



Criteria 2.6. Student Performance and Learning Outcomes

2.6.1 The institution has stated learning outcomes (Program and Course outcomes), graduate attributes, which are integrated into the assessment process and widely published through the website and other documents, and the attainment of the same is evaluated by the institution



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Sample of Course File. Student Notebook. Practical Notebook

Course File.

Course Activity Sheet
(Planning and Review)

Academic Year 2023-24 (EVEN)
 Programme BHM
 Semester VI
 Course Name WORLDWIDE WINE FUNDAMENTALS AND PAIRINGS
 Course Code 20 BHM-DEB32C
 School VATEL HOTEL & TOURISM BUSINESS SCHOOL
 Faculty MS. AASHIYAN

Planning Checklist

S. No	Activity	Status
1	Is the syllabus copy maintained and submitted by the faculty member?	Yes/No
2	Is lecture plan signed and updated by the faculty member?	✓
3	Is Time Table made available?	✓
4	Number of Assignments planned	01
5	Number of quiz planned	N/A
6	Digital Learning LX (Review) Is it updated with following (suggestive) : Syllabus Reference material Quiz/Assignment	✓
7	Is mapping of students available on ERP along with the timetable?	✓
8	Suggest atleast one innovative way for better engagement of students in this course	More industrial visit should be incorporated

Aashiyan
16/1/24
(Signature of Faculty Member with Date)

Sawar 19/01/24
(Signature of Dean with Date)



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Mid-Semester Review

S.No	Activity	Status
1.	Is the attendance updated on ERP?	Yes/No
2.	Percentage of students who are not meeting the attendance criteria of 75%	NIL
3.	Pass percentage in Internal Assessment so far	91%
4.	Identification and motivation advanced learners (Advanced learner sheet attached)	Yes
5.	Identification and remedial classes for slow learners (Slow learner sheet attached)	Yes

Dean's Review and recommendations

Proper remedial classes should be taken for slow learners and subject focussed activities should be planned for advance learners.

Aashiyaa
15/3/24

(Signature of Faculty Member with Date)

Soumya 20/03/24

(Signature of Dean with Date)

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End-Semester Review

S.No	Activity	Status
1.	Is the attendance updated on ERP?	Yes/No
2.	Percentage of students who are not meeting the attendance criteria of 75%	19%
3.	Pass percentage	
4.	Summary of CO attainment CO1 → 2.008 CO2 → 2.248 CO3 → 2.508 CO4 → 2.76 CO5 → 1.96	
5.	Student Feedback This course helped them to learn about wine & opened their interest in becoming sommeliers	
6.	Exit Feedback by faculty member for improvement in future • Field visits to winery & vineyards could be planned for better understanding & experiential learning	

Dean's Review

Learnings can be enhanced by engaging students through role plays and model based projects should be designed for students.

Aashiyaw
29/5/24
(Signature of Faculty Member with Date)



Samir 29/05/24
(Signature of Dean with Date)

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TIMETABLE FOR EVEN SEMESTER, ACADEMIC SESSION 2023-24

BATCH: BHM 2021-25 Group-B

Day	0910-1000	1005-1055	1100-1150	1155-1245	1245-1325	1325-1415	1420-1510	1515-1605	1610-1700
Monday	20BHM-OET32T Environmental & Tourism Economics Ms. Anshu (D-012)	20BHM-OET32T Current Events & Legal Culture in Hotel Ms. Chandana (D-012)	20BHM-OCS32L Computer Science - II SFT-Ms. Somya Tiwari (D-312)	20BHM-OCS32L Computer Science - II SET-Ms. Somya Tiwari (D-312)	LUNCH	20BHM-OMG32T Management II SOB-Ms. Chakshu Mehta(D-012)	20BHM-OFB32L French - IV Ms. Apoorva Kaushik (D-012)	20BHM-OOC32L Oral Communication Ms. Anshu (D-012)	
Tuesday	TDCC	20BHM-OCS32T Computer Science - II SET-Ms. Somya Tiwari (D-312)	20BHM-OFB32C Worldwide Wine Fundamentals and Pairings Ms. Aashiyani(D-012)	20BHM-OHR32T Human Resource Management II Mr. Deepak (D-012)		20BHM-OMG32T Management II SOB-Ms. Chakshu Mehta(D-012)	20BHM-OFB32T Food Science & Nutrition Ms. Chandana (D-012)	Library Hour	
Wednesday	20BHM-OMK32T Marketing II Mr. Saif (D-012)	20BHM-OET32T Environmental & Tourism Economics Ms. Anshu (D-012)	20BHM-OCS32T Current Events & Legal Culture in Hotel Ms. Chandana (D-012)	20BHM-OMG32T Management II SOB-Ms. Chakshu Mehta(D-012)		TDCC	20BHM-OHR32T Human Resource Management II Mr. Deepak (D-012)	CR Meet	
Thursday	20BHM-OFB32L French - IV Ms. Apoorva Kaushik (D-012)	20BHM-OFB32L French - IV Ms. Apoorva Kaushik (D-012)	20BHM-OMK32T Marketing II Mr. Saif (D-012)	20BHM-OFB32C Worldwide Wine Fundamentals and Pairings Ms. Aashiyani(D-012)		20BHM-OOC32L Oral Communication Ms. Anshu (D-012)	20BHM-OOC32L Oral Communication Ms. Anshu (D-012)		
Friday	20BHM-OFB32C Worldwide Wine Fundamentals and Pairings Ms. Aashiyani(Vatel Epicure)	20BHM-OFB32C Worldwide Wine Fundamentals and Pairings Ms. Aashiyani(Vatel Epicure)	20BHM-OFB32C Worldwide Wine Fundamentals and Pairings Ms. Aashiyani(Vatel Epicure)	20BHM-OFB32C Worldwide Wine Fundamentals and Pairings Ms. Aashiyani(Vatel Epicure)		20BHM-OET32T Environmental & Tourism Economics Ms. Anshu (D-012)	20BHM-OET32T Current Events & Legal Culture in Hotel Ms. Chandana (D-012)		

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20BHM-0FB31C/ 20BHM-0FB32C	Worldwide Wine Fundamentals and Pairings	L	T	P	C
Version 1.0		2	0	4	4

Course Objectives- The purpose of this course is to:

1. Provide students with the knowledge and skills necessary to perform the daily duties required of food and beverage service professional & a wine sommelier.
2. Provide an opportunity for students to apply their knowledge and skills of Mixology by preparing cocktails and mocktails.

Course Outcomes- On completion of this course, the students will be able to:

CO1 Categories the wine of the basis of classification

CO2 Carry out vinification process on the basis of classification of wine.

CO3 Analyze the old-world wine and new world wine for better understanding of study of wine.

CO4 Create a wine list and apply laws of food and wine pairing.

CO5 Demonstrate different types of cocktail & its preparation.

Pedagogy- The course will be taught in an interactive manner. The concepts shall be mostly shared through slides, video clips as required and further reinforced through individual or group activities such as role plays, exercises, games, case discussions, presentations etc. & aimed to equip students with skills to apply the theoretical knowledge in Real practical situations.

