

# WINE PROFESSIONAL LEVEL I, CERTIFICATE OF COMPLETION

The Wine Professional Level I Non-Credit Certificate is designed to prepare students to work and excel in the wine or restaurant industry. The program provides an overview of the wine industry, including production, tasting, food pairing, and responsible and professional service. In addition, the elements of wine sales and service are covered. This certificate provides an in-depth exploration into the flavors of the world, the importance of geographic location, laws, tradition, and the winemaker influences. Students taste wines from around the world and learn the techniques of blind tasting to enhance understanding and prepare for industry-recognized certifications.

Upon successful completion of the program, students will be able to:

- Articulate the difference between viticulture, viniculture and varietals of wines.
- Explain the physiology of taste for wines and describe each style of wine.
- Explain proper wine service techniques and explain the fundamentals of food and wine pairing.
- Compare and contrast different wine making techniques and laws that wine-makers have to follow depending on the region that they are growing in.

## Certificate of Completion Requirements

Code	Title	Units
<b>Required Core</b>		
HOSP 440	Wine Fundamentals (25.5 hours lecture)	
HOSP 441	Wine Appreciation and Analysis (25.5 hours lecture)	
<b>Total Hours</b>		<b>51</b>

Please refer to the program requirements section of the Catalog for information about associate degree requirements and certificate requirements including Information Competency, and General Education requirements.