

RECEIVED

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OFFICE OF THE
SENATE COUNCIL**1. General Information**

1a. Submitted by the College of: AGRICULTURE, FOOD AND ENVIRONMENT

Date Submitted: 2/25/2014

1b. Department/Division: Plant and Soil Sciences

1c. Contact Person

Name: D.W. Williams

Email: dwilliam@uky.edu

Phone: 7-2715

Responsible Faculty ID (if different from Contact)

Name: Michael Barrett

Email: mbarrett@uky.edu

Phone: 218-0712

1d. Requested Effective Date: Semester following approval

1e. Should this course be a UK Core Course? No

2. Designation and Description of Proposed Course

2a. Will this course also be offered through Distance Learning?: No

2b. Prefix and Number: PLS 389

2c. Full Title: Wine Appreciation

2d. Transcript Title: Wine Appreciation

2e. Cross-listing:

2f. Meeting Patterns

LECTURE: 3

2g. Grading System: Letter (A, B, C, etc.)

2h. Number of credit hours: 3

2i. Is this course repeatable for additional credit? No

If Yes: Maximum number of credit hours:

If Yes: Will this course allow multiple registrations during the same semester?

2j. Course Description for Bulletin: Wine has been produced and enjoyed for thousands of years. It can play an important role in culture, business and social events. While appreciation of wine can be as simple as whether you like a wine, knowledge of the history of wine, aspects of wine aromas and tastes, wine grapes, and winemaking processes opens up a world of deeper enjoyment for experiencing wine. This course will introduce students to these topics plus the major wine producing areas of the world and their wines. The overall goal of the course is to serve as a first step in a life-long journey of learning about and appreciating wines.

2k. Prerequisites, if any: Students must be 21 years of age to enroll.

2l. Supplementary Teaching Component:

3. Will this course taught off campus? No

If YES, enter the off campus address:

4. Frequency of Course Offering: Spring,

Will the course be offered every year?: Yes

If No, explain:

5. Are facilities and personnel necessary for the proposed new course available?: Yes

If No, explain:

6. What enrollment (per section per semester) may reasonably be expected?: 26

7. Anticipated Student Demand

Will this course serve students primarily within the degree program?: No

Will it be of interest to a significant number of students outside the degree pgm?: Yes

If Yes, explain: This course has previously been offered twice as GEN 300. Students from across the university have enrolled in both previous offerings. Clearly, the course is of interest to a large portion of the university-wide student population.

8. Check the category most applicable to this course: Relatively New – Now Being Widely Established,

If No, explain:

9. Course Relationship to Program(s).

a. Is this course part of a proposed new program?: No

If YES, name the proposed new program:

b. Will this course be a new requirement for ANY program?: No

If YES, list affected programs:

10. Information to be Placed on Syllabus.

a. Is the course 400G or 500?: No

b. The syllabus, including course description, student learning outcomes, and grading policies (and 400G-/500-level grading differentiation if applicable, from **10.a** above) are attached: Yes

Distance Learning Form

Instructor Name:

Instructor Email:

Internet/Web-based: No

Interactive Video: No

Hybrid: No

1. How does this course provide for timely and appropriate interaction between students and faculty and among students? Does the course syllabus conform to University Senate Syllabus Guidelines, specifically the Distance Learning Considerations?

2. How do you ensure that the experience for a DL student is comparable to that of a classroom-based student's experience? Aspects to explore: textbooks, course goals, assessment of student learning outcomes, etc.

3. How is the integrity of student work ensured? Please speak to aspects such as password-protected course portals, proctors for exams at interactive video sites; academic offense policy; etc.

4. Will offering this course via DL result in at least 25% or at least 50% (based on total credit hours required for completion) of a degree program being offered via any form of DL, as defined above?

If yes, which percentage, and which program(s)?

5. How are students taking the course via DL assured of equivalent access to student services, similar to that of a student taking the class in a traditional classroom setting?

6. How do course requirements ensure that students make appropriate use of learning resources?

7. Please explain specifically how access is provided to laboratories, facilities, and equipment appropriate to the course or program.