Course content -

Total Lecture hours (14X2= 28)

Unit I- Fundamentals of Wine

5 Lecture hours

- History of Wines
- Fermentation
- Types of wine and their differentiation

Unit II: Vinification

5 Lecture hours

- Red wine
- White wine
- Sparkling wine and Champagne
- Fortified Wine
- Sweet Wine
- Rose Wine

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Unit III: Old World and New World Wine**8 Lecture hours****Old World Wine**

- Wines of France
- Wines of Italy
- Wines of Spain
- Wines of Portugal

New World Wine

- Wines of USA
- Wines of Australia
- Wines of New Zealand
- Wines of Germany, Austria and Hungary

Unit IV-Food & Wine Harmony**5 Lecture hours**

- Wine Tasting
- Aroma of Wheel
- Food & Wine pairing

Unit V-Cocktails**5 Lecture hours**

- History
- Types of cocktail
- Parts of cocktail
- Rules of mixology
- Classic cocktails

LAB- (14x4 Hours) =56 Hours

Lab session No.	Details
1	Identification of wine bottles & Label
2	Identification of Wine service equipments & its Maintenance
3	Service of Red Wine
4	Service of White Wine
5	Service of Sparkling wine and Champagne
6	Menu Making & Wine pairing
7	Pairing menu items with wines
8	Creating a progressive wine list
9	Setting up of bar
10	Preparation of Basic cocktails & Mocktails
11	Preparation of Basic cocktails & Mocktails
12	Supervision of Restaurant Mock Service
13	Revision
14	Mock Service



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Texts books

- Fischer, J. (2006). *At your service: a practical guide for the Professional Dining Room*, (2nd ed.). New York: John Wiley and Sons Inc.
- Singaravelavan, R. (2012). *Food and Beverage Services* (1st ed.). New Delhi: Oxford University Publications.
- Axler, H. Bruce et al (1990). *Food and Beverage Service* (1st ed.). US: Indiana University.
- Bagchi, S. N. (2007). *Textbook of Food and Beverage Service* (1st ed.). New Delhi: Aman Publications.
- George, B. (2008). *Food and Beverage Service and Management* (3rd ed.). UK: Jaico Publishing House.

Reference books

- Lillicrap, D. R., & Cousins, J. A. (1998). *Food and beverage service* (5th ed.). London: Hodder and Stoughton.
- Kotschevar, L. H., & Luciani, V. (1996). *Presenting service: the ultimate guide for the foodservice professional* (2nd ed.). New York: John Wiley and Sons Inc.
- Meyer, S., Schmid, E., & Spühler, C. (1990) *Professional table service* (1st ed.). New York: John Wiley and Sons Inc.
- National Restaurant Association Education Foundation (2005). *Serve Safe alcohol: fundamentals of responsible alcohol service* (1st ed.). New York: John Wiley and Sons Inc.

MID SEMESTER EVALUATION (40) – Theory (25 Marks) + Lab (15 Marks)		
THEORY (25)		
Mid Semester Examination	Quiz(s)/ Presentation (s)/Assignment	Total
15	10	25
LAB (15)		
Mid Semester Examination	Lab/ practical performed & Lab report	Total
10	5	15
END SEMESTER EXAMINATION (60)		
Theory (35)		Lab (25)

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PSO1	Demonstrate Core Technical, Conceptual and Analytical Hospitality Skills.
PSO2	Apply the knowledge and skills gained through experiential learning, Industry Immersion Courses and International Linkages in the live hospitality Environment.
PSO3	Demonstrate Strategic Implementation of concepts and theories to Sustain & Grow in the challenging field of Hospitality & Tourism.
PSO4	Implement and Undergo critical analysis of management styles and strategic thinking required to succeed in the hotel management field.

Relationship between the Course Outcomes (COs) and Program Specific Outcomes (PSOs)

CO \ PSO	PSO1	PSO2	PSO3	PSO4
CO 1	M	H	H	L
CO 2	M	H	L	L
CO 3	M	L	M	H
CO 4	L	M	H	M
CO 5	M	M	L	H

H- High
M- Medium
L-Low

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Relationship between the Course Outcomes (COs) and Program Outcomes (POs)

Mapping between COs and POs		
	Course Outcomes (COs)	Mapped Programme Outcomes
CO1	Categories the wine of the basis of classification	PO1, PO2, PO4, PO5, PO6, PO8, PO9, PO10, PO12
CO2	Explain the vinification process on the basis of classification of wine.	PO1, PO2, PO4, PO5, PO6, PO8, PO9, PO10, PO12
CO3	Analyze the old world wine and new world wine for better understanding of study of wine.	PO1, PO5, PO8, PO9, PO10, PO12
CO4	To be able to create a wine list and apply laws of food and wine pairing	PO1, PO2, PO4, PO5, PO6, PO8, PO9, PO10
CO5	Demonstrate different types of cocktail & its preparation	PO1, PO2, PO4, PO5, PO6, PO7, PO8, PO9, PO10

PO Keywords	Knowledge & Expertise of Hotel Business	Research	Information & Digital Literacy	Problem Solving	Communication & presentation skills	Behavioral Skills, Teamwork and Leadership	Globalization	Ethical, Social and professional understanding	Employability, Entrepreneurship	Lifelong Learning	Organizational Behavior	Finance & Marketing
COURSE OUTCOMES	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12
CO1	H	H		H	M	M		H	H	H		H
CO2	H	H		H	M	M		H	H	H		H
CO3	H				M			H	H	H		H
CO4	H	H		H	M	M		H	H	H		
CO5	H	H			M	M	M	H	H	H		

H- High
M- Medium
L-Low

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	Vatel Hotel & Tourism Business School COURSE OUTLINE		
Course Title : Worldwide Wine Fundamentals and Pairings Course Code: 20BHM-0FB32C			
Term: Even	Academic Year: 2023-24	Core/Elective: Core	Credits: 4
Course Designed by: Ms. Aashiyar E-mail: aashiyar@sushantuniversity.edu.in		Course Designed by: E-mail:	
Pre-requisites:			

1. **Course Outcomes:** Upon successful completion of the course, the student should be able to

CO1 Categories the wine of the basis of classification

CO2 Carry out vinification process on the basis of classification of wine.

CO3 Analyze the old-world wine and new world wine for better understanding of study of wine.

CO4 Create a wine list and apply laws of food and wine pairing.

CO5 Demonstrate different types of cocktail & its preparation

2. Text Books

- Singaravelavan, R. (2012). *Food and Beverage Services* (1st ed.). New Delhi: Oxford University Publications.
- Bagchi, S. N. (2007). *Textbook of Food and Beverage Service* (1st ed.). New Delhi: Aman Publications.

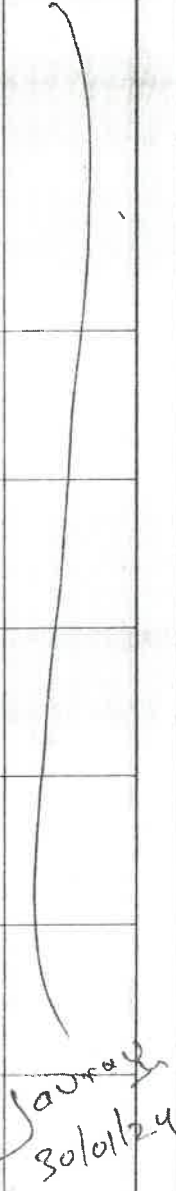
3. Reference Books

- Lillicrap, D. R., & Cousins, J. A. (1998). *Food and beverage service* (5th ed.). London: Hodder and Stoughton.
- Kotschevar, L. H., & Luciani, V. (1996). *Presenting service: the ultimate guide for the foodservice professional* (2nd ed.). New York: John Wiley and Sons Inc.

