

The Hong Kong Polytechnic University

Subject Description Form

Subject Code	HTM4307
Subject Title	Wine Studies & Oenology
Credit Value	3
Level	4
Pre-requisite/ Co-requisite/ Exclusion	Nil
Objectives	<p>This subject is designed to introduce wine and elementary vinification to the participants. The objective is for the participants to acquire foundation knowledge about:</p> <ul style="list-style-type: none"> • history of wine making • the old world and new world wines; • elementary viticulture and vinification process including <i>terrior</i>; • wine merchandising; and • tasting and assessment of both the varietals character and aesthetic characteristics of wine. <p>At the end of this study, students will be able to review the history of wine making and describe typical wine making terminology, identify and become familiar with “Old World” and “New World” wine growing regions, basics of viticulture, and be able to undertake wine tasting and explain the basic taste/quality/varietals parameters of the wines tasted.</p>
Intended Learning Outcomes	<p>Upon completion of the subject, students will be able to:</p> <p>A. Professional Competence</p> <ul style="list-style-type: none"> • Understanding the key factors affecting the taste of wines and major wine producing countries. • Possess and be able to apply the skills, knowledge and abilities relevant to the specialist areas of integrated hotel management. • Demonstrate knowledge of the wines produced in the new world, old world and other wine producing countries. • Acquire wine appraisal skills, knowledge and confidence to address key wine and oenology issues. • Apply the correct beverage sequence and provide the correct tasting conditions when judging and tasting wine.

B. Critical Thinkers

- Demonstrate creativity, strategic and critical thinking to inform sound judgement in a hotel workplace environment.
- Undertake directed and self-directed activities and take responsibility for one's own learning.

C. Effective Communicators

- Communicate effectively using a variety of media/technologies in a variety of situations to express clear ideas.
- Advise guests in the selection of wines to complement food ordered by describing the wines judged and tasted in correct tasting terms.
- Acquire information through directed reading and synthesize extended information.
- Use routine skills in organizing information coherently and conveying complex ideas in a well-structured form.

D. Innovative Problem Solvers

- Identify, define, and resolve problems relevant to wine-making issues, and wines characteristics.
- Identify and discuss sensory preceptors in wine tasting, wine and food matching, wine culture, and wines from selected countries.
- Apply technique in serving and tasting wines and demonstrate the correct techniques in handling wines.

E. Lifelong Learners

- Foster a desire for lifelong learning to enhance personal and professional development in hotel industry.

F. Ethical Leaders

- Understand personal and corporate social responsibility expected of professionals working in hotel industry and possess ethical skills to enable students to make sound decisions and be able to apply these principles in practice.
- Identify and recognise ethical and health issues that are related with responsible wine consumption.

Subject Synopsis /Indicative Syllabus	a. Introduction to the subject Wines, oenology, wine tasting - the fundamentals	Wine history The grape berry Oenology
	b. Viticulture and Oenology	Wine making processes (vinification) Viticulture Terroir
	c. Definition of Wine Major Wine Producing Countries Wine Classification	<i>Terroir</i> and quality of whites and reds. Style and quality of dry whites. Wine and Temperature. Wine tasting wheel Style and tannin in reds. <i>Terroir</i> and quality in reds. Wines and Age. Decanting
	d. French Wines: Bordeaux and Burgundy	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	e. French Wines: Alsace and Loire	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	f. French Wines: Rhone Valley and South West France	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	g. Italian Wines	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	h. German wines	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	i. Iberian Peninsula – Spain, Portugal	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	j. Wines of the New World - Australia and New Zealand	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.
	k. Wines of the New World – U.S.A.	Terroir, varietals, quality system, vinification and viticulture, climate, tasting, making notes.

	l. Wines of the New World – South Africa, Chile, Argentina	Terroir, varieties, quality system, vinification and viticulture, climate, tasting, making notes.
	m. Fortified Wines Sparkling Wines	Terroir, varieties, quality system, vinification and viticulture, climate, tasting, making notes.
	n. Practical wine tasting test	