

ASIGNATURA DE FUNDAMENTOS DE VITIVINICULTURA BIS

1. Competences	Coordinate the food and beverage operation area through the planning, execution and evaluation of the production of gastronomic products, considering procedures, standards and regulations, to contribute to the profitability of the organization and to strengthen gastronomic industry and culture.
2. Four month term	Fourth
3. Theoretical hours	30
4. Practical hours	30
5. Total hours	60
6. Total hours per week	4
7. Learning objective	The student will propose pairings between food and wine, through tasting and data sheets, to strengthen the culture of wine and contribute to the profitability of gastronomic establishments.

Learning units	Hours		
	Theory	Practice	Total
I. Introduction to viticulture	20	10	30
II. Tasting and pairing	10	20	30
Total	30	30	60

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LEARNING UNIT

1. Learning unit	I. Introduction to viticulture
2. Theoretical hours	20
3. Practical hours	10
4. Total hours	30
5. Learning unit objective	The student will distinguish the fundamentals of viticulture, to complement the gastronomic offer.

Topics	Knowledge	Skills	Values
History of wine	<p>Identify the most important historical data of wine in ancient civilizations and their expansion:</p> <ul style="list-style-type: none"> -Mesopotamia. -Phoenician. -Egypt. -Rome. -Greece. <p>Identify the social and economic impact of wine.</p> <p>Identify the relationship between wine and culture.</p> <p>Describe the importance of wine as an economic factor in food and beverage establishments.</p>		Responsibility Neatness Honesty Self-control Commitment Respect Service attitude Analytical
Overview of viticulture	<p>Identify the concepts of oenology, winemaking, viticulture, wine region, terroir, winemaker and sommelier.</p> <p>Identify the parts of the vine and grape plant.</p> <p>Explain the vegetative cycle of the vine, its most common diseases and pests.</p> <p>Identify the main white and red grapes with which wine is made.</p>	Generate technical data sheets of the grapes.	Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Analytical Systematic

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Topics	Knowledge	Skills	Values
Types of wine and their production process.	<p>Identify the types of wine:</p> <ul style="list-style-type: none"> - White. - Red - Pink. - Sparkling. - Generous. - Dessert. <p>Identify the winemaking processes of the types of wines: white, red, pink, sparkling, generous and dessert.</p>	<p>Generate technical data sheets of the wine types.</p> <ul style="list-style-type: none"> - White. - Red - Pink. - Sparkling. - Generous. - Dessert. 	<p>Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Analytical Systematic</p>
Wine producing countries	<p>Identify the wine producing countries of:</p> <ul style="list-style-type: none"> -New world: USA, Mexico, Argentina, Chile, South Africa, Australia, New Zealand. -Old-world: France, Spain, Italy, Portugal, Germany. <p>Identify the quality hierarchies of wines produced in old-world countries.</p> <p>Identify the quality elements of the wine regions of new world countries.</p> <p>Identify the components of a wine label.</p>	<p>Generate technical data sheets of new and old-world wines.</p> <p>Interpret wine labels.</p>	<p>Punctuality Teamwork Responsibility Neatness Honesty Proactivity Creativity Work under pressure Self-control Commitment Respect Service attitude Analytical Systematic</p>

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ASSESSMENT PROCESS

Learning result	Learning sequence	Evaluation tools and instruments
<p>Based on an investigation, draft a descriptive report containing:</p> <p>A) Technical data sheets of white and red grapes.</p> <p>B) Technical data sheets of the wine types.</p> <p>C) Technical data sheets of old and new world wines.</p> <p>D) Importance of wine as an economic factor in food and beverage establishments.</p>	<ol style="list-style-type: none"> 1. Identify historical data, concepts and terms related to viticulture. 2. Analyze the parts of the vine and grape plants, their vegetative cycle and most common diseases and pests. 3. Identify the main white and red grapes with which wine is made. 4. Identify the quality elements of wines produced in the old and new world. 	<p>Essay Checklist</p>

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TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Research Collaborative teams Group discussion	Computer Multimedia equipment Internet Manuals Printed material

LEARNING SPACE

Classroom	Laboratory/workshop	Company
X		

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LEARNING UNIT

1. Learning unit	II. Tasting and pairing
2. Theoretical hours	10
3. Practical hours	20
4. Total hours	30
5. Learning unit objective	The student will determine the organoleptic characteristics of wines and their food pairing, to complement the gastronomic services.

