

Subject Name	Wines of the World
Subject Code	HTM556
No. of Credits	3 Credits
Total Contact Hours	39 Hours
Prerequisite	None

Subject Description:

This subject is designed to equip students with sound foundational knowledge and skills required in identifying grape varieties and regional styles. Tasting and assessment of both the varietal character and aesthetic characteristics will be conducted. Wine characteristics and flavours through a uniquely Asian perspective will be conducted through three separate but overlapping components:

- a) Understanding wine through the Asian dining experience by learning about key flavour combinations of eight Asian cuisines. Students will learn how flavour preferences can bias perception of wine's acidity, tannins, alcohol and flavours.
- b) Learn about basic food and wine pairing concepts and how to modify them for Asian cuisine.

Introduction to a set of Asian ingredients and descriptors for wine taught alongside wine's classic European flavour descriptors. These Asian descriptors help to communicate and describe wine using reference points that are relevant to the growing wine consumer base in Asia.

Intended Learning Outcomes:

Upon completion of the subject, students will be able to:

A. Knowledge and Intellectual Skills

- 1) Acquire knowledge and skills to address the theories and concepts of different wine styles. Categorise and evaluate wine's structural components: tannins, acidity, alcohol, body and sugar levels from an Asian prospective
- 2) Develop a solid foundation and understanding of the different combinations of Asian ingredients and cuisines and their influence on wines aromas and flavours

B. Processes

- 1) Critically evaluate and interrupt how food flavours (salty, sour, spicy, umami and sweetness) can influence perception of wine's acidity, tannins, alcohol and flavours

- 2) Categorise and interpret essential facts, concepts, principles and theories, relating to different characteristics and wines styles of 8 major grape varieties using both traditional European and Asian descriptors

C. Application, Autonomy & Accountability

- 1) Develop a deeper foundation to solve problems related to both traditional European and Asian descriptors and wines styles.

D. Communication, Information Technology & Numeracy

- 1) Discuss and define through the use of provided technology systems the flavours of 8 major grape varieties suitable for consumption.

- 2) Critically review published material, other related literature and journal articles using both traditional European and Asian descriptors

Assessment Weighting:

Continuous Assessment	60%
Examination	40%

Indicative Content:

1. Introduction to wines and wine tasting techniques
2. Understanding the flavour profile for 8 major grape varieties
3. Understanding wine's structural components in relation to flavour combinations in 8 Asian cuisines
4. Introduction to Asian descriptors for communicating about wine
5. Food flavours impact on wine's structural components and flavours
6. Basic principles of food and wine pairing
 - a. European cuisine
 - b. Asian cuisine
7. Divide wine into geographical regions and grape varieties
8. White grapes and Red grapes associated wine, classic regional styles
9. Sparkling wines, classic regional styles
10. Fortified wines, classic regional styles
11. Dessert wines, classic regional styles