8. How are students informed of procedures for resolving technical complaints? Does the syllabus list the entities available to offer technical help with the delivery and/or receipt of the course, such as the Information Technology Customer Service Center (<http://www.uky.edu/UKIT/>)?

9. Will the course be delivered via services available through the Distance Learning Program (DLP) and the Academic Technology Group (ATL)? NO

If no, explain how student enrolled in DL courses are able to use the technology employed, as well as how students will be provided with assistance in using said technology.

10. Does the syllabus contain all the required components? NO

11. I, the instructor of record, have read and understood all of the university-level statements regarding DL.

Instructor Name:

SIGNATURE|TPFEIFFE|T W Pfeiffer|PLS 389 NEW Dept Review|20140129

SIGNATURE|TPFEIFFE|T W Pfeiffer|PLS 389 NEW Dept Review|20140102

SIGNATURE|LGRABAU|Larry J Grabau|PLS 389 NEW College Review|20140224

SIGNATURE|JMETT2|Joanie Ett-Mims|PLS 389 NEW Undergrad Council Review|20141031

Courses	Request Tracking
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New Course Form

<https://myuk.uky.edu/sap/bc/soap/rfc?services=>

Generate F

[Open in full window to print or save](#)

Attachments:

Upload File

	ID	Attachment
Delete	3922	Syllabus PLS 389 Revision.docx
Delete	3923	PLS 389 memo.docx
Delete	3940	PLS 389 Legal Office approval emails.pdf

Select saved project to retrieve...

(*denotes required fields)

1. General Information

- a. * Submitted by the College of: Submission Date:
- b. * Department/Division:
- c.
 - * Contact Person Name: Email: Phone:
 - * Responsible Faculty ID (if different from Contact): Email: Phone:
- d. * Requested Effective Date: Semester following approval OR Specific Term/Year ¹
- e.
 - Should this course be a UK Core Course? Yes No
 - If YES, check the areas that apply:
 - Inquiry - Arts & Creativity Composition & Communications - II
 - Inquiry - Humanities Quantitative Foundations
 - Inquiry - Nat/Math/Phys Sci Statistical Inferential Reasoning
 - Inquiry - Social Sciences U.S. Citizenship, Community, Diversity
 - Composition & Communications - I Global Dynamics

2. Designation and Description of Proposed Course.

- a. * Will this course also be offered through Distance Learning? Yes ⁴ No
- b. * Prefix and Number:
- c. * Full Title:
- d. Transcript Title (if full title is more than 40 characters):
- e. To be ² Cross-Listed with (Prefix and Number):
- f. * Courses must be described by at least one of the meeting patterns below. Include number of actual contact hours³ for each meeting pattern type.

<input type="text" value="3"/> Lecture	<input type="text"/> Laboratory ¹	<input type="text"/> Recitation	<input type="text"/> Discussion
<input type="text"/> Indep. Study	<input type="text"/> Clinical	<input type="text"/> Colloquium	<input type="text"/> Practicum
<input type="text"/> Research	<input type="text"/> Residency	<input type="text"/> Seminar	<input type="text"/> Studio
<input type="text"/> Other	If Other, Please explain: <input type="text"/>		
- g. * Identify a grading system:
 - Letter (A, B, C, etc.)
 - Pass/Fail
 - Medicine Numeric Grade (Non-medical students will receive a letter grade)
 - Graduate School Grade Scale
- h. * Number of credits:
- i. * Is this course repeatable for additional credit? Yes No
 - If YES: Maximum number of credit hours:
 - If YES: Will this course allow multiple registrations during the same semester? Yes No

j. * Course Description for Bulletin:

Wine has been produced and enjoyed for thousands of years. It can play an important role in culture, business and social events. While appreciation of wine can be as simple as whether you like a wine, knowledge of the history of wine, aspects of wine aromas and tastes, wine grapes, and winemaking processes opens up a world of deeper enjoyment for experiencing wine. This course will introduce students to these topics plus the major wine producing areas of the world and their wines. The overall goal of the course is to serve as a first step in a life-long journey of learning about and appreciating wines.

k. Prerequisites, if any:

Students must be 21 years of age to enroll.

