



Common Wine Service Job Titles

- Hospitality Assistant
- Cellar Assistant
- Wine Sales Specialist
- Marketing Assistant
- Hospitality Manager
- Winery Relations
- Wine Specialist
- Wine Educator/Consultant
- Wine Hospitality Assistant
- Wine Club Coordinator
- Winery Laboratory Technician

For more information about this program visit the Culinary Arts
Website at www.canyons.edu/Departments/CULARTS

or

Contact Cindy Schwanke, Department Chair
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COLLEGE OF THE CANYONS

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Fine Studies

**REAL JOBS
NEED REAL SKILLS!**

Career Technical Education Programs

What is Wine Studies?

Whether you are a working food and wine professional, or are looking to expand your wine knowledge, our classes are both practical and inspiring. The program provides a sound foundation that brings wine and business together for those interested in hospitality and wine related fields. The program is designed to prepare students for entry-level positions in the wine and wine-related industries and to increase career advancement opportunities for individuals already employed. The curriculum can also be beneficial to the wine enthusiast.

If you are interested in...

- Exploring the wine industry
- Enhancing your career in the wine industry
- Discovering wines of California and the world

The Wine Studies or Hospitality Wine Service programs are for you!

Wine



What is the difference between the Wine Studies and the Hospitality Wine Service Certificate of Specialization Programs?

The Wine Studies program is designed to provide students desiring employment in the culinary or restaurant industry with foundational knowledge and skills in world viticulture and wine styles. The curriculum provides an introduction to wine appreciation, service, and wine and food pairings. Upon completion of the program, students will have a well-developed wine palate and will be able to assist customers in wine selection.

The Hospitality Wine Service program is designed to provide students with knowledge and skills related to providing exceptional wine service in restaurants, hotels and other culinary venues. While the program provides introductory knowledge on world viticulture and wine styles, it also focuses on the food, business and service aspects and the role of wine in the hospitality industry.

Wine Studies Certificates of Specialization

These are departmental awards and are not reflected on the College of the Canyons transcript.

Wine Studies Curriculum:

Course	Title	Units
WINEST-085	Wines of California	2.0
WINEST-086	Wines of Italy	1.5
WINEST-087	Wines of France	1.5
WINEST-088	Wines of Australia & New Zealand	1.5
WINEST-089	Wines of Spain	1.5
WINEST-100	Wine Appreciation	3.0
WINEST-102	World Viticulture and Wine Styles	3.0
WINEST-104	Introduction to Wine in the Restaurant	3.0

Total Units 17

Hospitality Wine Service Curriculum:

Course	Title	Units
WINEST-084	Wine Service and Hospitality	1.5
WINEST-085	Wines of California	2.0
WINEST-100	Wine Appreciation	3.0

Total Units 6.5

Curriculum changes as technology and industry standards transform. Please refer to the counseling Website as requirements may have changed since this publication was printed, www.canyons.edu/counseling/certificate.asp

