

Global Learning Semesters

Course Syllabus

Course: CUL-104 Oenology

Department: Hospitality and Tourism

Host Institution: Intercollege, Nicosia, Cyprus



Course Summary		
Course Code	Course Title	Recommended Credit Hours
CUL-104	Oenology	2
Semester Offered	Contact Hours	Prerequisites
Please contact us	42-45	None
Department	Level of Course	Language of Instruction
Hospitality and Tourism	Lower Division	English

Course Description

This course will enable the student to get a broad understanding of food and wine pairing; an appreciation of the wine making process and the varieties of wines available in the market place. Specific grape varieties and wine types are covered. The course also makes students to appreciate wine through tasting.

Prerequisites

None

Topic Areas

1. Grape varieties
2. Wine production
3. Categories of wines
4. Cyprus wines
5. European and other wines
6. Sparkling and fortified wines
7. Wine service
8. Principles of food and wine pairing
9. Wine tasting and appreciation

Readings and Resources

Required Textbook

- F. Kythreotou, The Book of Cyprus Wine
- K. Zraly Complete Wine Course (ISBN 0-8069-7827-9)

Recommended Reading

- G. A. Aristidou, Cyprus Wine
- Burroughs & Bergamot, Wine Regions of the World
- Gregory, Caterer's Guide to Drinks
- Durkan, J, Cousins, The Beverage Book (ISBN 0 390 60484)
- L. Johnson – Bell, Good Food, Fine Wine