

## ■ **WINE KNOWLEDGE & BEVERAGE MANAGEMENT** by Dan Boboc

### **UNIT DESCRIPTION**

The “Wine Knowledge & Beverage Management” topic is designed to give students expert knowledge of wines around the world and learn how to properly pair wine with food. Starting with a short description about world wine market, including the most important trends, we will continue with the viticulture and winemaking and also with a sensory evaluation.

Subjects covered:

1. World wine market
2. Viticulture and winemaking
3. Sensory evaluations

### **LEARNING OBJECTIVES**

By the end of the Unit, participants will be able to:

Knowledge

- Provide students with the basic knowledge of wine and beverage operations that will prepare them for employment in the hospitality industry.

Competencies

- Demonstrate knowledge of world wine market, viticulture and wine making.
- Discuss the variations that determine wine qualities.
- Describe the variety of the wine tasted.

Mindset

- Expand knowledge of viticulture and viticulture, regional grape varieties, tasting techniques.
- Develop skills and knowledge you need to pursue a rewarding career in wine and beverage management.

### **METHODOLOGY**

Mix of short lectures, exercises and short debates.