

NOVA COLLEGE-WIDE COURSE CONTENT SUMMARY VEN 130 – INTRODUCTION TO WINE MAKING (3 CR.)

Course Description

Introduces the process of wine making - both home and commercial wines. Describes the science involved in the production of wine and its various types. Delivers hands-on projects. Lecture 2 hours. Laboratory 2 hours. Total 4 hours per week.

General Course Purpose

This course provides students with an understanding of the scientific factors involved in the process of wine making and an overview of the process of wine production. It also look as at the various types.

Course Prerequisites/Corequisites

Completion HRT 100 and VEN 100 is highly recommended

Course Objectives

Upon completing the course, the student will be able to:

- a) Identify the process of wine production
- b) Identify major scientific principles used in wine production
- c) List the major wine varieties products
- d) Outline the process of wine production
- e) Explain the major steps in wine production

Major Topics to be Included

- a) The basic scientific processes involved in wine production
- b) The steps involved in wine production
- c) The major wine varieties
- d) The basic classification of wine
- e) Quality factors in wine evaluation