l. Supplementary teaching component, if any: Community-Based Experience Service Learning Both

3. * Will this course be taught off campus? Yes No

If YES, enter the off campus address:

4. Frequency of Course Offering.

a. * Course will be offered (check all that apply): Fall Spring Summer Winter

b. * Will the course be offered every year? Yes No

If No, explain:

5. * Are facilities and personnel necessary for the proposed new course available? Yes No

If No, explain:

6. * What enrollment (per section per semester) may reasonably be expected? 26

7. Anticipated Student Demand.

a. * Will this course serve students primarily within the degree program? Yes No

b. * Will it be of interest to a significant number of students outside the degree pgm? Yes No

If YES, explain:

This course has previously been offered twice as GEN 300. Students from across the university have enrolled in both previous offerings. Clearly, the course is of interest to a large portion of the university-wide student

8. * Check the category most applicable to this course:

- Traditional – Offered in Corresponding Departments at Universities Elsewhere
- Relatively New – Now Being Widely Established
- Not Yet Found in Many (or Any) Other Universities

9. Course Relationship to Program(s).

a. * Is this course part of a proposed new program? Yes No

If YES, name the proposed new program:

b. * Will this course be a new requirement ²for ANY program? Yes No

If YES ², list affected programs:

10. Information to be Placed on Syllabus.

a. * Is the course 400G or 500? Yes No

If YES, the differentiation for undergraduate and graduate students must be included in the information required in 10.b. You must include: (i) identify additional assignments by the graduate students; and/or (ii) establishment of different grading criteria in the course for graduate students. (See SR

b. * The syllabus, including course description, student learning outcomes, and grading policies (and 400G-/500-level grading differentiation if applicable 10.a above) are attached.

¹ Courses are typically made effective for the semester following approval. No course will be made effective until all approvals are received.
² The chair of the cross-listing department must sign off on the Signature Routing Log

Fall 2013 Syllabus: PLS 389: An Introduction to Wine Appreciation: Grapes, Winemaking and Major Production Areas of the World

Lecture and Lab: Tuesday 5:00 - 7:30 pm E.S. Good Barn (Directions on page 4)

Instructor: Dr. Michael Barrett, Professor, Dept. Plant and Soil Sci.
Office: 409 Plant Science Building, Tel: 218-0712
Email: mbarrett@uky.edu

Preferred Method

Of Contact: Emailing me at mbarrett@uky.edu is the best way to reach me.

Office hours: Monday 10 - 12 am, 409 Plant Science Building
or call/e-mail for appointment outside of regular office hours

Required Texts: Kevin Zraly's Window on the World Complete Wine Course by
Kevin Zraly (2014 edition)

Grapes & Vines A comprehensive guide to varieties and flavors
Oz Clarke and Margaret Rand (2010 edition)

Recommended: Wine Notes (Wine Tasting Notebook) www.delongwine.com

For Fun: Judgment of Paris California vs. France and the historic 1976
Paris tasting that revolutionized wine by George M. Taber (2005).
See the movie "Bottleshock" for comparison.

Course Description

Wine has been produced and enjoyed for thousands of years. It can play an important role in culture, business and social events. While appreciation of wine can be as simple as whether you like a wine, knowledge of the history of wine, aspects of wine aromas and tastes, wine grapes, and winemaking processes opens up a world of deeper enjoyment for experiencing wine. The course combines lectures on these topics and the most important wine producing areas of the world with sensory evaluations of wines to provide students with a well-rounded foundation for wine appreciation. The overall goal of the course is to serve as a first step in a life-long journey of learning about and appreciating wines.

Prerequisite: Students wishing to enroll must be 21 years of age by the time of the first class of the semester. Students must provide verification of their age (driver's license or some other form of official identification) at the first class.

