

## Acknowledgement

UBC Vancouver Campus, where this course is held, is located on the traditional, ancestral, and unceded territory of the xʷməθkʷəy̓əm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site.

## Course Details

Course	FNH 330 001
Prerequisites	19 years or older, 3 <sup>rd</sup> -year standing
Term/year	2022W1 (September – December 2022)
Lecture day/time	T/Th, 4:00-4:50 pm
Lecture location	CHBE 101 (Chemical and Biological Engineering Building)
Lab locations	T or Th, 5-6pm, MCML 256 (A,H); MCML 258 (B,F); MCML 260 (C,G) MCML 160 (D,E)
Instructor	Jay Martiniuk
Email	<a href="mailto:jay.martiniuk@ubc.ca">jay.martiniuk@ubc.ca</a> (please email through Canvas instead)
Office	Room 133, MacMillan Building
Office hours	11:00-12:00 PM Tues and Thurs or by arrangement with instructor
TAs	Michelle Adebar, Joshua Levesque, Lucy Li, Erica Won
Syllabus version	August 31 2022

## Course Instructor Biographical Statement

Lecturer in Food, Nutrition and Health in the Faculty of Land and Food Systems UBC; winemaker; MSc in Food Science at UBC Wine Research Centre

## Course Structure

An introduction to the principles of viticulture, enology, wine appreciation and the regulation & classification of wines from selected regions of the world. Includes some consideration of wine microbiology/chemistry; wine marketing; social, economic and health aspects of wine consumption.

### Lectures

Lectures are multi-access (in-person with Zoom simultaneously broadcast). A 50-min (4:00-4:50 pm) lecture/discussion class is provided Tuesdays & Thursdays in CHBE 100. Lecture slides will be posted the evening before class at the latest.

**Note:** the first lecture will introduce many of the topics of this wine science course & discuss expectations, labs & mark distribution.

### Laboratory

The course includes a 1.0-hr in-person laboratory (5:00-6:00 pm\*) with sensory training, wine-tasting and wine-label review. A \$45 lab fee is charged to cover cost of wines and ISO tasting glasses.

**Note: while there is no lecture on Sept 6 2022, labs begin on September 6<sup>th</sup> at 5:00pm.**

TAs will direct the labs from MCML rooms 256, 258, 260 & 58 each Tuesday or each Thursday depending on lab section (1A-1H).

\*A few labs may go slightly overtime as we try to review/taste wines as efficiently as possible; please

address any concerns with the Instructor re. scheduling issues).

Note that our wines are tasted (and then spit into a spit-cup that you provide). There will be **NO CONSUMPTION OF ALCOHOL during labs**. Failure to comply with this rule may result in failure of the lab & exclusion from further lab activities. The TAs (& Instructor) will monitor all tastings periodically.

### COVID-19

While masks are currently optional, they are highly recommended in lab and lecture. Lab structure may be subject to change as the COVID-19 pandemic evolves.

## Learning Outcomes

Upon completion of this course, students will be able to

- 1) Discuss the role of wine as a specialty food and its impact on nutrition, health, and society
- 2) Evaluate specific classes of wine and describe their attributes, basic faults
- 3) Describe how viticulture, geography, & climate relate to a typical wine profile or wine region
- 4) Explain basic winemaking processes for various classes of wine and how they impact wine attributes
- 5) Discuss the wine classification and appellation system of example wine regions

## Learning Activities

- 1) Use techniques and standards for practice of sensory evaluation of wines.
- 2) Participate in labs centred around sensory evaluation/appreciation of various styles of wine.
- 3) View a number of crafted videos for FNH 330 that illustrate viticulture, the training for and actual sensory evaluation of various styles of wine, and some background on various wine regions of the world.

## Learning Materials

Course learning materials (lab book, lecture slides, supplemental notes, aroma chart, videos, study materials for quiz/exam prep) will be available in/via Canvas. Lecture slides will be posted the day prior to lecture at the latest. Use of Canvas Discussion for Instructor & TA assistance & peer support has been shown to be helpful. A \$45 lab fee to be paid by cash or cheque is charged to cover the cost of lab supplies.

## Schedule of Topics

Note: schedule may be adjusted by the instructor during the term.

### WEEK 1 Lectures (SEE CANVAS notes; also see lab directions for each week)

An overview of course topics and requirements.

**Lab:** Sensory evaluation exercises– training: aroma recognition. **Sections A-H: pick up wine glasses and pay lab fee. NOTE: Week 1 Tuesday labs will be held at the regular time.**

### WEEK 2 Lectures (Reference: CANVAS notes)

Sensory components of wine assessment; white & red wine varietals. A brief history & overview of

wine & society; regulations & economic considerations

**Lab:** Sensory evaluation exercises – training: aroma recognition, taste. **Sections A-H: pick up wine glasses and pay lab fee by Thursday.**

**WEEK 3 Lectures** (Reference: CANVAS notes)

Viticulture: the vine, grapes, training systems.

