

**WILMINGTON UNIVERSITY  
COLLEGE OF EDUCATION AND LIBERAL ARTS  
BASIC COURSE INFORMATION**

**COURSE NUMBER** CUL 302  
**COURSE TITLE** World of Wines  
**CREDITS** 3  
**PREREQUISITE**  
**FACULTY MEMBER**  
**TERM**

**METHOD OF CONTACT/ OFFICE HOURS**

**COURSE TIME BREAKDOWN**

**40 Hours of Structured Learning Activities**

**TEXTBOOKS**

\*A list of course textbooks are available on the Wilmington University Bookstore website:  
<http://bookstore.wilmu.edu/>

**COURSE DESCRIPTION**

Introduction to the world of wines explores the many wine growing regions around the world in terms of wine grapes, growing conditions, and the skill of winemakers to produce wines that reflect the unique character and style of these regions. This will be accomplished with an in-depth study and discussion of the key wine regions of the world, including historical and geographical backgrounds, pertinent grape varieties and winemaking processes. Each week will include a wine tasting and evaluation to support the premises. Sensory perception will also be utilized to gain a pragmatic approach to food and wine matching. All students must be over 21 years of age, and have no allergies or cultural prohibitions that might prevent them from fully participating in the tastings or required preparations.

**COURSE OBJECTIVES**

This course will provide students with the knowledge and skills to:

1. Describe wine's importance in the development of civilizations.
2. Identify how and why certain regions become important for wine growing.
3. Identify and practice proper tasting technique.
4. Record tasting experiences in an organized manner for testing and personal purposes.
5. Identify each of the important wine growing regions in class.
6. Identify wines from specific regions using taste comparisons.
7. Describe the effects of various techniques that are implemented in the wine making process.
8. Identify the building blocks of wine that lead to a broad understanding of matching food and wine.
9. Participate in a food and wine tasting to distinguish the many sensations of combining the two.
10. Develop skills in reading and deciphering wine labels from the important wine regions.
11. Distinguish which regions produce wines that are suited to one's personal preferences.

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12. Visit a wine store to learn first hand how wine is purchased and marketed.
13. Compose a paper on a topic related to wines.

**METHODOLOGY**

**A. Teaching and Learning Strategies**

**B. Evaluation Methods**

**ATTENDANCE POLICY:**

**EVALUATION PROCEDURE AND GRADING POLICY:**

**LATE ASSIGNMENT POLICY:**

**COELA CLASSROOM STANDARDS:** See Canvas “Syllabus” area

**COURSE SCHEDULE (all assignments and due dates):**