

**United College, The Chinese University of Hong Kong**  
**General Education Course**  
**GEUC 2017 BACCHUS: EXPLORING GRAPE WINE**  
**2nd Term, 2022/23**

Course Instructor: Mr Raymond Luk, Part-time Lecturer  
Council Member, Hong Kong General Chamber of Wine & Spirits  
Director and Deputy Chief Editor, Hong Kong Wine & Spirits Journal Ltd.  
Judge Member, Hong Kong Wine Judges Association  
[rluk666@gmail.com](mailto:rluk666@gmail.com)

Office: c/o United College General Education Office

Tel. No. : 3943 7455 (General Education Office)

Class Time: Tuesday afternoons: 7, 14, 21, 28 Feb; 14, 21 Mar 2023 (4:30 pm – 6:15 pm)

Venue: Si Yuan Amenities Centre, L/G Floor, T C Cheng Building

**Course Overview:**

The purpose of this course is to lead students on a cultural journey around the world and introduces them a historical perspective on wine and its place in society. In particular, it provides students with knowledge and appreciation of wine and the relationship of wine, food and culture. The course is designed to increase students' understanding and begin to build a strong base for lifelong wine appreciation with a deep cultural, historical, and social perspective.

(Remark: *This Course is not for students major in the School of Hotel and Tourism Management*)

**Learning Objectives and Outcomes:**

Upon successful completion of this course, students will have attained the knowledge necessary to appreciate, select, serve, and taste wines with confidence. In particular, the students should be able to:

1. Understand the relationship of social, historical and cultural factors that interact with wine and know about the health and social issues surrounding alcohol.
2. Learn to correctly use basic terms to describe the sensory properties of wines and develop all senses by tasting
3. Link cuisine art and lifestyle and learn the concepts of food for proper pairing with wine.
4. Assess wines for basic attributes, varietal character, terroir and basic wine styles
5. Discuss tradition, historical, diversity and geographical characteristics of wines of the Old World and New World countries, and different countries systems of denoting wine quality.

Students will achieve the following desirable learning outcomes of the College General Education Programme:

1. Expand interest and improve lifestyle
2. Describe connections and integrate knowledge across fields
3. Develop life-long learning habits
4. Practice interpersonal communication skills
5. Demonstrate intercultural sensitivity and appreciate different cultures

**Grade Descriptors:**

Grade	Overall course
	Assessment Scheme: Test (40%); Individual Essay (30%); Group Presentation (20%); Class Participation (10%)
A	Outstanding performance on all learning outcomes.
A-	Generally outstanding performance on all (or almost all) learning outcomes.
B	Substantial performance on all learning outcomes, OR good performance on some learning outcomes which compensates for less satisfactory performance on other learning outcomes, resulting in overall substantial performance.
C	Satisfactory performance on majority of learning outcomes.
D	Barely satisfactory performance on a number of learning outcomes.
F	Unsatisfactory performance on most of the learning outcomes, OR failure to meet specified assessment requirements.

**Course Schedule and Arrangements:**

The topics include cultural history of wine and the role of alcohol in society; descriptions of major wine types, regions, grape varieties, and vintages; explanations of label terminology and wine production methods; techniques used for opening and serving wine; and an introduction to sensory training and comparative tasting methods.

Week 1: Wine, culture and society: Wine in western versus eastern culture with guided wine tasting

Week 2: New World wine regions with guided wine tasting

Week 3: Old World wine regions with guided wine tasting

Week 4: Wine industry, wine production and making process, wine education, health & sensory (wine knowledge & blind tasting test)

Week 5: Student presentations

Week 6: Student presentations

**Language:**

Cantonese/English (materials in both Chinese and English)

**Laboratory Fee:**

All students have to pay a laboratory fee of HK\$300. Students must bring 2 wine glasses for every classes, if not, \$30 will be charged for using the glasses in Si Yuan Amenities Centre.

**Assessment:**

Students' performance will include the following: Class participation, group project, written assignment / test on wine knowledge.

**Feedback for Evaluation:**

1. Interaction and communication with instructor and students;
2. Participation in classes and visits; and
3. Course and teaching evaluation form.

**Suggested Readings**

1. 邑心文 (編著) (2005). 酒的故事. 岳麓書社。
2. Jobe, Joseph (ed.) (1982). The Great Book of Wine, Galahad Books, New York.
3. Johnson, Hugh (1992). Vintage: The Story of Wine, Simon and Schuster, New York.
4. Baldy, M.W. (1998). The University Wine Course: A wine appreciation text and self tutorial, The Wine Appreciation Guild.
5. Johnson, Hugh and Robinson, J. (2001). The World Atlas of Wine, Mitchell Beazley.
6. Galet, P. (2002). Grape Varieties, Cassell Illustrated, London.
7. Jancis Robinson (1999). Vines, Grapes, and Wines, Alfred A. Knopf.

## **Academic Honesty and Plagiarism**

Attention is drawn to University policy and regulations on honesty in academic work, and to the disciplinary guidelines and procedures applicable to breaches of such policy and regulations. Details may be found at <http://www.cuhk.edu.hk/policy/academichonesty/> . With each assignment, students will be required to submit a signed declaration that they are aware of these policies, regulations, guidelines and procedures. For group projects, all students of the same group should be asked to sign the declaration.

For assignments in the form of a computer-generated document that is principally text-based and submitted via VeriGuide, the statement, in the form of a receipt, will be issued by the system upon students' uploading of the soft copy of the assignment. Assignments without the receipt will not be graded by teachers. Only the final version of the assignment should be submitted via VeriGuide.