



Module Title : Wines and Spirits

Module Code : CAPM 234

Programme of Study/Year of Study : Culinary Arts / Year 2

Group : CA II

Semester : Spring

Number of Hours Taught : 2 periods per week

ECTS : 2

Instructor: Nikolas Katsaris

Office Hours: Wednesday: 11:30-12:00

Office Number:

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Pre-requisite(s) :

Module Rationale

This module is designed to provide students with the principles governing the production and service of wines and spirits. It provides students with basic knowledge of the different stages in the production of wines and spirits, their characteristics and classification, storage, handling and service.

Aims

Students will familiarise themselves with local wineries and their products as well as with other wine producing countries. They will develop knowledge, skills and competencies concerning the preparation and service of cocktails and long drinks, food matching and service of wines, bar and cellar management and sales promotion.

Intended Learning Outcomes

On successful completion of this module the student will be able to:

- Discuss the history and legends of wine, the history of local wineries and their products. The most important wines of the world will be studied.
- Discuss the principles concerning the production of wines and spirits, their storage, proper handling and use.
- Know bar and cellar management and sales promotions.
- Take orders and serve wines and spirits as well as to suggest wines to accompany certain foods.
- Recognise the main bar equipment and their use
- Prepare cocktails as well as long drinks.
- Understand the duties and responsibilities of staff dealing with the wine and spirit service.
- Understand the characteristics of the different wines (natural and sparkling) and be able to recognise the various types of wines, their colour and taste.
- Discuss the production and use of the main spirits, (Brandy, Cognac, whisky, Gin, Vodka, Rum and Liqueurs).



Delivery Methods:

Lectures
Demonstrations
Role playing
Coursework

Assessment:

Coursework:	40%
Tests:	10%
Mid-Term Examination:	20%
Final Examination:	30%

Module Requirements

Refer to the Students' Manual Appendix II Food Service Regulations

Module Plan and Content

Week	Dates	Topics to be Covered	Reference Chapter / Material
1.	27/01– 31/01	Wine history through the ages	Handouts
2.	03/02-07/02	The duties and responsibilities of the staff	Handouts
3.	10/02-14/02	The duties and responsibilities of the staff	Handouts
4.	17/02-21/02	Maturing, storing, handling wines and spirits The characteristics of wine	Handouts
5.	24/02-28/02	Order taking; service of wine	Handouts
6.	02/03-06/03	Wine and Food Harmony – Introduction to main Cyprus wineries	Handouts Florendia Kythreodou The Book of Cyprus Wines
7.	09/03-13/03	The main Cyprus wineries	Florendia Kythreodou - The Book of Cyprus Wines
8.	16/03-20/03	Mid-Term Exam	
9.	23/03-27/03	Regional wineries	Florendia Kythreodou - The Book of Cyprus



Week	Dates	Topics to be Covered	Reference Chapter / Material
			Wines
10.	30/03-03/04	Wine producing areas of the world	Handouts from the Sotheby's Wine Encyclopaedia
11.	06/04-10/04	Wine producing areas of the world	Handouts from the Sotheby's Wine Encyclopaedia
	15/04-17/04 20/04-21/04	EASTER HOLIDAYS	
12.	22/04-24/04	Main spirits and basic cocktails	Hamlyn – 200 Cocktails
13.	27/04-30/04	Main spirits and basic cocktails	Hamlyn – 200 Cocktails
14.	04/05-08/05	Revision	

Essential Reading

- Handouts
- Stevenson, T., 2007. *The Sotheby's Wine Encyclopedia*. 4th edition. Dorling Kindersley Ltd: London.
- Kythreotou, F., 2010 *The Book of Cyprus Wine*. University of Nicosia Press: Nicosia
- Hamlyn., 2008. *200 Cocktails* Octopus Publishing Group Ltd, London

Additional Reading

- Constantinou G., 2009. *Ανακαλύπτω το Κρασί*. Εκδόσεις Μεταίχμιο
- Gage, A., 2005. *New Classic Cocktails*. Hamlyn: London
- Johnson, H., 1998. *Wine: A classic guide to the world of wine*. Hugh Johnson's Wine: Somerset
- Aristidou, G.A., 1990. *Cyprus Wine*. George A. Aristidou: Nicosia
- Robinson, J., 1982. *The Great Wine Book*. Sidgwick and Jackson Ltd: London.
- Clarke Oz., 1988. *The Essential Wine Book*. Simon & Schuster Inc: London.
- Regan G., 1991. *The Bartender's Bible*. Harper Collins Publisher, New York.
- Συμβούλιο Αμπελουργικών Προϊόντων, *Vines and Wines of Cyprus, 4000 years of tradition*, Editor-Publisher: Vine Products Commission
- www.About.com/Wine