

Certificate of Achievement: Wine Studies

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 and 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.

Certificate Student Learning Outcome:

Students will be able to perform sensory evaluation on wines from a variety of world viticulture regions, and compare and contrast the world wine regions.

Program Requirements:

Units Required: 17

		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	Hospitality Beverage Management	3.0