LEARNING OUTCOMES

By the end of the course, students will be able to:

1. Outline a brief history of wine in the world and in the United States - where grapes and winemaking originated and how this industry came to and developed in America and other parts of the New World.
2. Explain the basics of wine grape growing - understand the interactions of soil, climate, terrain, trellising, plant disease, insect pests and other aspects of viticulture on the growth and physiology of the grape vine and fruit for producing quality wine grapes.
3. Explain the basics of wine making - understand the microbes, good and bad, involved in making wine along with the chemistry, processes and equipment that combine to make a quality wine.
4. Define and compare the characteristics of the major wine grapes - know where these grapes originated (both the area and genetic background), in which climates and areas they grow best, styles of wine made from them, and their characteristic aromas including some of their aroma chemistry.
5. Professionally describe a wine using a standardized system that evaluates wine appearance, aromas, mouth feel, balance (acidity, sweetness, and tannins), taste, quality and whether the wine represents an Old or New World style of winemaking.
6. Describe the major wine producing areas of the world including the grapes grown and the wines made in each - understand how climate, soil, history, tradition and other factors have led to these associations.

ADMINISTRATION

- **Blackboard** - the university's virtual e-learning environment. All students must use Blackboard. Your class material will be on Blackboard. To learn how to access Blackboard, go to: <http://wiki.uky.edu/blackboard/Wiki%20Pages/Home.aspx>. If you have difficulty with accessing Blackboard, go to any Student Computing Service lab around campus (<http://www.uky.edu/SCS/documents/labs.pdf>), visit 'The Study' (<http://www.uky.edu/AE/>), the helpdesk@uky.edu, or phone 218-4357 for a quicker response. The Study, home to Academic Enhancement, is located on the 3rd floor of Complex Commons, which can be found on South Campus between Blanding and Kirwan Towers, across from the Johnson Center. The hours are Sunday: 6:00 PM - 10:00 PM, Monday thru Thursday: 9:00 AM to 10:00 PM, and Friday's: 9:00 AM - 5:00 PM.
- **Updates:** Regularly check the course Blackboard website. Topics, readings, assignments, and due dates are subject to change with due instructor notice.
- **Communication:** The University of Kentucky provides all students with a free email account, which is the official communication method at the university. It is your responsibility to monitor your University account, either directly or by forwarding mail to an external account (see <http://www.uky.edu/Blackboard/email.php> if you prefer this option). Not checking email is not an acceptable reason for missing deadlines and important news. Call the University Help Desk for assistance.

ACADEMIC INTEGRITY

Per university policy, students shall not plagiarize, cheat, or falsify or misuse academic records. Students are expected to adhere to University policy on cheating and plagiarism in all courses. The minimum penalty for a first offense is a zero on the assignment on which the offense occurred. If the offense is considered severe or the student has other academic offenses on their record, more serious penalties, up to suspension from the university may be imposed.

Plagiarism and cheating are serious breaches of academic conduct. Each student is advised to become familiar with the various forms of academic dishonesty as explained in the Code of Student Rights and Responsibilities. Complete information can be found at the following website: <http://www.uky.edu/Ombud>. A plea of ignorance is not acceptable as a defense against the charge of academic dishonesty. It is important that you review this information as all ideas borrowed from others need to be properly credited.

Part II of *Student Rights and Responsibilities* (available online <http://www.uky.edu/StudentAffairs/Code/part2.html>) states that all academic work, written or otherwise, submitted by students to their instructors or other academic supervisors, is expected to be the result of their own thought, research, or self-expression. In cases where students feel unsure about the question of plagiarism involving their own work, they are obliged to consult their instructors on the matter before submission.

When students submit work purporting to be their own, but which in any way borrows ideas, organization, wording or anything else from another source without appropriate acknowledgement of the fact, the students are guilty of plagiarism. Plagiarism includes reproducing someone else's work, whether it be a published article, chapter of a book, a paper from a friend or some file, or something similar to this. Plagiarism also includes the practice of employing or allowing another person to alter or revise the work which a student submits as his/her own, whoever that other person may be.

Students may discuss assignments among themselves or with an instructor or tutor, but when the actual work is done, it must be done by the student, and the student alone. When a student's assignment involves research in outside sources of information, the student must carefully acknowledge exactly what, where and how he/she employed them. If the words of someone else are used, the student must put quotation marks around the passage in question and add an appropriate indication of its origin.

Making simple changes, while leaving the organization, content and phraseology intact, is plagiaristic. However, nothing in these Rules shall apply to those ideas which are so generally and freely circulated as to be a part of the public domain (Section 6.3.1).