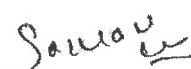


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4. Lecture Plan (Total Sessions- 30)

Lectures hour	Topics to be covered	UNIT No.	Planned on	Taken on	Methodology used (PPT, White Board, Audio/Video, Practical, Visit, Self Study based)	Deans Remarks with Date
1	Introduction to course LTP, various evaluation parameters, text book and various other parameters of the course	Introduction to course LTP, various evaluation parameters, text book and various other parameters of the course	09-01-2024	9/1/24	White Board, Discussion	
2	History of Wines, Fermentation	Unit - I	11-01-2024	11/1/24	White Board, Discussion	
3	Types of wine and their differentiation	Unit - I	16-01-2024	16/1/24	White Board, Discussion	
4	Red wine	Unit - II	18-01-2024	18/1/24	PPT	
5	White wine	Unit - II	23-01-2024	23/1/24	PPT	
6	Sparkling wine and Champagne	Unit - II	25-01-2024	25/1/24	PPT	
7	Fortified Wine	Unit - II	30-01-2024	30/1/24	PPT	




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8	Sweet Wine, Rose Wine	Unit - II	01-02-2024	01/2/24	PPT	
9	Wines of France	Unit - III	06-02-2024	6/2/24	PPT	
10	Wines of France	Unit - III	13-02-2024	13/2/24	PPT	
11	Wines of Italy	Unit - III	15-02-2024	15/2/24	PPT	
12	Wines of Italy	Unit - III	20-02-2024	20/2/24	PPT	
13	Wines of Spain	Unit - III	22-02-2024	22/2/24	PPT	
14	Wines of Spain	Unit - III	27-02-2024	27/2/24	PPT	
15	Wines of Portugal	Unit - III	29-02-2024		White Board, Discussion	
16	Wines of Portugal	Unit - III	05-03-2024	05/3/24	White Board, Discussion	
17	MID TERM EXAMINATION	MID TERM EXAMINATION	07-03-2024	MID TERM EXAMINATION	MID TERM EXAMINATION	Saurav
18	Wines of USA	Unit - III	12-03-2024	12/3/24	White Board, Discussion	12/03/24

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19	Wines of Australia	Unit - III	14-03-2024	14/3/24	White Board, Discussion	
20	Wines of New Zealand	Unit - III	19-03-2024	19/3/24	White Board, Discussion	
21	Wines of Germany, Austria and Hungary	Unit - IV	21-03-2024	21/3/24	White Board, Discussion	
22	Wine Tasting, Aroma of Wheel	Unit - IV	26-03-2024	28/3/24	White Board, Discussion	
23	Food & Wine pairing	Unit - V	28-03-2024	28/3/24	White Board, Discussion	
24	History, Types of cocktail	Unit - V	02-04-2024	2/4/24	White Board, Discussion	
25	Parts of cocktail, Rules of mixology	Unit - V	04-04-2024	4/4/24	White Board, Discussion	
26	Classic cocktails	Unit - V	09-04-2024	9/4/24	White Board, Discussion	
27	Classic cocktails	Unit - V	16-04-2024	16/4/24	White Board, Discussion	
28	Classic cocktails	Unit - V	18-04-2024	18/4/24	White Board, Discussion	
29	Classic cocktails	Unit - V	23-04-2024	23/4/24	White Board, Discussion	Saurav 23/04/24

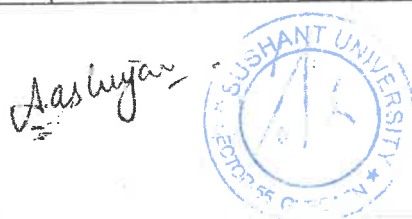
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30	REVISION	Unit -I - V	25-04-2024	25/4/24	White Board, Discussion	25/04/24
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Practical Lesson Plan				
SNO.	Week No			
1.	1	Identification of wine bottles & Label	Practice session	MOCK LUNCH SERVICE
2.	2	Identification of Wine service equipment & its Maintenance	Practice session	MOCK LUNCH SERVICE
3.	3	Service of Red Wine	Practice session	MOCK LUNCH SERVICE
4.	4	Service of White Wine	Practice session	MOCK LUNCH SERVICE
5.	5	Service of Sparkling wine and Champagne	Practice session	MOCK LUNCH SERVICE
6.	6	Menu Making & Wine pairing	Practice session	MOCK LUNCH SERVICE
7.	7	Pairing menu items with wines	Practice session	MOCK LUNCH SERVICE
8.	8	Creating a progressive wine list	Practice session	MOCK LUNCH SERVICE
9.	9	Setting up of bar	Practice session	MOCK LUNCH SERVICE
10.	10	Preparation of Basic cocktails & Mocktail	Practice session	MOCK LUNCH SERVICE



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11.	11	Mid Term Practical Examination		
12.	12	Supervision of Restaurant Mock Service	Practice session	MOCK LUNCH SERVICE
13.	13	Revision	Practice session	MOCK LUNCH SERVICE
14.	14	Mock Service	Practice session	MOCK LUNCH SERVICE

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Vatel Hotel & Tourism Business School, Sushant University

Even Semester (Jan-June) 2024

Students List

Program: BHM

Sem: VI

Course Name: Worldwide Wine Fundamentals and Pairings

Course Code: 20BHM-0FB32C

Faculty: AASHIYAN

Total No. of Students enrolled in the course: 11

Student Name	Roll No
Shivani Kahar	210BHM016
Aditya Kumar	210BHM017
Yash Jain	210BHM018
Abhinav Tyagi	210BHM019
Anurag Bhardwaj	210BHM021
Tanya Bhalla	210BHM022
Nitin Boken	210BHM025
Rohan Gautam	210BHM027
Harshjeet Singh Mahal	210BHM014
Vasudha Kabra	210BHM015
Kumkum Magan	210BHM024

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LEARNING OBJECTIVES

In this chapter, you will

- understand the constituents of grapes
- understand the effects of some of the black and white grapes
- understand the factors influencing the quality of a wine
- understand the wine faults and their prevention
- understand how to evaluate wine
- understand how wines are

INTRODUCTION

Of all the alcoholic beverages, wine is regarded the most complex and interesting subject of study. This is so because each country and region uses different types of grapes for wine production; implements own labelling laws; follows its own quality control; has different manufacturing processes, wine evaluation methods, storage methods, follows several service procedures for various types of wines, etc. A comprehensive book on wine that deals with all of these aspects is justifiable. Here, we will discuss what is expected from the food and beverage service staff.

DEFINITION OF WINE

Wine is an alcoholic beverage obtained from the fermented juice of freshly harvested grapes. It is prepared from both white and black grapes. There are many varieties of grapes produced and not all of them are used in the production of wine. The colour, flavour, and aroma of the wine are largely influenced by the type of grapes used in the production.

CLASSIFICATION OF WINE

Wine is classified on the basis of colour, taste, and content.

Colour

Wine is classified according to colour, such as white wine, red wine, rosé wine (pink wine), and blush wine.

White wine The colour of white wine ranges from pale straw with a green tinge to dark gold. It is produced from both white and black grapes. If produced from black grapes, the skin of the grapes must be removed soon after crushing, to prevent the 'must' (pressed grapes), taking on the colour from the pigments present in the skin.

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Red wine The colour of red wine ranges from purple when young and to brick red as it ages. It is produced from red grapes. The skin is allowed to remain with the fermenting must throughout the process or half way through. The colouring pigments present in the skin impart colour to the wine.

Rosé wine This wine is light pink in colour which is produced from the mixture of white and red grapes or only from red grapes. The skin of the black grapes is allowed to remain in contact with the must, till the required tinge is obtained. It takes about 24-36 hours depending on the intensity of rose colour required. Once the required colour is obtained, the skin is removed. It is legally permitted in some countries to blend small quantity of red with white wine.

Blush wine It is a new style of rosé wine developed in California. Skins of black grapes are allowed to macerate with the must for a very short period which produces a very light pink coloured wine.

Taste

According to the taste, wine is classified into dry, medium, and sweet.

Dry wine It is produced when all the sugar is converted to alcohol.

Sweet wine It is obtained when there is some sugar left after fermentation, stopped naturally or intentionally by the manufacturer.

Medium It is neither too dry nor too sweet. It has traces of sugar left after the fermentation.

(NOTE: Red wines are dry and whites are both dry and sweet in taste. The tastes—dry and sweet—range from medium to extremes.)

Content

Based on the content of the wine, wine is classified as still, sparkling, fortified, aromatized, and tonic wine.

