

# WINE PROFESSIONAL LEVEL I, CERTIFICATE OF TRAINING

The Wine Professional Level I 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.

## Learning Outcomes

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

- Articulate the difference between viticulture, viniculture and varietals of wines.
- Describe what makes up the physiology of taste for wines and demonstrate an understanding of each style of wine.
- Demonstrate proper wine service techniques and an overall understanding 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 Training Requirements

Code	Title	Units
<b>Required Core</b>		
HOSP 40	Wine Fundamentals	1.5
HOSP 41	Wine Appreciation and Analysis	1.5
<b>Total Units</b>		<b>3</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.

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

## Suggested Course Sequence

<b>Year 1</b>		
<b>Fall</b>		<b>Units</b>
HOSP 40	Wine Fundamentals	1.5
<b>Units</b>		<b>1.5</b>
<b>Spring</b>		
HOSP 41	Wine Appreciation and Analysis	1.5
<b>Units</b>		<b>1.5</b>
<b>Total Units</b>		<b>3</b>

MPC "Ready to Work" Career Education programs offer students the opportunity to gain knowledge and skills needed for employment and job advancement.

All students should consult with a Counselor to discuss career pathways, for support with career exploration and planning, and to create a personalized education plan to help them meet their academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling services provided by MPC and to connect with a Counselor.

Additional resources are available through MPC's Career & Transfer Resource Center (CTRC). The CTRC offers career resources, workshops, guidance and referrals. Visit the CTRC for support finding online career information and other resources to explore majors, occupations, and employment information.