Please note: Any assignment you turn in may be submitted to an electronic database to check for plagiarism.

ATTENDANCE

- **Importance:** As this class only meets once a week, there are relatively few class periods for the course in the semester. Missing even one class could put you behind for the entire semester. If you fall behind or miss several class meetings, it will be very difficult to catch up. In addition, each class will include active sensory evaluation exercises, for which you receive grading credit. These cannot be made up if you miss class. The instructor will make other arrangements for missed sensory evaluations for excused absences (see below).
- **Excused Absences:** Students need to notify the professor of absences prior to class when possible. S.R. 5.2.4.2 defines the following as acceptable reasons for excused absences: (a) serious illness, (b) illness or death of family member, (c) University-related trips, (d) major religious holidays, and (e) other circumstances found to fit "reasonable cause for nonattendance" by the professor.

Students anticipating an absence for a major religious holiday are responsible for notifying the instructor in writing of anticipated absences due to their observance of such holidays no later than the last day in the semester to add a class. Information regarding dates of major religious holidays may be obtained through the religious liaison, Mr. Jake Karnes (859-257-2754).

Students are expected to withdraw from the class if more than 20% of the classes scheduled for the semester are missed (excused or unexcused) per university policy.

Verification of Absences: Students may be asked to verify their absences in order for them to be considered excused. Senate Rule 5.2.4.2 states that faculty have the right to request "appropriate verification" when students claim an excused absence because of illness or death in the family. Appropriate notification of absences due to university-related trips is required prior to the absence.

Make-up Opportunities: Make-up quizzes/exams will only be considered for those students for whom the conditions for excused absences outlined in the Student Handbook apply. Students who miss quizzes or other graded projects because of arriving late to a class with an unexcused absence will not be able to make up that quiz or graded work. Only students who miss a class with verified excused absences will be able to make-up exams/quizzes or other graded projects. **It is the student's responsibility to inform the instructor of an excused absence preferably in advance, but no later than one week after it.**

- **Crises:** Any crisis or emergency must be documented in writing. Crises or emergencies include severe illness requiring a doctor's visit or hospitalization, death in the family, or college-excused events (see above). They do not include not feeling well, oversleeping, forgetting, not finding parking, or needing help from or for a friend, roommate, family member, or pet.

BEHAVIOR

- **General:** Comply with the Univ. of Kentucky's **CODE OF STUDENT CONDUCT** (Excerpt) <http://www.uky.edu/StudentAffairs/Code/part1.html>
- **Punctuality:** Arrive on time and remain until the class is dismissed. Late entries and early departures distract students who are trying to get the most from their experience here. Please be respectful of their efforts, and mine. If you must leave early or come in late, *do so quietly so as not to disrupt the instructor or fellow students.*
- **Private conversations during class:** People engaging in continued conversation while class is in session, will be asked to leave for the remainder of the class.
- **Dialog:** Students will be expected to contribute to discussions during the sensory evaluation exercises. Everyone experiences a wine differently; our individual physiology of smell and taste can produce very different impressions about a wine between persons. I encourage thoughtful, respectful, constructive dialog, particularly when opinions differ. But, I will not tolerate rudeness, mean spiritedness, personal attacks, harassment, or abuse of any kind, which violate the Standards of Ethical Behavior under the Code of Student Conduct as defined by the Dean of students (see above web site).
- **Devices:** Turn off (or set to "vibrate" or "vibe ring") all cell phones, watch alarms, music devices, and other electronic equipment at the beginning of each class, so as not to disturb other students or the instructor. If a student repeatedly violates this request then it shall be deemed that this student is causing an intentional disturbance in class and shall be asked to leave for the remainder of the class.
- **Guests:** It will be difficult, if not impossible, to accommodate guests in this course. Please ask me before inviting anyone to the class.