Still wine It is a kind of wine obtained by the natural fermentation process without adding anything else. The carbon dioxide (CO_2) produced during fermentation is allowed to escape. This type of wine is also termed as table wine. The alcoholic content is 10-14% abv. Cabernet Sauvignon is one of the most popular table wines.

Sparkling wine These are the wines bottled with CO_2 produced during fermentation. The gas is prevented from escaping. The trapped gas is the result of secondary fermentation either in the bottle or in the sealed tank. Some manufacturers impregnate the wine with the gas which gives effervescence or sparkle to the wine. The alcoholic percentage is between 10 and 13%. The glasses used for sparkling wine must be thick to withstand the pressure of the gas behind the cork. Champagne is an example of this kind of wine.

Fortified wine The alcoholic strength of the wine is increased with the addition of brandy either during or at the end of the fermentation. The alcoholic strength of the fortified wines range from 16-22% abv. This type of wine is also termed as heavy wine. Examples are sherry, port, Madeira and Marsala.

Aromatized wine These wines are fortified and aromatized with herbs, bark, spices, roots, etc. The alcoholic content is 14-20% abv. Vermouth is the most popular aromatized wine.

Tonic wine This wine has health improvers added to it. *Asbury* *Sauvignon*

Sugar and yeasts are essential for fermentation to occur and the acids, pigments, and tannins are necessary for wine to have a good bouquet, taste, colour, body, and balance. All these elements are available naturally in each grape in varying proportions according to the grape variety, the type of soil in which the vines grow, and the climate.

Constituents of Grapes

The constituents of grapes (see Fig. 21.1) that contribute to winemaking are described here.

- Stalk
- Pulp
- Pips

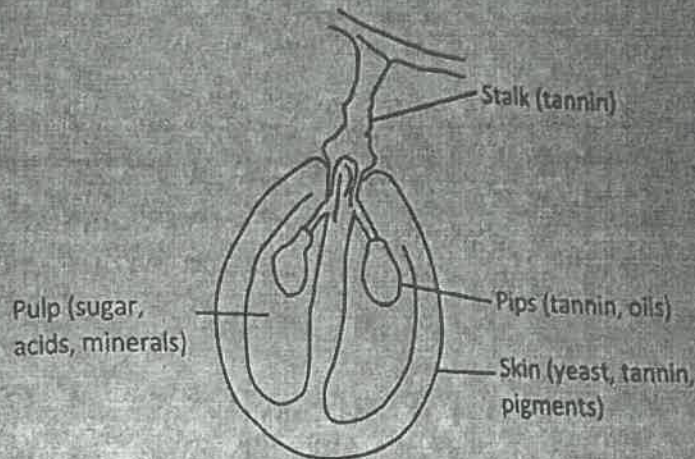


Figure 21.1 Constituents of grapes

Stalk Stalks hold grapes in a bunch. They weigh around 3–7% of the total weight of the harvest depending on the type of vine. Stalks contain tannins, which are soluble in alcohol. Tannin contributes the following qualities to the wine.

- Astringency
- Helps in coagulation with fining agent containing protein that is used during the clarification process
- Maintains quality

Skin It is a natural cover to protect the contents inside the grape. The skin contains the pigments 'anthocyanes' and 'flavones' that give colour to the wine. The skin is covered with a waxy substance called bloom which contains bacteria, moulds, and millions of wild and wine yeasts including *Saccharomyces ellipsoidum* in various forms which convert the grape sugar to alcohol.

Pulp It is a soft substance behind the skin of the grapes which contains liquid, sugar (glucose and fructose), and acids, such as tartaric, malic, and citric acids. It amounts to 80–85% of the weight of the bunch.

During the fermentation process, these acids interact with alcohol and produce 'esters' which provide bouquet to the wine. Other than these acids, the pulp also has other minerals which influence the taste and character of the wine. The water content of the pulp is about 80% and the sugar is between 10 and 25%, and the rest is acids. This composition depends on the variety of the grapes and the climatic conditions.

Pips These are the small seeds of grapes. These contain both tannins and oils. They give an unpleasantly bitter flavour to the wine and are discarded during winemaking.

Main Grape Varieties

There are hundreds of varieties of grapes grown but not all of them produce good wines. The main grapes used in the production of wine and their characteristics are as follows.

White Grapes

Principal whites White grapes as given in Table 21.1 are the main ingredients for most of the white wines produced in the world.

Table 21.1 White grapes and their characteristics

S. no.	White grapes	Characteristics
1.	Chardonnay	This is a classic grape variety which comes originally from Burgundy, France. It is one of the types of grapes used in the production of champagne. It produces light, crisp, dry wine with a flavour of a lot of tropical fruits. Many Chardonnay wines are fermented and matured in oak casks. It is grown throughout the wine-producing regions of the world. It withstands all kinds of climatic conditions and prefers a soil rich in calcium. It is used in the USA, Australia, South Africa, New Zealand, Toscana in Italy.
2.	Riesling	This grape is from Germany. Mosel, and Rhine wines of Germany are produced from this grape. It grows well in cool climate but not in hot climates and can withstand any type of soil. Riesling grapes ripen early. They produce light citrus-flavoured dry wines and floral, sweet wines. The wines produced from these grapes can either be consumed young or can be aged when affected by botrytis (<i>botrytis cinerea</i> is a necrotrophic fungus that affects many plant species, although its most notable hosts may be wine grapes). It is matured in stainless steel to retain its delicate floral aroma. The USA and South Australia cultivate this variety of grapes.
3.	Sauvignon Blanc	It is the principal grape variety used in the production of excellent white wines of Bordeaux and Loire Valley. The wine has a grassy flavour and the character of acidic fruit, gooseberry. It requires a cool climate and limestone or gravelly soil. The USA, Chile, South Africa, New Zealand, and Toscana in Italy are the other regions using this variety.
4.	Sémillon	It is grown in Graves, Sauternes, and Barsac regions of France. It lacks acidity, hence it is blended with sharp grape-like Sauvignon Blanc to get the required balance. It produces medium- to full-bodied, oily-textured dry wine and luscious sweet wine. It is blended with Sauvignon Blanc to produce dry white wine in graves. In Sauternes and Barsac regions, it is affected by botrytis <i>cinerea</i> called noble rot which concentrates the sugar of the grapes resulting in a very sweet wine. Château d'Yquem is a well-known sweet wine from Sauternes. It grows well on sandy soil and the clay helps in the development of botrytis. Wineries in the USA and Australia use this grape variety.
5.	Chenin Blanc	It is grown in the Anjou, Saumur, and Touraine districts of Loire, France. It produces dry, medium, and sweet and sparkling wines. Coteaux du Layon area in Loire produces excellent sweet wine from botrytis affected grapes. This grape has a high level of acidity with an aroma of lemon, baked apple, honey, and coffee apple. It is an important grape in South Africa, where it is known as steen. It prefers a chalky soil. Wineries in the USA use this variety of grapes.

Other white grapes Some more varieties of white grapes and the regions where they are grown are given in Table 21.2.

