



Program of Study:	Wine Studies Course
Institute:	Le Cordon Bleu Dusit Culinary School
Course length:	45 hours
Pre-requisites:	None
Sessions:	Terms 1, 2, 3 and 4 (Every academic year)
Conditions:	Maximum Number of Participants: 16 Participants must be at least 19 years old

Course Description:

Wine Studies will provide the basic professional knowledge and skills to discuss, recommend and guide customers' choice of wine, and make informed decisions when purchasing and storing wines.

Course Objectives:

On completion of this course, students will be able to:

1. List the main components of grape and explain wine making process in simple terms
2. Follow a systematic approach to wine tasting and describe the organoleptic qualities of a wine
3. Use a wide variety of accurate descriptors regarding aromas, sweetness, acidity and tannins.
4. List and explain some basic food and wine matching guidelines.
5. Describe, suggest, open and serve different types of wines in commercial situations.
6. Explain correct wine handling and cellaring procedures.
7. Discuss contemporary wine industry issues.



Course outline and tentative dates:

Week	Date & Time	Topics	Study Hours	
			Lecture	Lab
1	Sat, January 16, 2016 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Course Introduction Wine Fundamentals Introduction to the wine tasting process Sensory Evaluation on flavors and scents. Wine tasting practice	3 hrs.	3 hrs.
2	Sat, January 23, 2016 8:00 hrs. -15:00 hrs.	Field Trip to a Khao Yai Vineyard. The challenges of growing grapes in the tropics. Meet the Winemaker! Vineyard & Winery visit, Tasting and Lunch	Field Trip	6 hrs.
3	Sat, January 30, 2016 9:00 hrs.-12:00 hrs.	Theme : Thai Wines Tasting of a wide range of Thai wines from Khao Yai, Loei, Pichit, Samut Sakhon and Hua Hin Basics of Wine Service	1.5 hrs.	1.5 hrs.
4&5	Sat, February 6, 2016 9:00 hrs.-16:00 hrs.	Theme: Mediterranean Wines Wines from Greece, Lebanon, Italy, Spain... Rosé Wine Making. Practice of Wine Service Theme : New World Wines Wines from California, Australia, New Zealand, Chile, Argentina, South Africa Historical background, geography, climates and specificities	3 hrs.	3 hrs.
6&7	Sat, February 13, 2016 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Theme: Alsace & Germany Introduction of the concept of “style”. Late Harvests and <i>Botrytised</i> Wines Practice of Wine Service Theme: Burgundy Introduction of the Appellation system, Different expressions of a single grape variety Practice of wine service	3 hrs.	3 hrs.
8	Sat, February 20, 2016 9:00 hrs.-12:00 hrs.	Theme : Bordeaux Wines from Graves, Fronsac, Pomerol, Pauillac, Medoc, Haut Medoc, Bordeaux Supérieur Introduction to the classification System Practice of Carafing & Decanting	1.5 hrs.	1.5 hrs.
9	Sat, February 27, 2016 9:00 hrs.-16:00 hrs.	Theme: Food and Wine Matching Course review and preparation to the final examination	3 hrs.	3 hrs.
10	Sat, March 5, 2016 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Final Examination Ceremony	3 hrs.	3 hrs.



Le Cordon Bleu Dusit will organize a field trip to Khao-Yai, which will include a visit of the vineyard and a lunch with a winemaker. Participants are required to attend in order to pass the course.

Le Cordon Bleu Dusit will organize extra curriculum wine events. A program will be communicated via email. Participants are required to confirm their participation via email at least 24 hours before the event.

Course lecturer:

Christophe Mercier and visiting guest speakers.

Teaching Methods:

Lectures, tastings, meeting and discussion with wine professionals, field trip.

Teaching Language:

English & Thai translation.

Assessments and Evaluation of Students' Achievements:

Attendance & Participation in class activities & online tests	10%
Final written examination	20%
Blind Tasting (3 wines to describe)	30%
Oral Examination (food and wine matching)	30%
Wine Service Techniques	10%
Total	100%

Grading System:

Excellent	95 - 100%
Very Good	85 - 94%
Satisfactory	75 - 84%
Passed	60 - 74%
Fail	0 - 59%



References:

- Chartier, F. (2012) *Taste Buds and Molecules*. New Jersey: John Wiley & Sons, Inc.
- Lenoir J. (2006) *Le Nez du Vin*. Carnoux en Provence: Editions Jean Lenoir.
- Lorch W. et Al (2001) *Le Cordon Bleu Wine Essentials*. London : Carroll & Brown Publisher Ltd.
- McGee, H. (2004) *On Food and Cooking*. New York: Scribner.
- McNeil, K. (2001) *The Wine Bible*. New York: Workman Publishing Co., Inc
- Myhrwold, N. (2011) *Modernist Cuisine Vol.4 Ingredients and Preparations, Chapter 17 Wine*. Bellevue: The Cooking Lab, LLC.
- Parker, R. (2002) *The Wine Buyer's Guide* (Sixth Edition). London: Dorling Kindersley Ltd.
- Peynaud, E. (1983) *Le Goût du Vin*. Paris: Bordas.
- Robinson, J. (2006) *The Oxford Companion to Wine*. New York: Oxford University Press Inc.
- Shuster, M. (2000) *Essential Winetasting*. London: Octopus Publishing Group Ltd.
- Wine & Spirit Education Trust (2013) *Wine and Spirits, Understanding Style and Quality*. London: WSET.
- Yang, S. and Lynn, M. (2009) *Wine List Characteristics Associated with Greater Wine Sales*. Cornell Hospitality Report Vol.9. New York: Cornell University.
- Zrali, K. *Complete Wine Course*. (2012) New York: Sterling Publishing Co.,Inc.

Subject to Change Disclaimer:

The outline, tentative dates, assessment, and grading system in this program are subject to change without prior notice. Le Cordon Bleu Dusit reserves the right to change curricula, rules, fees, and other requirements, of whatever kind, affecting students. The provisions of this program do not constitute a contract, express or implied, between any applicant, student, or faculty member and Le Cordon Bleu Dusit Culinary School.