ASSIGNMENTS

- **Reading Assignments:** Reading assignments are indicated for each class on the syllabus. If a change is made, I will announce this in class and post it on Blackboard too.
- **Sensory Evaluation Notes:** We will be conducting wine sensory evaluations at each class as professionals would do and a key component to this is expectorating (spitting) not swallowing the wine out after tasting. Professionals do this so the alcohol in wine does not affect their evaluation and you will be required to expectorate for the same reason. You will also be supplied with crackers and water to maintain your palette and you will be encouraged to use them. Each week, students will be expected to record sensory evaluation notes from the exercise. Forms will be provided for this purpose. **DO NOT complete sensory evaluations together!** After everyone completes their forms, it will be fine to discuss them. But, discussing ahead of time will inhibit each person developing their own sense of smell and taste for wines. At the end of class, the students will turn the forms in to the instructor for grading. Each evaluation is worth a maximum of 10 points towards the final grade and the notes will be graded on the basis of completeness and thoughtful evaluation of the wines considered each week. The forms will be returned to the students at each class. Clearly print your name in the upper right hand corner before turning in the sensory evaluation form.
- **Outside of Class Assignment:** Students will be required to participate in two out-of-class wine sensory evaluations during the semester. These must be at wine tastings hosted in local retail shops or at a winery. A list of some potential and suitable locations for completing the assignment will be provided during class. Students must ask for approval before using any venues for this assignment other than retail shops or wineries hosting professionally staffed wine tastings. Students will use the outside class sensory evaluation form for the class for these outside assignments. The forms will be turned in by the due dates indicated on the syllabus. Each evaluation is worth a maximum of 30 points towards the final grade.
- **Exams:** The three exams will likely consist of multiple-choice, true/false, and/or short answer questions. They will also include questions involving our sensory evaluation exercises. The final is cumulative. You must arrive on time for exams. Arriving late disrupts students who are in the process of taking an exam.

After the first person submits an exam, anyone else arriving beyond that time will not be allowed to take it.

- **Academic accommodations due to disability:** If you have a documented disability that requires academic accommodations, please see me as soon as possible during scheduled office hours. In order to receive accommodations in this course, you must provide me with a Letter of Accommodation from the Disability Resource Center (Room 2, Alumni Gym, 257-2754, email address jkarnes@email.uky.edu) for coordination of campus disability services available to students with disabilities.

GRADING

<u>Description</u>	<u>Time</u>	<u>Points</u>	<u>% Grade</u>
In-class Sensory Evaluations	Throughout Semester	(14 x 10 pts)	140 points
Out-of-Class Evaluations		(2 x 30 pts)	60 points
Exam 1	Oct 15		75 points
Exam 2	Nov 19		75 points
Final	Dec 20 – 10:30 am		150 points

Table 1. Course grade calculations

<u>Grade</u>	<u>Points</u>	<u>% of 500 total</u>
A	over 450	90
B	400 - 449	80
C	350 - 399	70
D	300 - 349	60
E	< 300	

Your final grade for the course is based on the distribution above. If I feel that a curve is warranted, it will be determined before assigning the final grades.

Mid-term Grade

Mid-term grades will be posted in myUK by the deadline established in the Academic Calendar (<http://www.uky.edu/Registrar/AcademicCalendar.htm>).

Directions to the E.S. Good Barn

The E.S. Good Barn is located at the corner of University Avenue and Farm Road. It is directly west of the football stadium. You enter the building from the entrance facing the small parking lot in front of it off Farm Road. You can park in this lot if it is open or in any of the adjacent lots since the class starts at 5 pm.

