SUBJECT DETAILS

- **SUBJECT CODE**: GAS601
- **SUBJECT NAME**: Wine Design
- **STUDY LEVEL**: Year 2
- **LOCATION**: Melbourne
- **CREDIT POINTS**: 6
- **PREREQUISITES**: Nil

SUBJECT DESCRIPTION

This subject aims to develop and extend within the students an understanding of the range of factors which influence wines in order for them to be able to provide advice to customers selecting wines in a tourism or hospitality setting. Students will be introduced to correct tasting techniques and evaluate wines selected to highlight variations in the factors which influence how the wine presents in the glass. This subject also aims to develop in students an understanding of how they can influence the wine through cellaring, storage and service. The subject will develop in students an understanding of wine menu design in order for them to be able to design wine lists which represent an appropriate range of wine styles, origins and prices.

SUBJECT ASSESSMENT

<table>
<thead>
<tr>
<th>TYPE</th>
<th>COMMENTS</th>
<th>VALUE</th>
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</thead>
<tbody>
<tr>
<td>Report</td>
<td>Wine region comparison task (2000 words) draft (plan and reference list) 10% final report 30%</td>
<td>40%</td>
</tr>
<tr>
<td>Wine evaluation notes</td>
<td>Terminology development- Wine evaluation notes</td>
<td>20%</td>
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<tr>
<td>Wine list and presentation</td>
<td>Design a wine list and present it to provide wine service advice Wine list with pricing and justification 20% Oral presentation (provide wine service advice in a role play) 20%</td>
<td>40%</td>
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SUBJECT COORDINATOR

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