

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: 14 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.

Course outline and tentative dates:

Week	Date & Time	Topics	Study Hours	
			Lecture	Lab
1	Sat, October 14, 2017 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, October 21, 2017 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&4	Sat, October 28, 2017 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Wine Fundamentals Part 2 Summary of the vine growing stages and factors influencing quality Theme: Mediterranean Wines (Historical Background) & tasting of wines from Greece, Lebanon, Italy and Spain. Basics of Wine Service Illustration of Old World Wines: The Loire & the Rhône: geography, climate and specificities	3 hrs.	3 hrs.
5&6	Sat, November 11, 2017 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 hrs.	3 hrs.
7	Sat, November 18, 2017 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.
8&9	Sat, November 25, 2017 9:00 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 hrs.	3 hrs.
10	Sat, December 2, 2017 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Theme: Food and Wine Matching Course review and preparation to the final examination	3 hrs.	3 hrs.
11	Sat, December 9, 2017 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. 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.

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