

Program of Study:	Wine Studies Course
Institute:	Le Cordon Bleu Dusit Culinary School
Course length:	45 hours
Pre-requisites:	None
Sessions:	Term 1, 2, 3 and 4 (Every academic year)
Conditions:	Maximum Number of Participants: 24 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 daily 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.

Unit	Date & Time	Topics	Study Hours	
			Lecture	Lab
1	Sat, April 27, 2019 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	3
2	Sat, May 4, 2019 8:00 hrs. -15:00 hrs.	Field Trip to a Khao Yai Vineyard. Introduction to Viticulture and Winemaking Meet the Winemaker! Vineyard & Winery visit, Tasting and Lunch	Field Trip	6
4	Sat, May 11, 2019 9:00 hrs.-12:00 hrs.	Theme: Mediterranean Wines (Historical Background) & tasting of wines from Greece, Lebanon, Italy and Spain. Basics of Wine Service	1.5	1.5
	Sat May 18, 2019	No Class	0	0
5 & 6	Sat, May 25, 2019 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Illustration of Old World Wines: The Loire & the Rhône: geography, climate and specificities	3	3
7 & 8	Sat, June 1, 2019 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Illustration of New World Wines Part 1: California, Australia, New Zealand. Illustration of New World Wines Part 2: Chile, Argentina & Africa	3	3
9 & 10	Sat, June 8, 2019 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Theme: Rhine River Valley 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	3
11	Sat, June 15, 2019 13:00 hrs.-16:00 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	1.5
12	Sat, June 22, 2019 9:00 hrs.-16:00 hrs.	Theme: Food and Wine Matching Course review and preparation to the final examination	3	3
13	Sat, June 29, 2019 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Final Examination Ceremony	3	3

Course outline and tentative dates:

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

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	50 - 74%
Fail	0 - 49%

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.

References:

- Bird, D. (2011) *Understanding Wine Technology*. Newark: DBQA Publishing
- Chartier, F. (2012) *Taste Buds and Molecules*. New Jersey: John Wiley & Sons, Inc.
- Clarke, O. & Rand, M. (2015) *Grapes & Wines*. New York: Sterling Epicure
- Conseil Interprofessionnel du Vin de Bordeaux. (2018, July). *Vineyard*. Retrieved from Bordeaux:
<http://www.bordeaux.com/uk/vineyard#6rXZTVgumm6ibbkX.97>
- D'Agata, I. (2014) *Native Wine Grapes of Italy*. London: University of California Press, Ltd.
- Desimone, M. & Jensen, J. (2012) *Wines of the Southern Hemisphere*. New York: Sterling Epicure Co., Inc.
- Feiring, A. (2016) *For the Love of Wine*. Potomac Books, University of Nebraska Press
- Goode, J. (2014) *The Science of Wine*. Bekerley: University of California Press
- Johnson H., & Robinson J. (2013) *The World Atlas of Wine*. (7th Edition). London: Octopus Publishing Group Ltd.
- Karlsson, B. & P. *Biodynamic, Organic and Natural Winemaking*. (2016) Everbest Printing Investment, Ltd.
- Lawther, J. (2010) *The Finest Wines of Bordeaux*. Bekerley: Fine Wine Editions Ltd.
- Lazarakis, K. (2013). *Greek Wines with Konstantinos Lazarakis MW Part 1* [Recorded by C. Scott]. Retrieved from ThirtyFifty:
<http://www.thirtyfifty.co.uk/uk-wine-show-detail.asp?id=399>
- Lenoir J. (2006) *Le Nez du Vin*. Carnoux en Provence: Editions Jean Lenoir.
- Lorch W. et Al (2001) *Le Cordon Bleu Wine Essentials*. London : Caroll & 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.
- Nossiter, J. (Director). (2004). *Mondovino* [Motion Picture].
- Parker, R. (2018, July). *Vintage Chart*. Retrieved from eRobertParker.com:
<https://www.erobertparker.com/info/VintageChart.pdf>
- Peynaud, E. (1983) *Le Goût du Vin*. Paris: Bordas.
- Puckette, M., & Hammack, J. (2015). *Wine Folly: The Essential Guide to Wine*. New York: Penguin.
- Roach, D., & Ross, W. (Directors). (2013). *Red Obsession* [Motion Picture].
- Robinson, J. (2006) *The Oxford Companion to Wine*. New York: Oxford University Press Inc.
- Shuster, M. (2000) *Essential Winetasting*. London: Octopus Publishing Group Ltd.
- Stevenson, T. (2013) *Christie's World Encyclopedia of Champagne & Sparkling Wines*. New York: Sterling Epicure Co., Inc.
- 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.
- Wise, J. (Director). (2015). *Somm: Into the bottle* [Motion Picture].
- Zrali, K. (2012) *Complete Wine Course*. New York: Sterling Publishing Co., Inc.