Table 21.2 Varieties of white grapes and their regions

S. no.	White grapes	Regions
1.	Gewürztraminer	Alsace in France, Trentino in Italy, Germany, Austria
2.	Pinot Blanc	Alsace in France, Trentino in Italy, Baden, and Württemberg in Germany
3.	Pinot Gris	Alsace in France, Northern Italy, Baden in Germany
4.	Trebbiano	Italy
5.	Muscat	Alsace, Southern Rhône, and Midi in France; Southern Portugal, most of Italy, Greece, Crete
6.	Müller-Thurgau	Germany, Trentino-Alto Adige in Italy, Austria
7.	Aligoté	Burgundy
8.	Bual	Madeira
9.	Colombard	France, especially in Cognac (also known as <i>Blanquette</i> elsewhere in France), California (known as French Colombard)
10.	Folle Blanche	France especially Cognac, Armagnac, Loire, and California; also known as Picpoule
11.	Johannesburg Riesling	Germany—mainly Rhine and Mosel; France—in Alsace and the Jura; Central Europe Australia, California; also called White Riesling
12.	Malvasia	California, Mediterranean; known as Malmsey in Madeira
13.	Muscadelle	Mainly in Australia, South Africa and some in France (in Bordeaux)
14.	Muscadet	France, it is also known as <i>melon de Bourgogne</i>
15.	Palomino	Spain for sherry; also known as <i>Listan Palomino</i>
16.	Pedro ximenes	Australia, California, South Africa, Spain for sherry
17.	Pinot Blanc	Burgundy, Alsace Germany (where it is known as <i>Weissburgunder</i>), Italy, California
18.	Pinot Chardonnay	See Chardonnay
19.	Pinot Gris	France—mainly Alsace; Germany, Switzerland, Northern Italy, known as <i>Pinot Grigio</i> in Italy, <i>Ruländer</i> in Germany, Tokay in Alsace, and <i>Malvoisie</i> in Switzerland
20.	Saint Emilion	See Ugni Blanc
21.	Savignin	See Johannesburg Riesling and Gewürztraminer
22.	Sercial	Madeira
23.	Sylvaner	Central Europe—mainly Germany; France—in Alsace; California; also known as Silvaner
24.	Tokay	See Pinot Gris
25.	Ugni Blanc	France, mainly Cognac and Armagnac where it is known as Saint Emilion
26.	Verdelho	Madeira



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Wine

Source: *Wine*
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Black Grapes (Red Grapes)

Principal black Table 21.3 shows the principal black grapes used in making good quality wine.

Table 21.3 Black grapes and their characteristics

S. no.	Black grapes	Characteristics
1.	Cabernet Sauvignon	This is a black grape of remarkable quality. It is considered to be the best wine of the Bordeaux region of France. It is easy to cultivate as it grows in any kind of soil and can withstand spring frosts. This grape has a thick skin which protects it from insects and rain. The colour of the skin is blue-black and is coated with a dusty bloom. This grape ripens late and gives low yields. The flavour resembles black currant, black berry, and hints of resins, spices, mint, and liquorice. Cabernet Sauvignon produces wine with high tannin content which needs slow ageing in oak casks. United States, Australia, Italy, Spain, Chile, and Argentina are the countries cultivating this grape.
2.	Pinot Noir	It is a classic grape variety of Burgundy and Champagne. Produces all the great red wines of Burgundy. It is one of the three permitted varieties of grapes used in champagne making, to give structure to the wine. It produces light coloured wine with low tannin, and delicately flavoured wines with floral, herbal, strawberries, raspberry, cherry, and cherry brandy aromas. It prefers chalky and clay soils. United States, New Zealand, and Italy use this variety.
3.	Merlot	It is an early ripening red variety from the Pomerol district of Bordeaux. It is resistant to frost and fungi and is frequently blended with Cabernet Sauvignon to produce excellent wines especially in Pomerol and St. Emilion. It has a thin skin and is bigger than Cabernet in size. The grape has low tannin and acid levels and produces softer, smoother, and fruitier wines with cherry, plum, red currant flavour note. It prefers damp soil and cooler climate than Cabernet. United States cultivate this variety.
4.	Syrah (Shiraz)	It is the main grape of northern Côtes du Rhône, producing Côte Rôtie, Hermitage, Joseph, and Cornas. It produces deep coloured, astringent red wine with aromas of violet, pepper, black berry, and blue berry. It has the ability to blend with other wines and it is used as a blend in making Châteauneuf-du-pape. It has a powerful tannin which allows the wine to mature gracefully. The adequate acid level makes the wine taste fresh. Italy, Australia, and United States are the other countries using this variety.

Other red grapes Table 21.4 shows some of the important black grapes (red grapes) and the area in which they are used.

Table 21.4 Red grapes and the regions where they are extensively used

S. no.	Red grapes	Regions
1.	Barbera	Italy—in Piedmont; South America, California
2.	Brunello	Italy—in Tuscany
3.	Cabernet Franc	France—in Loire and Bordeaux, Italy, California

Table 21.4 (Contd)

S. no.	Red grapes	Regions
4	Gamay	France—in Beaujolais and Loire, Switzerland, California
5	Grenache	France mainly south and southern Rhône, California, Spain
6	Lambrusco	Italy—in Emilia, Romagna
7	Malbec	France, Argentina, California
8	Meunier	France—in Champagne. It is also called Pinot Meunier
9	Nebbiolo	Italy—in Piedmont and Lombardy, California
10	Sangiovese	Italy—in Tuscany and Emilia, Romagna
11	Tempranillo	Spain—in Rioja, Argentina
12	Zinfandel	California

Table 21.4 depicts the varieties of black grapes used in the production of wine. Black grapes are used for the production of red wine and white and black grapes are for white wine. If black grapes are used in the making of white wine, the skin should be removed soon after crushing to prevent the must from taking the colour from the skin.

FACTORS INFLUENCING CHARACTER OF WINE

The characteristics of a type of grape vary from vineyard to vineyard and country to country, depending on the nature of soil and the climate in which it grows. The sugar content, yeast, and the acid levels of grapes greatly influence the character of wines. The character of the wine largely depends on the following factors.

Soil The mineral content of the soil and the ground water determines the composition of acids and other trace minerals which influence the aroma of the wine.

Grape variety Each grape variety has a distinct aroma and other features which play an important role in determining the kind of wine to be produced. The characteristics of wines produced from the well-known grapes are given in Tables 21.1 and 21.3.

Climate The climate can be a blessing or curse for the grapes. Extremes of sun shine, hail storm, wind, frost, rain, etc. can damage the grapes. The average yearly temperature of the place should not be below 10°C. The ideal average temperature is 14°C.

Latitude Most wine-producing countries lie between 30° and 50° latitude. The countries near the 30° latitude have higher temperature which accelerates the fermentation process, producing poor quality wine. The countries near 50° latitude produce better wines.

Aspect Vineyards on the slopes of valley are normally preferred as the frost will roll down. The slopes facing south normally produce good quality wine due to longer exposure to sun shine compared to north facing slopes as they do not have the same advantage.

Viticulture This is most important and in every stage of viticulture—ploughing, pruning, weeding, spraying, harvesting, etc., happen at a particular month of the year considering the weather. Any delay in the schedule will influence the character of the wine. For example, late harvested grapes have more sugar content which determines the character of the wine.

Vinification It refers to the method of making wine. Wine producers have a lot of options before them at each stage of making wine. Options on method of pressing, fermentation container, temperature control, type of wood for ageing, duration of ageing, blending, etc., some of them. The decisions taken influence the character of wine. The wine produced in the world uses latest technology while the traditional winemaking countries follow the old method of making wine. Each has its own characteristics. The time allowed for fermentation, temperature maintained during the fermentation, type of yeast used, and maturation containers—stainless steel or oak, fining agent used, ageing period, etc., determine the character of the wine.

Ageing Ageing determines the character of the wine. The longer the wine matures, the mellower and smoother will be the wine, taking the flavour of vanillin from the wood.

Storing Wines should be stored at appropriate temperature and in the rooms free from dust, sun light and vibration. Wines should not be subjected to extreme fluctuation of temperature. Poor storage would mar the character of the wine.

Transportation Bottles should be transported and handled carefully during the transit.

CHARACTERISTICS OF WINE

A good quality wine will have the following characteristics.

- It should have the aroma of the grapes used in the making and should be free from unpleasant smell.
- It should be well-balanced, that is, all components of wine should be in harmony (fruit, acid, tannin, and finish).
- It should be clear and bright.

