HTM 49110: Wine Sommelier Certification

Course Description
This course involves the application of previously learned information about the principles of wine including vine growing, wine production, sensory evaluation of wine and practices involved in selection and sales of wine in a foodservice establishment. Students are immersed in the analysis and application of the principles and practices of the Guild of the Master Sommelier Program including Level One Certification.

Restrictions:
Must be enrolled in one of the following Majors:
   Hospitality & Tourism Mgmt

Prerequisites:
Undergraduate level HTM 4911 Minimum Grade of D- [may be taken concurrently] and Undergraduate level HTM 49112 Minimum Grade of D- [may be taken concurrently]

Course Objectives
At the completion of the course, the student will be able to:

- Describe the historical role of the wine sommelier and the purpose of the International Guild of the Master Sommelier.
- Identify the major global wine producing regions in terms of Terroir, wine grape growing and wine making practices and traditions specifying whether the region is an Old World or New World area.
- Identify wine production methods, quality standards, merchandising and pairing with food items for any given wine product
- Identify, describe and apply the Guild of the Master Sommelier Wine Evaluation process to specific wine types.
- Given a specific wine producing region, identify and describe
  - The quality control system for that region or area and the wine production factors that are controlled through those regulations;
  - A representative wine for each specific wine producing sub-region and/or district of that region, and
  - Specific production steps and wine production terms for the wine produced there.