Class Schedule

Date	Lecture	Lab Sensory Evaluation (SE)	Grapes of the Week	Reading*
Sep 3	A Brief History of Wine Health Effects of Wine – Good and Bad	<u>SE Exercise</u> Appearance, color, aromas 1	Sauvignon Blanc	G+W 8-9, 12-13, 218-227
Sep 10	Sensory Evaluation of Wines – Physiology of Tasting and Tastes	<u>SE Exercise</u> Acids, sugar, tannins, aromas 2	Chardonnay	WW 17-21, 250-264 G+W 62-73
Sep 17	Wine Grapes – Physiology and Culture	<u>SE Exercise</u> Aromas 3	Pinot Noir	WW 2-7 G+W 10-11, 14-27, 174-185
Sep 24	The Making of Wines – Whites and Reds	<u>SE Exercise</u> Aromas 4	Cabernet Sauvignon	WW 7-15 G+W 28-31, 46-57
Oct 1	Talon Winery Visit			
Oct 8	Wine Areas and Wines of France	<u>SE Exercise</u> Bordeaux Burgundy	Gewürztraminer Viognier	WW 111-132 G+W 102-111, 274-283
Oct 15 Exam 1	Wine Areas and Wines of France Part 2	<u>SE Exercise</u> Rhone Alsace Loire		
Oct 22 First Outside Class Assignment Due	Wine areas and Wines of Germany	<u>SE Exercise</u> German wines	Riesling	WW 96-105 G+W 190-201
Oct 29	Wine Areas and Wines of Spain and Portugal	<u>SE Exercise</u> From white to dessert	Garnacha Tempranillo	WW 169-177, 202-206 G+W 92-101, 256-265
Nov 5	Wine Areas and Wines of Italy	<u>SE Exercise</u> Tuscany Piedmont Abruzzo Veneto	Nebbiolo Sangiovese	WW 178-188 G+W 155-163, 208-217

Nov 12	New World Wine Areas and Wines South Africa, Australia, New Zealand, Argentina, Chile	<u>SE Exercise</u> Characteristic New World Wines	Chenin Blanc Shiraz/Syrah	WW 222-226, 230-235, 227-229, 238-241, 242-244 G+W 75-83, 244-255
Nov 19 Exam 2	Dessert and Sparkling Wines – the where, what and how	<u>SE Exercise</u> All that sparkles		WW 73-87, 153-168 G+W 286-295, G+W 126-137
Dec 3 Second Outside Class Assignment Due	CA Wine Areas and Wines	<u>SE Exercise</u> Top to bottom – CA wines	Zinfandel Merlot	WW 73-87, 153-168 G+W 286-295, G+W 126-137
Dec 10	Kentucky Wines – where and what are we growing – what wines are we making	<u>SE Exercise</u> A Selection of Kentucky Wines	Chambourcin Cynthiana/Norton Traminette	G+W 59 Handouts
Dec 20	Final 10:30 am Location TBA			

* WW is the Windows on the World book and G+W is the Grapes and Wine book.

October 3, 2014

Karen Badger
Chair, University Senate Undergraduate Council

Karen,

Thank you for taking the time to discuss my proposal to create a course on wine, PLS 389. As we discussed, when I considered developing such a course, I looked at what other universities were doing in this area and I was surprised that every school I looked at had a similar course which only convinced me more that this would be a useful addition to UK's curriculum. These are examples of courses that I found:

Cornell University	HADM 4300	Introduction to Wines
VA Tech	FST 3114	Wines and Vines
Southern Illinois	Hort 333	From Vine to its Wine
Western KY U	Hort 475	Wine Fundamentals
Purdue	FS 470	Wine Appreciation
Ohio State	FDFSTE 1120	Wine and Beer in Western Culture
Penn State	HRIM 311	Wine Appreciation
MI State	HB 309	Introduction to Wine

All of these courses provide students with a fundamental knowledge of wine grapes and wine making, among other topics, along with wine evaluations (tasting or sensory evaluation). The Cornell course is interesting as it is considered the largest course on that campus but the one that is most often failed too. I was able to speak with students and /or instructors for the Cornell, WKU, and SIU courses to gain a better idea how the courses were operated.

However, my course is most closely patterned after the on-line UC Davis course "Introduction to Wine and Making" X402.26 which I have taken. This course is one of five in the UC Davis Wine Making Certificate Program. In addition, I have patterned the sensory evaluations after my experiences in the UC Davis extension course "Introduction to Sensory Evaluation of Wine" which I also had the pleasure of attending.

I hope this gives you an idea of the background leading up to this development of this course proposal. As you can see, this type of course is commonly offered at other universities but not at UK.

I have also tried to address some of the other points we discussed concerning the syllabus. While my proposed title was similar to that of other universities, I have modified it to "An Introduction to Wine Appreciation: Grapes, Winemaking and Major Production Areas of the World". I have also modified the learning objectives and added language about required expectoration during tastings and the types of venues acceptable for the outside tasting assignment. I know you have the confirmation of approval for the course activities from UK legal but let me know if you need anything else. Thanks.

