

Certificate of Achievement: Wine and Beer 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 and beer styles. The curriculum provides an introduction to wine and beer appreciation, service, and wine and beer food pairings. Upon completion of the program, students will have a well-developed wine palate and will be able to assist customers in wine and beer selections.

Certificate Student Learning Outcomes:

Students will be able to:

- Compare and contrast the world wine and beer regions.
- Perform sensory evaluation on wines and beer from a variety of 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

Recommended Elective:

BEERST-083	Beer Appreciation	1.5
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