

# VWT-154: THE WINES OF GERMANY AND AUSTRIA

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**Effective Term**

Fall 2025

**CC Approval**

01/21/2025

**AS Approval**

02/13/2025

**BOT Approval**

02/20/2025

**COCI Approval**

05/15/2025

**SECTION A - Course Data Elements**
**CB04 Credit Status**

Credit - Degree Applicable

**Discipline**

Minimum Qualifications	And/Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	Or
Agricultural Production (Any Degree and Professional Experience)	Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

**Subject Code**

VWT - Viticulture and Winery Technology

**Course Number**

154

**Department**

Viticulture and Winery Technology (VWT)

**Division**

Career Education and Workforce Development (CEWD)

**Full Course Title**

The Wines of Germany and Austria

**Short Title**

Wines of Germany and Austria

**CB03 TOP Code**

0104.00 - \*Viticulture, Enology, and Wine Business

**CB08 Basic Skills Status**

NBS - Not Basic Skills

**CB09 SAM Code**

D - Possibly Occupational

**Rationale**

Knowledge of the wines and wine regions of Germany and Austria is important for those seeking careers in wine marketing and sales.

## SECTION B - Course Description

### Catalog Course Description

A survey of the wines of Germany and Austria, including sparkling, white and red table, dessert and fortified wines. Includes sensory evaluation of representative wines. Lab fee.

## SECTION C - Conditions on Enrollment

### Open Entry/Open Exit

No

### Repeatability

Not Repeatable

### Grading Options

Letter Grade or Pass/No Pass

### Allow Audit

Yes

## Requisites

### Limitation on Enrollment

Student must be at least 18 years of age.

## SECTION D - Course Standards

### Is this course variable unit?

No

### Units

1.00

### Lecture Hours

18.00

### Outside of Class Hours

36

### Total Contact Hours

18

### Total Student Hours

54

## Distance Education Approval

### Is this course offered through Distance Education?

Yes

### Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

## SECTION E - Course Content

### Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:	
1.	Demonstrate an understanding of the wine types, styles, and regions of Germany and Austria including sensory evaluation of representative wines.

## Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Discuss the history and cultural significance of the wine industry in Germany and Austria.
2.	Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
3.	Evaluate and test wines.
4.	Describe the characteristics of individual areas.
5.	List wine types produced in different areas.
6.	Evaluate the quality of wines from particular areas.
7.	Compare the characteristics of similar wine types from different areas.
8.	Identify and define the rules governing wine production and labeling in these areas.

## Course Content

1. Culture and history of viticulture, wine and winemaking in Germany, Austria and neighboring countries
2. Introduction to the wine regions of Germany, Austria and neighboring countries
3. Decode wine labeling regulations in relevant regions
4. Climate and varieties of relevant regions
5. Common viticulture and winemaking practices in the area
6. Description of wine styles found in the area including table, sparkling, dessert and fortified wines
7. Evaluation of representative wines

## Methods of Instruction

### Methods of Instruction

Types	Examples of learning activities
Lecture	Lecture on the terms used in German wine and what they signify about wine style.
Activity	Guided evaluation of representative wines.

### Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards  
 Chat Rooms  
 Discussion Boards  
 E-mail Communication  
 Video or Teleconferencing

### Student-Initiated Online Contact Types

Chat Rooms  
 Discussions  
 Group Work

### Course design is accessible

Yes

## Methods of Evaluation

### Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	Essay, multiple choice and true-false exams.
Oral Presentations	Report on wine type or wine region.

## Assignments

### Reading Assignments

Instructor assigns readings from textbook and from other source materials.  
 Examples:  
 World Atlas of Wine Chapter on Austria.

### Writing Assignments

Essay and short answer exam questions.

Examples:

Write about winemaking history and about typical wine styles.

**Other Assignments**

Research and presentation of the background of an assigned wine.

**SECTION F - Textbooks and Instructional Materials**

**Material Type**

Textbook

**Author**

Johnson, H., J. Robinson

**Title**

World Atlas of Wine

**Edition/Version**

9th

**Publisher**

Mitchell-Beazley

**Year**

2019

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**Material Type**

Other required materials/supplies

**Description**

Handouts and web site links.

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**Course Codes (Admin Only)**

**ASSIST Update**

No

**CB00 State ID**

CCC000552663

**CB10 Cooperative Work Experience Status**

N - Is Not Part of a Cooperative Work Experience Education Program

**CB11 Course Classification Status**

Y - Credit Course

**CB13 Special Class Status**

N - The Course is Not an Approved Special Class

**CB23 Funding Agency Category**

Y - Not Applicable (Funding Not Used)

**CB24 Program Course Status**

Program Applicable

**Allow Pass/No Pass**

Yes

**Only Pass/No Pass**

No

