

# WINE PROFESSIONAL LEVEL I, CERTIFICATE OF TRAINING

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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 varieties 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 graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.