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FAULTS IN WINE

Efforts are taken by everyone who handles wine to preserve its aroma profile and taste, but unfortunately some of the wines acquire faulty characteristics due to many reasons. A good wine maker will identify them in the winery itself and take corrective measures. Some of the common faults and the reasons for them are described in this section.

Excess Sulphur

During the fermentation process, sulphur dioxide (SO_2) is added to check the actions of wild yeast. It also acts as preservative. Addition of too much of SO_2 leaves an unpleasant smell which resembles the smell of a burnt matchstick on the wine. However, it normally disappears when exposed to air either by decanting the wine or swirling in the glass.

Oxidation

During the ageing process, air invades the wine through very fine pores of the wood and the alcohol interacts with the oxygen. When exposed to oxygen for a long period of time, white wine, especially, assumes a brownish colour. Wines, both white and red, acquire the aroma of sulphur. They may also go lifeless with dull and flat smell.

Corked or Cork

Wine bottles are closed with cork to retain the characteristics and to preserve the quality and quantity of the content. While storing, wine bottles are stored horizontally to prevent the cork

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from drying out. When stored horizontally, the cork comes in contact with the wine, swells, and does not allow the air to go in. The cork that is contaminated with strong mouldy smell by a substance called *trichloranisole* (TCA) during the sterilization process spoils the wine during the contact. The wine takes on the smell of the faulty cork. This should be returned to the supplier. However, it should not be confused with the wine with pieces of cork that may have been fallen while opening the bottle. This can be removed during decanting process.

Vinegar

Wine turns vinegar when it is exposed to oxygen for long duration and also by the activities of *acetic acid* bacteria if unchecked, which acts on alcohol and converts wine to vinegar.

Hydrogen Sulphide

This has the smell similar to a rotten egg. The wine takes on the smell of rotten egg when the yeasts react with SO_2 during fermentation. However, this fades away when the wine is decanted. This occurs mainly in red wine.

Formation of Crystals

Sometimes, there may be the formation of potassium bitartrate crystals on the cork in the wine which may spoil the appearance of the wine. However, the crystals, which are also called a wine diamonds, can be retained in the bottle by pouring the wine gently into the glass. It is commonly found in German wines.

Foreign Materials and Sediments

Sometimes, wine may be contaminated by foreign materials, such as splintered glass due to faulty bottling equipment. Wines throw up sediments during ageing which can be removed by racking or decanting.

WINE TASTING

Wine tasting is the process of evaluating wine. It includes the assessment of colour, taste, aroma, and the finish (after taste feeling of the wine). It is done by the following people for the reasons mentioned in different environment.

- Professionals employed by the wineries to take corrective measures during ageing and blending to ensure the consistency of the product sold
- Wine merchants before taking purchase decisions
- *Sommeliers* in restaurants before serving the wines to the guests
- Hosts before approving the wine for service

Sommeliers are responsible for the service of wines in food and beverage operations and they should taste the wine for the following reasons:

- To make sure the wine is not faulty and it is in acceptable condition
- To describe the wine to customers
- To understand the nature of complaints given by the host after tasting the wine and know the reasons for them
- To confirm the wine is at right temperature

- It should be understood that each wine has its own characteristics of the following attributes:
- Colour
 - Body
 - Aroma and bouquet
 - Taste
 - Alcohol level
 - Viscosity

- Wine evaluation is carried out by our senses—sight, smell, and taste.
- To evaluate wine, the following are recommended.
- A clean room with white back ground which is free from strong smell of white wash, paint, smoke, etc. However, during the service operations, the *sommelier* may taste the wine in the restaurant itself.
 - An absolutely clean and clear wine glass of 10–12 oz capacity which is wider at the bottom and narrower at the top.
 - Evaluation sheet is necessary when more number of wines is evaluated.
 - Spittoon is used in wine tasting festival when more number of wines is tasted.

Steps of Wine Tasting

The steps involved in wine tasting are as follows:

Observe clarity and colour Pour 2–3 oz of wine to be evaluated in the wine glass and hold it at 45° angle against the white back ground or against the light and observe the colour and clarity. Make notes of your observation.

Clarity The wine should be clear and bright. If it is dull or hazy, it shows the sign of faulty fermentation and/or filtration. Presence of any bubbles in the wine indicates that the wine has started fermenting again in the bottle.

Colour One can observe the colour gently fading between the middle of the wine and the rim of the wine. Some wines have transparent ring around the rim from which one can assess the flavour. The larger the transparent ring, the more dilute the flavours will be and vice versa. The colour of the wine varies according to the age. The colour of the white wine ranges from pale straw colour to gold. White wine from hot climate and sweet white wine has deep yellow or golden colour, and the wine from cold climate has greenish tinge. The wine with deep amber or brown colour may mean a problem. The colour of red wine is purple when young and changes to crimson and reddish brown when old. Red wine with amber colour indicates some problem.

Swirl the glass Swirl the glass and observe the fall of the wine on the sides of the glass which reveals the viscosity of the wine and take notes.

Viscosity It refers to the consistency of the wine. When the wine is swirled around the glass, it slides down the glass. When it slides, observe the formation of 'lines with beads' which is also called 'legs' or 'tears' on the inside of the glass. The thicker the 'legs', the higher the alcoholic content and/or sugar content. The wine with low alcohol or sugar content will have weak or light 'legs'.

Swirl and nose the wine Holding the glass by the stem, swirl it gently for five seconds. Swirling makes more of the wine come in contact with oxygen and release the alcohol and the elements in the wine that produce the distinctive aroma and bouquet. Put the nose almost inside the glass and take quick smell. Compare the smell with any of the fruits, spices, chemicals, vegetables, flowers and make notes.

Some of the flavours often identified are as follows.

Fruity Wines may have the flavour of tropical, citrus, and stone fruits

Floral Geranium, violet, rose, orange blossom, etc.

Vegetal Grassy, asparagus, peas, bell pepper, artichoke, etc.

Spicy Black pepper, cloves, anise, etc.

Chemical Soapy, sulphur dioxide, damp card board, skunk, etc.

Swirl and taste the wine Take a small amount of wine, roll it round the mouth, and draw some air through the wine to heighten the flavour. Sweetness, dryness, acidity, and astringency of the wine are evaluated. The astringency is associated with red wine which is due to the presence of tannin.

Feel the body of the wine Body is the feel of the wine in the mouth. The body of a wine is contributed by alcohol, sugar, tannin, and the acids. Full-bodied wine fills the mouth in a sensuous way. Observe the aftertaste which refers to the feeling in the mouth after tasting.

Make notes Make a note on the observation on the colour, clarity, smell, viscosity, taste, body, and the aftertaste and sum up your observation.

NAMING OF WINES

Any product produced for a consumer has to have a name for marketing. Wines are also named and the name is printed on the label of the wine bottle. There are many varieties of wines from various regions of different wine-producing countries with their names in the market. Wines are named in any of the following four methods.

Named after the grape variety used Some wines, especially the ones produced in Germany, Australia, the USA, and Alsace region of France, are named after the predominant grape variety used in the winemaking. *Chardonnay*, *Cabernet Sauvignon*, *Riesling*, *Sylvaner*, and *Zinfandel* are some examples. The minimum amount of grape variety mentioned on the label used in the production varies from region to region and country to country, depending on the wine law of that place. In most of the European countries, the minimum of 85% of the wine must come from the grapes mentioned on the label, in the USA it is 75%, and in some regions in France, it is 100%. These wines have the characteristics of the predominant grape variety used in the production. Wines named after the grape variety are known as 'varietal wines'.

Named after place of origin Quality wines are generally named after their place of origin which may be large, such as region and district or smaller areas such as communes, villages, vineyards, and so on. The place of origin is normally delimited and controlled by the Government. The wines reflect the character of the soil, climate, grape, production methods, etc. of that area. The smaller the area, the higher the standard of the wine. Examples are *Pauillac*, *Châteauneuf-du-Pape*, *Beaujolais*, etc. The label also has a phrase meaning 'controlled name of origin'; for example, *Appellation Pauillac Contrôlée*.

