

Program of Study:	Wine Studies Course
Institute:	Le Cordon Bleu Dusit Culinary School
Course length:	45 hours
Pre-requisites:	None
Sessions:	Term 4 (Every academic year)
Conditions:	Maximum Number of Participants: 16 Participants must be at least 20 years old

Course Description:

This course has been designed for both wine enthusiasts and culinary professionals looking to improve their wine culture and acquire the keys to appreciate wine with food. Throughout bi-weekly meetings, participants will discover many wine regions of the new and old world and taste over sixty different wines. This practice will sharpen their senses of taste and smell and help them develop an advanced discourse on wine.

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. Grasp a basic understanding of factors affecting wine quality
3. Follow a systematic approach to wine tasting and describe the organoleptic qualities of a wine
4. Use a wide variety of accurate descriptors regarding aromas and taste.
5. Match wines with food based on guidelines and in-class experiences.
6. Practice correct wine handling and cellaring procedures.
7. Discuss contemporary wine industry issues.

Course outline and tentative dates:

Day	Date & Time	Topics	Study Hours	
			Lecture	Lab
1	Tue, 2 May, 2017 17:30 hrs – 20:30	Course Introduction Wine Fundamentals Part 1 Introduction to the wine tasting process Sensory Evaluation on flavors and scents.	1.5 hrs.	1.5 hrs.
2	Thu, 4 May, 2017 17:30 hrs – 20:30	Wine Fundamentals Part 2 Summary of the vine growing stages and factors influencing quality	1.5 hrs.	1.5 hrs.
3	Tue, 9 May, 2017 17:30 hrs – 21:30	Field Trip to a Wine-Themed Restaurant Meet the Sommelier!	4 hrs	
4	Thu, 11 May, 2017 17:30 hrs – 20:30	Theme: Mediterranean Wines (Historical Background) & tasting of wines from Greece, Lebanon, Italy and Spain. Basics of Wine Service	1.5 hrs.	1.5 hrs.
5	Tue, 16 May, 2017 17:30 hrs – 20:30	Theme: The Loire Valley: geography, climate and specificities	1.5 hrs.	1.5 hrs.
6	Thu, 18 May, 2017 17:30 hrs – 20:30	Theme: The Rhône Valley: geography, climate and specificities	1.5 hrs.	1.5 hrs.
7	Tue, 23 May, 2017 17:30 hrs – 20:30	Theme: New World Wines Part 1: California, Australia, New Zealand. Practice of Wine Service	1.5 hrs.	1.5 hrs.
8	Thu, 25 May, 2017 17:30 hrs – 20:30	Theme: New World Wines Part 2: Chile, Argentina & Africa Practice of Wine Service	1.5 hrs.	1.5 hrs.
9	Tue, 30 May, 2017 17:30 hrs – 20:30	Theme: The Rhine Valley Introduction of the concept of “style”. Late Harvests and <i>Botrytised</i> Wines	1.5 hrs.	1.5 hrs.
10	Thu, 1 June, 2017 17:30 hrs – 20:30	Theme: Burgundy Introduction of the Appellation system, Different expressions of a single grape variety	1.5 hrs.	1.5 hrs.
11	Tue, 6 June, 2017 17:30 hrs – 20:30	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.
12	Thu, 8 June, 2017 17:30 hrs – 20:30	Theme: Food and Wine Matching (Part 1) Course review and preparation to the final examination Blind Tasting (White Exam)	1.5 hrs	1.5 hrs.
13	Tue, 20 June, 2017 17:30 hrs – 20:30	Theme: Food and Wine Matching (Part 2) Dinner	3 hrs.	
14	Thu, 22 June, 2017 15:30 hrs – 20:30	Final Examination (Written Examination, Blind Tasting & Oral Examination) Ceremony	5 hrs.	

Course lecturer:

Christophe Mercier

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	25%
Blind Tasting (3 wines to describe)	30%
Oral Examination (food and wine matching)	30%
Wine Service Techniques	5%
Total	100%

Grading System:

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

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.

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