**Lab:** Sensory evaluation of white wines. **Bring wine glasses, spit cup and water bottle to this lab. Admission to lab will not be permitted if lab fee has not been paid.**

**WEEK 4** (Reference: CANVAS notes)

**Lectures:** Viticulture & shoot training systems. **Quiz available this week on Canvas.**

**Lab:** Sensory evaluation of white wines (processing).

**WEEK 5 Lectures** (Reference: CANVAS notes)

Viticulture & Terroir

Thursday Oct 6: **Midterm exam I** (50 min) includes material (including lab book) from start of term up to cutoff (determined by instructor).

**Lab:** Sensory evaluation exercises– training: aroma recognition, red wines; astringency. No wine glasses required.

**WEEK 6 Lectures** (Reference: CANVAS notes)

Oenology: white winemaking, red winemaking

**Lab:** Intro to red wines. **Bring wine glasses, spit cup and water bottle to this and all subsequent labs.**

**WEEK 7 Lectures** (Reference: CANVAS notes)

Oenology: red winemaking. **Quiz available this week on Canvas.**

**Lab:** Learning about red wines.

**WEEK 8 Lectures** (Reference: CANVAS notes)

Oenology: red winemaking (cont'd) and specialty winemaking (sparkling wines and sweet wines).

**Lab:** Specialty wines.

**WEEK 9 Lectures** (Reference: CANVAS notes)

Wines of the old world: Some history, cru classé, AOC: infrastructure & regulations

Thurs Nov 3: **Midterm exam 2** (50 min) includes material (from lecture and lab book) from Tues Week 6 up to cutoff point (determined by instructor).

**Lab:** Wines of France.

**WEEK 10 Lectures** (Reference: CANVAS notes)

Finish wine regulations & discuss select areas of France

No labs this week (Tues lab may be used for lecture) – midterm break.

**WEEK 11 Lectures** (Reference: CANVAS notes)

Wines of Germany.

Wines of California and the Pacific Northwest.

**Lab:** Wines of Germany

**WEEK 12 Lectures** (Reference: CANVAS notes)

Wines of California and PNW (cont'd).

Wines of Canada **Quiz available this week on Canvas.**

**Lab:** Wines of California.

**WEEK 13 Lectures** (Reference: CANVAS notes)

Complete Wines of Canada (cont'd).

Wine and Health

**Lab:** Wines of Canada

**WEEK 14 Lectures** (Reference: CANVAS notes)

Wine and Health (cont'd) + review if time allows.

**No labs this week.** Will be used for lecture/review.

FINAL EXAM IS BASED ON LECTURE/SUPPLEMENTARY NOTES FROM MID-TERM EXAM +  
entire Lab book

## Assessments of Learning

### EVALUATION

Canvas mini-quizzes (3; Sensory, Oenology, Wine regions. Dates TBD)	6%
Midterm exam I	25%
Midterm exam II	25%
Final exam	34%
Written	29%
Lab tasting exam*	5%*

*Note: The final exam will include information taken from & about the sensory evaluation of wine, faults and/or wine-type identification discussed in lab.*

*\*If final exams move online, the lab tasting exam may be held during term or cancelled depending on how the COVID-19 pandemic evolves. In the event the lab tasting exam is cancelled, the written final will be worth 34% of the final grade.*

Lab Participation (Lab 2 to end of course)	10%
<i>(20% deduction from the 10 Lab marks for each lab missed (exception for document supported illness-related absences, a makeup may be possible; contact Instructor).</i>	

*Note: At the Instructor's discretion, the grade distribution or deadlines may be altered on a case-by-case basis. If needed, students will be directed to advising for formal accommodations.*

### Academic Integrity

The academic enterprise is founded on honesty, civility, and integrity. All UBC students are expected to behave as honest and responsible members of an academic community. At the most basic level, this means submitting only original work done by you and acknowledging all sources of information or ideas and attributing them to others as required. This also means you should not cheat, copy, or mislead others about what is your work.

It is the student's obligation to learn, understand and follow the standards for academic honesty. Students must be aware that standards at the University of British Columbia may be different from those in secondary schools or at other institutions.

Violations of academic integrity lead to the breakdown of the academic enterprise, and therefore serious actions are taken. Plagiarism or cheating may result in a mark of zero on an assignment, exam, or course. More serious consequences may apply if the matter is referred to the President's Advisory Committee on Student Discipline. Academic misconduct may result in a one-year suspension from the University and a notation of academic discipline on the student's record.

The [UBC library](#) has a useful Academic Integrity website that explains what plagiarism is and how to avoid it. If a student is in any doubt as to the standard of academic honesty in a particular course or assignment, then the student must consult with the instructor as soon as possible. A more detailed description of academic integrity, including the University's policies and procedures, may be found in the [Academic Calendar](#).

### University Policies

UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

### Other Course Policies

**Alcohol consumption in laboratory is not allowed and will result in failure of that laboratory and possible expulsion from the course.**

### Copyright

All materials of this course (course handouts, lecture slides, assessments, course readings, etc.) are the intellectual property of the Course Instructor or licensed to be used in this course by the copyright owner. Redistribution of these materials by any means without permission of the copyright holder(s) constitutes a breach of copyright and may lead to academic discipline.