Brand name Some wines are named after the producer, shipper, or the proprietor of the vineyard who tries to establish his/her brand by producing quality wines according to his/her style. Most of the time, the reputation of the producer is the basis for the choice.

Generic names Some countries name their wines after well-known wine districts that are noted for its typical style of wine. The wines so named may or may not have any resemblance to the wines of those regions; for example, Burgundy and Chablis. These wines must have the place of origin on the label; for example, California Chablis. This clearly informs the consumer that the wines are made in California and that they are different from the Chablis of France. Most generic wines are inexpensive and affordable wines for many consumers.



Wine

EU WINE REGULATIONS AND LABELLING LAWS

Two-thirds of the world's wine consumption comes from EU and each of the member uses its own wine traditions, wine classification, and labelling laws.

EU wine regulations and labelling laws are recent ones compared to the traditional ones followed in the EU member states. The EU wine regulations were introduced mainly to guarantee the quality of wines marketed to the consumers within the EU. The national wine laws developed long ago and the recent EU regulations are designed to accommodate the existing regulations of member states. The EU regulations provide minimum standards across EU to make it possible for the member states to implement the standards strictly.

Earlier, the wines produced within EU were grouped into two categories—quality wines produced in specified regions (QWpsr) and table wines (TW). These were replaced in 2011 by Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI), explained as follows:

Protected Designation of Origin (PDO)

According to the EU definition, PDO products are 'produced, processed, and prepared in a given geographical area, using recognized know-how'. Their quality and characteristics are largely determined by their environment, including natural and human factors.

Each EU member state has its own quality categories which correspond to PDO. The following are the most important:

- France: AOC (*Appellation d'Origine Contrôlée*)
- Germany: QbA (*Qualitätswein bestimmter Anbaugebiete*) and *Prädikatswein* (formerly known as QmP or *Qualitätswein mit Prädikat*)
- Italy: DOC (*Denominazione di Origine Controllata*) and DOCG (*Denominazione di Origine Controllata e Garantita*)
- Spain: DO (*Denominación de Origen*) and DOCa (*Denominación de Origen Calificada*)
- Portugal: IPR (*Indicação de Proveniência Regulamentada*) and DOC (*Denominação de Origem Controlada*)

Protected Geographical Indication (PGI)

The EU definition of a PGI product is one closely associated to the geographical area in which it is produced, processed, or prepared, and which has the specific qualities attributable to the geographical area.

Each EU country has its own quality categories which equal those of PGI. The following are the most significant:

- France: VDP (*Vin de Pays*)
- Germany: Landwein
- Italy: IGT (*Indicazione Geografica Tipica*)
- Spain: VT (*Vino de la Tierra*)
- Portugal: VR (*Vinho Regional*)

Regulations for wine-making and labelling laws for PDO category wines are more stringent than those for PGI category.

The wine quality standards and types earlier covered by QWpsr are now covered by PDO. The difference is that PDO is applicable to all food commodities and beverages, whereas QWpsr covered only wine.

Saurabh

THE WINE LAWS OF FRANCE

- First established in early 1900s – modified a number of times.
- Appellation Contrôlée (controlled naming) laws – the name of a wine reveals quality – helps prevent fraud & gives authenticity.
- In 1935 INAO was established.
- INAO – Institut Nationale des Appellation d'Origine des vins et Eau-de-vis
- INAO created order out of confusion.
- The ground rule for naming a wine is basically geographical
 - area, grape-variety, yield, viticulture, vinification, ageing, alcohol-content and a **taste-test**.

GRADATION OF FRENCH WINES

AOC– Appellation d'Origine Contrôlée

- Highest quality and most prestigious grading for French Wines but produces only 25% of all wines.

VDQS– Vins Délimités de Qualité Supérieure

- Created in 1949 – one notch down from AOC.
- More scopes in choice – grape, yield, etc.
- Taste-test is a must.
- 5% of all wines.

Vin de Pays

- Literally means 'Country Wines'. Even wider scopes but specific area.

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- Not much export.

Vin de Table

- Bottom-ranked but with certain standards.
- No geographical indication.
- Fully blended.

Vin Ordinaire

- Labeled by alcohol-content.
- Sometimes cheaper than even mineral water!

Wine Producing Regions of France

I) BORDEAUX

- Probably the most prestigious wine-region.
- Produces only 5% of all French wines but 25% of all AOC wines.
- Quantity – x Quality – □
- Climate: mild winters & warm summers – ideal.
- Soil: pebbly & stony, not fertile but rich in minerals – ideal.
- Grapes mostly used:

Green Grapes – Sauvignon blanc / Muscatel / Semillon

Black Grapes – Cabernet Sauvignon / Cabernet Franc / Malbec / Petit Verdot / Merlot

- Red wines – delicate, light-bodied & dry – very good accompaniment with food.
- Bordeaux red wines are referred to as claret (French 'clairet' – clear coloured).
- White wines – more sweet than dry, often golden coloured.
- A few rosé wines also are produced.
- More than 35 districts but the following five are most notable:
 Médoc, Pomerol, St. Emilion (mainly reds), Graves (both reds & whites), Sauternes (mainly golden-sweet whites)
- Further Crus Classés (classified growth) grading

i) Médoc

Premier Cru

- Château Lafite-Rothschild – Pauillac
- Château La Tour – Pauillac
- Château Margaux – Margaux
- Château Mouton-Rothschild – Pauillac

Deuxième Cru

- Château Montrose – St. Estéphe
- Château Léoville-Barton – St. Julien
- Château Rauzan-Ségla – Margaux

Troisième Cru

- Château Calon-Ségur – St. Estéphe
- Château Lagrange – St. Julien

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Médoc produces some of the best red wines of France.

ii) **Pomerol**

- Small district.
- Heavy - bodied red wines – known as the Burgundies of Bordeaux.
- No official cru classé.
- Best-known wine: Château Pétrus
- Others: Château Lafleur, Château La Tour-Pomerol, Château Petit-Village

iii) **St. Émilion**

Prémier Grand Cru

- Château Ausone
- Château Belair
- Château Canon

Grand Cru

- Château Dassault
- Château La Clotte
- Château Corbin

iv) **Graves**

Prémier Cru

- Château Haut-Brion (red)

Other cru classé wines

- Château Haut-Bailly (red)
- Château Pape-Clément (red)
- Château Olivier (white)
- Château Couhins (white)

v) **Sauternes**

- Most famous for sweet white wines.
- Frequently attacked by noble rot.

Prémier Grand Cru

- Château d'Yquem (extremely rich & sweet – deep golden)

Prémier Cru

- Château Coutet
- Château Climens

Deuxième Cru

- Château d'Arche
- Château Romer

II) **BURGUNDY**

- Hard climate: severe winters and hot, unpredictable summers.
- Wines susceptible to weather → rare vintage years.
- Early onslaught of winter → early picking → chaptalisation.
- Too much / too little rain.
- Hails destroy vineyards in 15 minutes flat.
- Red wines: robust, full-bodied but smooth.



