

PROGRAM OF STUDY

Wine Studies Certificate of Specialization

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.

Student Learning Outcome:

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

Program Requirements:

		Units
WINEST 085	Wines of California	2 - 0
WINEST 086	Wines of Italy	1.5 - 0
WINEST 087	Wines of France	1.5 - 0
WINEST 088	Wines of Australia and New Zealand	1.5 - 0
WINEST 089	Wines of Spain	1.5 - 0
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

PID 144