Topics	Knowledge	Skills	Values
Wine tasting	<p>Identify the concept of wine tasting.</p> <p>Identify the stages and characteristics of wine tasting:</p> <ul style="list-style-type: none"> - Visual phase - Olfactory phase. - Gustatory phase. <p>Identify the technical factsheet of wine tasting.</p> <p>Describe the sensory analysis of wines.</p>	<p>Determine the organoleptic characteristics of wines by tasting.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>
Wine service and pairing	<p>Describe the wine service and its characteristics:</p> <ul style="list-style-type: none"> - Team. - Temperatures - Uncorking. - Glass service. - Decantation. - Transfer. <p>Identify the concept of pairing.</p> <p>Identify the types of pairing by contrast and pairing by accompaniment.</p>	<p>Develop the wine service protocol.</p> <p>Propose pairings between food and wine.</p>	<p>Punctuality</p> <p>Teamwork</p> <p>Responsibility</p> <p>Neatness</p> <p>Honesty</p> <p>Proactivity</p> <p>Creativity</p> <p>Work under pressure</p> <p>Self-control</p> <p>Commitment</p> <p>Respect</p> <p>Service attitude</p> <p>Analytical</p> <p>Systematic</p>

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ASSESSMENT PROCESS

Learning outcome	Learning sequence	Assessment instruments
<p>From a practical tasting and wine service exercise, draft a report that includes:</p> <p>a) Tasting cards:</p> <ul style="list-style-type: none"> -Name. -Country of origin. -Region. -Denomination. -Vine. -Production house. -Vintage. <p>Description of</p> <ul style="list-style-type: none"> - Visual phase - Olfactory phase. - Gustatory phase. <p>Pairing suggestion and their justification.</p> <p>b) Video of the wine service.</p>	<ol style="list-style-type: none"> 1. Understand the wine styles and their production process. 2. Understand the concept and phases of wine tasting. 3. Analyze the organoleptic characteristics of wines. 4. Understand the wine service. 5. Understand the concept of pairing. 	<p>Checklist</p> <p>Practical exercises</p>

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TEACHING LEARNING PROCESS

Methods and teaching techniques	Media and teaching materials
Practical exercises Collaborative teams Research tasks	Multimedia equipment Internet Computer Bar equipment Printed material

LEARNING SPACE

Classroom	Laboratory/workshop	Company
X		

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CAPABILITIES DERIVED FROM THE PROFESSIONAL COMPETENCES WHICH CONTRIBUTE TO THE SUBJECT

Capability	Performance criteria
Develop dishes from a standard recipe, supply selection, culinary bases, assembly techniques and applicable regulations, to contribute to customer satisfaction and resource optimization.	<p>Demonstrate and present the preparation and assembly of a three-course menu with the following specifications:</p> <p>a) Preparation</p> <ul style="list-style-type: none"> - hygienic handling of supplies - culinary basis techniques and methods - organization of work in the kitchen: preparation time of the <i>mise en place</i> and delivery time. <p>b) Assembly and presentation</p> <ul style="list-style-type: none"> - cleaning - organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - serving size according to the standard recipe - aesthetics: balance, unity, flow and focus of attention (BUFF) <p>c) Standard recipe:</p> <ul style="list-style-type: none"> - ingredients - procedures attached to regulations - cutting methods - Cooking methods - cooking and service temperatures - photograph of the final presentation - costs, portions and yields - shelf life - nutritional contribution - suggestion of pairing and justification

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Capability	Performance criteria
<p>Develop alcoholic and non-alcoholic beverages from a standard recipe, supply selection, cocktail and assembly techniques, and applicable regulations, to contribute to customer satisfaction and resource optimization.</p>	<p>Demonstrate and present the preparation of a catalog of cocktails with the following specifications:</p> <p>a) Preparation</p> <ul style="list-style-type: none"> - hygienic handling of the ingredients - cocktail techniques and methods. - organization of the bar service: <i>Mise en place</i>, preparation time and delivery time. <p>b) Assembly and presentation</p> <ul style="list-style-type: none"> - cleanliness - organoleptic characteristics according to the standard recipe: smell, color, taste, texture and temperature - Amount according to the standard recipe - aesthetics and glassware according to the standard recipe <p>c) Standard recipe:</p> <ul style="list-style-type: none"> - type of drinks - ingredients - procedures according to regulations - cocktail techniques - service temperature - photograph of the final presentation - costs, quantities and yields

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REFERENCES

Author	Year	Title	City	Country	Publisher
Ediciones Larousse	(2016)	<i>Larousse, El Mundo del Vino</i>	Barcelona	Spain	Ediciones Larousse
Robinson, Jancis	(2015)	<i>The Oxford Companion to Wine, Fourth Edition</i>	London	England	Oxford University Press
Puckette, Madeline; Hammack, Justin	(2016)	<i>Wine Folly: The Essential Guide to Wine</i>	London	England	Avery
Jhonson, Hugh; Robinson, Jancis	(2017)	<i>Atlas Mundial del Vino</i>	Barcelona	Spain	Blume
Chartier, François	(2017)	<i>Papilas y moléculas: La ciencia aromática de los alimentos y el vino (Maridajes)</i>	Barcelona	Spain	Planeta Gastro

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