Michael Barrett
Professor

October 3, 2014

Karen Badger
Chair, University Senate Undergraduate Council

Karen,

Thank you for taking the time to discuss my proposal to create a course on wine, PLS 389. As we discussed, when I considered developing such a course, I looked at what other universities were doing in this area and I was surprised that every school I looked at had a similar course which only convinced me more that this would be a useful addition to UK's curriculum. These are examples of courses that I found:

Cornell University	HADM 4300	Introduction to Wines
VA Tech	FST 3114	Wines and Vines
Southern Illinois	Hort 333	From Vine to its Wine
Western KY U	Hort 475	Wine Fundamentals
Purdue	FS 470	Wine Appreciation
Ohio State	FDFSTE 1120	Wine and Beer in Western Culture
Penn State	HRIM 311	Wine Appreciation
MI State	HB 309	Introduction to Wine

All of these courses provide students with a fundamental knowledge of wine grapes and wine making, among other topics, along with wine evaluations (tasting or sensory evaluation). The Cornell course is interesting as it is considered the largest course on that campus but the one that is most often failed too. I was able to speak with students and /or instructors for the Cornell, WKU, and SIU courses to gain a better idea how the courses were operated.

However, my course is most closely patterned after the on-line UC Davis course "Introduction to Wine and Making" X402.26 which I have taken. This course is one of five in the UC Davis Wine Making Certificate Program. In addition, I have patterned the sensory evaluations after my experiences in the UC Davis extension course "Introduction to Sensory Evaluation of Wine" which I also had the pleasure of attending.

I hope this gives you an idea of the background leading up to this development of this course proposal. As you can see, this type of course is commonly offered at other universities but not at UK.

I have also tried to address some of the other points we discussed concerning the syllabus. While my proposed title was similar to that of other universities, I have modified it to "An Introduction to Wine Appreciation: Grapes, Winemaking and Major Production Areas of the World". I have also modified the learning objectives and added language about required expectoration during tastings and the types of venues acceptable for the outside tasting assignment. I know you have the confirmation of approval for the course activities from UK legal but let me know if you need anything else. Thanks.

Michael Barrett
Professor

Ett, Joanie M

From: Badger, Karen
Sent: Tuesday, October 28, 2014 1:18 PM
To: Ett, Joanie M
Subject: FW: Wine Class Approval

Hi Joanie, could you put these emails with the PLS 389 course proposal? Thanks...Karen

Karen Badger, Ph.D., MSW
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625 Patterson Office Tower
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From: Barrett, Michael
Sent: Wednesday, October 01, 2014 5:45 PM
To: Badger, Karen
Subject: Wine Class Approval

Karen – I have included 2 emails below from T. Lynn Williamson confirming approval of the course and the outside tasting assignment. Please let me know if there are further questions concerning this. Mike

Michael Barrett
University of Kentucky
Plant and Soil Sciences Department
409 Plant Science Building
Lexington, KY 40456-0312
859-218-0712

From: Williamson, T. Lynn
Sent: Wednesday, October 01, 2014 5:39 PM
To: Barrett, Michael; West, Timothy A
Cc: Cox, Nancy
Subject: RE: Wine Class Approval

Yes. Of course, approval of courses is an academic matter for department chairs, deans, and the University Senate, but from a purely legal perspective, we see no legal issues with the course and it has blessings of the legal office.

From: Williamson, T. Lynn
Sent: Wednesday, October 01, 2014 5:33 PM
To: West, Timothy A; Williamson, T. Lynn

Cc: Cox, Nancy; Barrett, Michael
Subject: Re: Wine Class Approval

Sorry I could find time to get back with you yesterday.

We have no concerns with this class assignment. We see the assignment as similar to Fine Arts students being assigned to go to local art, music, theater productions. In addition, persons/businesses offering wine tasting classes are trained, have liquor licenses, and are aware of their liabilities and will act accordingly. Outside tasting approved. Proceed.

Sent from Surface