

Program of Study:	Wine Studies Course
Institute:	Le Cordon Bleu Dusit Culinary School
Course length:	45 hours
Pre-requisites:	None
Sessions:	Term 3 (Every academic year)
Conditions:	Maximum Number of Participants: 12 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 key components of grape and explain different wine making options.
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	Thu, August 16, 2018 13:00 hrs.-16:00 hrs.	Course Introduction Wine Fundamentals Part 1 Introduction to the wine tasting process Sensory Evaluation of flavors and scents. Wine tasting practice	1.5 hrs.	1.5 hrs.
2	Fri, August 17, 2018 8:00 hrs. -16:00 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	5 hrs.	
3	Sat, August 18, 2018 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	3 hrs.	3 hrs.
4	Mon, August 20, 2018 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Illustration of Old World Wines: Theme 1 : The Loire Theme 2: The Rhône Geography, climate and specificities. Tasting	3 hrs.	3 hrs.
5	Tue, August 21, 2018 9:00 hrs.-12:00 hrs. 13:00 hrs.-16:00 hrs.	Illustration of New World Wines: California, Australia, New Zealand, Chile, Argentina & Africa Rosé Wine Making. Practice of Wine Service	3 hrs.	3 hrs.
6	Wed, August 22, 2018 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 Theme: Burgundy Introduction of the French Appellation system.	3 hrs.	3 hrs.
7	Thu, August 23, 2018 9:00 hrs.-12:00 hrs.	Theme : Bordeaux Wines from Graves, Fronsac, Pomerol, Pauillac, Medoc, Haut Medoc, Bordeaux Supérieur Practice of Carafing & Decanting Course review.	1.5 hrs.	1.5 hrs.
8	Fri, August 24, 2018 10:00 hrs.-15:00 hrs.	Theme: Food and Wine Matching Course review and preparation to the final examination	2.5 hrs.	2.5 hrs.
9	Sat, August 25, 2018 9:00 hrs.-14:00 hrs.	Final Examination Ceremony	5 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:

Combination of 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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