils, instruments and equipment.

To develop culinary creativity based on the observation and study of regional singularities and traditions, through the study of local history and geography, climatology, ethnography and local produce.

To know and apply advanced food production and preservation processes to the culinary arts.

To master the international terminology of gastronomy in all of its areas: culinary techniques, recipes, products, chemical elements, biological and biochemical phenomena and processes, technologies, regulations, designations of origin, processes and dissemination to the media.

LEARNING RESULTS

1. Learning about wine nowadays facts and figures and wine history, the student will have a general knowledge about wine history and culture, helpful to focus any matter on the historical moment it happened. They will prove this by studying, using the knowledge in class and in the exam.

2. The student will have a basic knowledge about grape growing and vine agronomy. That includes concepts about terroir, soil, climate and vines. This information will be useful to understand biology of plants and cycles in the nature. They will prove it in several Works and in the exam and will have in situ approach to this knowledge in the visits to vineyards.

3. The student will have a general knowledge about important microorganisms and chemical compounds involved in wine making. They will learn in a comprehensive way the physico-chemical and biological phenomena occurring in grape and wine production. He will also become familiar with the components present in grapes, musts and wines and with the steps in wine production including its preservation. They will learn about it in class and in the tasting classes, they can use this knowledge in other subjects like in cooking.

4. The student will have basic knowledge about techniques applied to produce all sort of wines including white, rose, red, sparkling and special wines, and apply them. They will have a theoretical approach to wine making that will be completed both in the visits to wineries and in the tasting classes.

5. The students will learn about tasting panels and wine tasting. It's expected that students will be able to participate in a wine tasting in a way they can try to discriminate common type of wines, varieties, regions, aromas, tastes and taints of wines through sensory analysis. It will serve to the students to assess quality. They will prove the acquired knowledge in the tasting exam and they will use widely this kind of knowledge.

6. The student will learn and must be able to apply techniques related to wine serving and food pairing. In a simple matter the student will learn about menu designs, specially focused on wine lists and pairing, taking into account economic criteria, mainly in the cellar management. They can use it in daily life and while working for instance in a restaurant.

7. Through this subject the student will become more familiar with the terminology related to vines, wines and tasting. It will be helpful in daily work in a restaurant and to prepare pairings and work in general.

By the end of this course the students must achieve a good general knowledge about history and culture of wine, viticulture, agronomy, wine making, wine pairing and serving and wine tasting, in particular. In overall terms the students will find helpful this subject to have a better development in their working life and in finding a job in the future.

LEARNING APPRAISAL SYSTEM

The evaluation of this subject is based in the continuous assessment and in the demonstration of their knowledge in theoretical and practical exams. In this system, the students must attend at least to a minimum of 80% of the

classes.

The student will never be allowed to pass the subject just by being successful in one exam.

The appraisal system will be based, for the students on first enrollement, on the next:

- o Individual and team Works 15%
- o Daily activities and exercises : 10%
- o Attending and active participation in class: 5%
- o Final Theoretical exam : 50%
- o Practical Exam (tasting and serving wines): 20%

For those students attending less than 80% of the classes, the note for the items "Daily activities and exercises" and "Attending and active participation in class" will be 0 points.

To pass, all individual and team works must be done, and the minimum note in theoretical and practical tests should be at least 4 points (out of ten); 5 points if the student does not attend at least 80% of the classes.

Academic exemption or dispensation

The students that for a justified reason (health problems or any other important matter) and always with the agreement and the approval of the academic director cannot attend the programmed scheduled lessons will be marked just with the written theory exam and the practical one. In this case the written exam will count 75% and the practice assessment exam a 25%. The students of second or subsequent enrollments will have the two options mentioned before, it is mandatory to communicate the professor at the beginning of the semester. The student will not be able to pass the subject with just one assessment

Extraordinary examinations: In this case the assessment criteria applied will be the same as the two previous ones

BIBLIOGRAPHY AND OTHER RESOURCES

Basic

Historia del vino Hugh Johnson Editor: BLUME (Naturart) ISBN-10: 8480765755

Atlas Mundial Del Vino Hugh Johnson (Autor), Jancis Robinson (Autor), Remedios Diéguez Diéguez (Autor), Fernando Fernández de Toda (Redactor), Cristina Rodríguez Fischer (Redactor) Editor: Blume ISBN-10: 8416138028

Tratado de viticultura José Hidalgo Togores , L. Hidalgo Fernández Cano Editor: Ediciones Mundi-Prensa ISBN 8484764249

Enología práctica: Conocimiento y elaboración del vino Jacques Blouin Editor: Ediciones Mundi-Prensa ISBN-10: 8484761606

Enología: Fundamentos Científicos y Tecnológicos Claude Flanzky Editor: Ediciones Mundi-Prensa ISBN 9788484760740

Tecnología del vino Gerhard Troost Editor: Omega ISBN-10: 8428207429

Servicio de Vinos José Ángel De la Riva García Editor: Ideaspropias Editorial ASIN: B00KWIYJSY

Guía Peñín De Los Vinos De España. 2016 SL Pierre comunicación integral Editor: Pi&Erre ISBN-10: 8495203448

Additional

More references will be provided through the course