

Faculty of Higher Education

Subject Code	HOS609
Subject Name	Wine Design
Credit points	6
Study Level	Year 2
Delivery mode	On campus
Location	Melbourne
Prerequisites	None

Subject Coordinator
Ian Frost
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Subject Overview	This subject investigates a range of factors which influence the organoleptic characteristics of wine. Students use correct tasting techniques to evaluate wines and distinguish between varietal, production, cellaring and storage characteristics. Based on the knowledge developed through extensive tasting, students will design wine lists that represent an appropriate range of wine styles, origins and prices and provide expert advice.
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Learning Outcomes	Outline the factors which influence how wines present in the glass.
	Compare wines which highlight variations in influences.
	Evaluate wines and utilise industry recognised terminology.
	Compare wine list designs for a range of tourism and hospitality settings.
	Offer guidance and appropriate advice to wine consumers

Assessments	Details	Weighting
	In class tests	20%
	Research report	30%
	Terminology development: tasting notes	10%
	Presentation and recommendations	40%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse and critique knowledge
	Interpersonal skills
	Communication skills
	Personal attributes - Wine tasting skills, palate development