

<b>Program of Study:</b>	<b>Wine Studies Course</b>
<b>Institute:</b>	Le Cordon Bleu Dusit Culinary School
<b>Course length:</b>	45 hours
<b>Pre-requisites:</b>	None
<b>Sessions:</b>	Term 1, 2, 3 and 4 (Every academic year)
<b>Conditions:</b>	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	Topic	Study Hours Lecture	Study Hours Lab
1	Sat, Aug 3, 2019 9.00 - 12.00 hrs. 13.00 – 16.00 hrs.	Course Introduction Wine Fundamental Introduce in Wine Tasting Process Wine Tasting Practice	3	3
2	Sat, Aug 17, 2019 8.00 – 15.00 hrs.	Field Trip to Khao Yai Vineyard.	Field Trip	
3	Sat, Aug 24, 2019 9.00 – 12.00 hrs.	Illustration of Old-World Wines. - Geography - Climate and specificities France - Bordeaux/Burgundy/Rhone/Loire Italy – Piedmont/Tuscany/Veneto Spain – Rioja/Ribera del Duero/Priorat Germany & Austria Wine of east Europe Tasting old world wine	1.5	1.5
4	Sat, Aug 31, 2019 9.00 – 12.00 hrs. 13.00 – 16.00 hrs.	Illustration of New World Wines Part1 California, Australia, New Zealand Illustration of New World Wines Part2 Chile, Argentina, South Africa Tasting new world wine	3	3
5 & 6	Sat, Sep 7, 2019 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Theme: Mediterranean Wines (Historical and Back ground)  Theme: world of Organic and Biodynamic wines style Understand culture of wine service Understand sensory of wine glasses and other wine equipment Tasting wine from Greece, Lebanon, Italy, Spain, Basic of Wine Service	3	3
7&8	Sat, Sep 14, 2019 9.00 -12.00 hrs. 13.00 – 16.00 hrs.	Theme: Champagne and other prestige world of Sparkling wines style  Practice of Wine Service and	3	3

		<p>Sparkling Wine tasting</p> <p>Late Harvest and Botrytis Wines Ice wine and premium sweet wine of the world</p> <p>Sweet wine tasting</p>		
9&10	<p>Sat, Sep 21, 2019</p> <p>13.00 – 16.00 hrs.</p>	<p>Theme: Bordeaux Grand Cru Classe Concept All Classification of Great wine in the world The concept of Style and wine investment</p> <p>Bordeaux and Burgundy wine tasting</p>	1.5	1.5
11&12	<p>Sat, Sep 28, 2019</p> <p>9.00 -12.00 hrs.</p>	<p>Theme: Food and Wine Matching Course review and preparation to final examination</p>	3	
13	<p>Sat, Oct 5, 19</p> <p>9.00 -12.00 hrs.</p> <p>13.00 – 16.00 hrs.</p>	<p>Final Examination Ceremony</p>	6	

**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%
<b>Total</b>	<b>100%</b>

**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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