

# FOUNDATIONS OF WINE, PROFICIENCY AWARD

The Foundations of Wine Proficiency Award provides students with foundational knowledge and practical skills in wine service and beverage operations. Coursework includes safety and sanitation, introduction to wine, customer service, and bar and beverage management. Students develop competencies in wine identification, responsible alcohol service, guest relations, and basic beverage operations in preparation for entry-level positions in hospitality, food service, and beverage service environments.

| Course ID                    | Title                                | Units/<br>Hours |
|------------------------------|--------------------------------------|-----------------|
| <b>Required Core Courses</b> |                                      |                 |
| CRM R104                     | Sanitation and Environmental Control | 3               |
| CRM R117                     | Wine Appreciation                    | 3               |
| CRM R120                     | Customer Service                     | 3               |
| CRM R113                     | Bar and Beverage Management          | 3               |
| <b>Total Units</b>           |                                      | <b>12</b>       |

To earn a **Proficiency Award in Foundations of Wine**, a student must:

1. **Complete all applicable coursework** in the Foundations of Wine Proficiency Award as listed in the college catalog with a grade of "C" or better or "P" in each course.
2. **Apply for the Proficiency Award** through the appropriate college office granting the award.
3. There is no residency requirement for Proficiency Awards.

**Note:** *Proficiency Awards are not state-approved and therefore cannot be recorded on a student's transcript.*

| <b>Year 1</b>            |                                      |             |
|--------------------------|--------------------------------------|-------------|
| Summer Semester          |                                      | Units/Hours |
| CRM R104                 | Sanitation and Environmental Control | 3           |
| <b>Units/Hours</b>       |                                      | <b>3</b>    |
| <b>Total Units/Hours</b> |                                      | <b>3</b>    |

| <b>Year 1</b>            |                             |             |
|--------------------------|-----------------------------|-------------|
| Fall Semester            |                             | Units/Hours |
| CRM R117                 | Wine Appreciation           | 3           |
| CRM R120                 | Customer Service            | 3           |
| CRM R113                 | Bar and Beverage Management | 3           |
| <b>Units/Hours</b>       |                             | <b>9</b>    |
| <b>Total Units/Hours</b> |                             | <b>9</b>    |

- Demonstrate foundational knowledge of wine by identifying major grape varieties, wine styles, and key wine producing regions.
- Apply sensory evaluation techniques to analyze and describe wine using appropriate tasting vocabulary.
- Perform proper wine service procedures in accordance with industry standards for storage, presentation, opening, and serving.
- Recommend appropriate food and wine pairings based on flavor profiles, preparation methods, and guest preferences.
- Apply legal, ethical, and responsible service practices related to the sale and consumption of alcoholic beverages.