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Asliya

- White wines: refined, distinguished, mostly dry.
- Grapes: Almost all reds from Pinot Noir (ripens early), Gamay in some areas (e.g. Beaujolais). Almost all whites from Chardonnay.
- The 5 most notable districts are: Côte d'Or, Chalonais, Mâconnais, Beaujolais, Chablis

i) Côte d'Or

- Supreme Burgundies but only about 15% of all.
- Two parts: Côte de Nuit & Côte de Beaune
- Côte de Nuit is famous for reds:
 - Chambertin, Clos de Tart, Musigny (all Grand Cru)
 - Les Avelets, Clos St. Jacques, Les Porrets (all Première Cru)
- Côte de Beaune is famous for whites but also produces reds:
- Charlemagne (w), Montrachet (w), Le Corton (r) - all Grand Cru. Morgeot (w), Les Clos des Mouche (w), Les Grèves (r), Corton Clos du Roi (r) - all Première Cru

ii) Chalonais

- Not much known outside France. Nevertheless, produces good, balanced wines.
- Givry, Mercurey, Rully (both red & white)
- Bouzeron, Montagny (white)

iii) Mâconnais

- White, red and some rosé.
- Principal grapes: Gamay & Chardonnay
- Best-known wine: Pouilly-Fuissé (pale golden, excellent accompaniment with fish & poultry)
- Others: Pouilly-Loché (w), St. Véran (w), Mâcon (r), Mâcon-Village (r)

iv) Beaujolais

- Vast area, wide varieties.
- Most from Gamay (sandy, granite soil).
- Short vatting → less tannin → less robust
- Popularity from Beaujolais Nouveau in November – Beaujolais Nouveau est arrivé! – light, fresh, delicate & fruity – served slightly chilled.
- 9 grand cru reds are superb and very famous (the nine sisters of Beaujolais):
 - Brouilly, Chénas, Chiroubles, Côte de Brouilly, Fleurie, Juliénas, Morgon, St. Amour, Moulin-à-Vent

v) Chablis

- North-west of Burgundy.
- Very dry white wines – famous throughout the world. Excellent accompaniments with oysters, fish and white meat.
- Examples:
 - Blanchots, Les Clos, Bougros, Les Crenouilles, Les Preuses, Valmur, Vandésir (all Grand Cru)



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Chapelot, Vaucoupin, Vaulorent (all Premier Cru)

III) CÔTES-DU-RHÔNE

- Rhône river valley – southeast of France.
- Climate: hot & steady → consistent quality.
- Rich & hearty wines with higher alcohol.
- 90% red. Rest white and rosé.
- Red grapes: Syrah, Grenache Noir, Cinsault
- White grapes: Viognier, Clairette, Piquepoul

IV) VAL DE LOIRE

- West of Burgundy – name from the majestic Loire river – flows westward to Atlantic.
- Probably the most scenic wine region – with historic castles – wine trade is a tourist attraction.
- Crisp white & golden sweet white wines, fine sparklings, superb rosés (light, fruity & slightly sweet) and a few reds.
- White grapes: Muscadet, Chenin Blanc, Sauvignon Blanc
- Black grapes: Cabernet Franc, Cabernet Sauvignon
- Best-known wine: Anjou (w & r – sparkling).
- The best Anjou is rosé (never dry).
- Others:

Muscadet (w – dry), PouillyFumé (w – dry), Sancerre (w & rosé), Vouvray (w – still & sparkling)

V) ALSACE

- Very northerly wine region – along the edge of the Alsatian plains where Rhine separates France and Germany.
- Great sunshine, a little rain – good for ripening of grapes.
- German occupation for 50 years (freed in 1918). After the phylloxera disaster Germans planted inferior vines. After 1918, the French replanted better vines.
- Alsace wines are similar to Moselle wines of Germany.
- 95% are white and dry.
- Grapes for better wines: Sylvaner, Riesling, Gewürtztraminer
- Others: Muscat, Pinot, Traminer
- Generally fermented until dry (Moselle wines are a bit sweeter).

VI) JURA

- East of Burgundy – between Beaune and Geneva.
- Not very well-known wines.
- A unique wine: Vin Jaune (yellow wine)
- Colour results from storing in pre-used vats – flavour unlike other French wines – e.g. Château Chalon, Etoile, Arbois, Côtes-du-Jura.
- Another speciality: Vin de Pailles (straw wine).
- Previously grapes were dried on straw for 2 months – now they are hung. Sugar gets concentrated – very sweet.



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VII) PROVENCE

- South of Rhône river – stretching east along the Mediterranean.
- Most wines are known as: Côtes de Provence
- Best-known: Cassis (full-flavoured white)

VIII) LANGUEDOC-ROUSSILLON

- From Rhone river to the Spanish border.
- More than 1/3rd of France's all vineyards.
- Some wines are:
Corbières, Fitou, St. Chinon

IX) SOUTHWEST

- Southwest corner of France.
- Some notable wines are:
Bergerac, Cahors, Gaillac, Montravel

X) SAVOIE

- Foothills of the Alps overlooking Lac Lemman.
- Best wine: Crépy (w – dry)
- Another notable: Seyssel (w – sparkling)

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Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



Vatel Hotel & Tourism Business School, Sushant University

Individual Assignment – Even Semester (Jan-June) 2024

Program: BHM

Sem: VI

Course Name: Worldwide Wine Fundamentals and Pairings

Course Code: 20BHM-0FB32C

Faculty: Ms. Aashiyan

Maximum Marks: 10

Submission Deadline: January 7, 2024

Course Outcomes

CO1 Categories the wine of the basis of classification

CO2 Carry out vinification process on the basis of classification of wine.

CO3 Analyze the old-world wine and new world wine for better understanding of study of wine.

CO4 Create a wine list and apply laws of food and wine pairing.

CO5 Demonstrate different types of cocktail & its preparation.

Assignment:

Q.1 (CO1) Categories the wine of the basis of classification

S.No	Roll Number	Name of the Student	Topic
1	210BHM016	Shivani Kahar	Wine & its Classification, 10 White wine & Red grapes with characteristics
2	210BHM017	Aditya Kumar	Factors influencing character of wine, Faults in Wine, Naming of Wine
3	210BHM018	Yash Jain	Wine & its Classification, 10 White wine & Red grapes with characteristics
4	210BHM019	Abhinav Tyagi	Factors influencing character of wine, Faults in Wine, Naming of Wine
5	210BHM021	Anurag Bhardwaj	Wine & its Classification, 10 White wine & Red grapes with characteristics
6	210BHM022	Tanya Bhalla	Factors influencing character of wine, Faults in Wine, Naming of Wine
7	210BHM023	Chirag Sharma	Wine & its Classification, 10 White wine & Red grapes with characteristics
8	210BHM025	Nitin Boken	Factors influencing character of wine, Faults in Wine, Naming of Wine
9	210BHM027	Rohan Gautam	Wine & its Classification, 10 White wine & Red grapes with characteristics
10	210BHM014	Harshjeet Singh Mahal	Factors influencing character of wine, Faults in Wine, Naming of Wine
11	210BHM015	Vasudha Kabra	Wine & its Classification, 10 White wine & Red grapes with characteristics

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Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram

12	210BHM024	Kumkum Magan	Factors influencing character of wine, Faults in Wine, Naming of Wine
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Instructions:

1. It is a handwritten assignment.
2. Maximum Marks 10
3. Deadline for Submission: February 7, 2024.
4. Use A4 ruled sheets for making this assignment.
5. The title page should be there.

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Sector-55, Gurugram

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ANNEXURE-I

Vatel Hotel & Tourism Business School, Sushant University

Course Title: Worldwide Wine Fundamentals and Pairings Semester: VI

Course Code: 20BHM-OFB32C

Course Faculty: Aashiyan

Programme: BHM

Sir/Madam,

Following students mentioned in the list are identified as Slow learner/Advanced learner based on guidelines issued by IQAC after first assessment (assignment/quiz).

S.No	Name of the student	Roll No	Slow learner
	Nil	Nil	Nil

S.No	Name of the student	Roll No	Advanced learner
1	SHIVANI KAHAR	210BHM016	
2	ANURAG BHARDWAJ	210BHM021	
3	ROHAN GAUTAM	210BHM027	

Signature of Course Coordinator/Faculty

Programme Coordinator

Dean

Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



VATEL HOTEL & TOURISM BUSINESS SCHOOL, SUSHANT UNIVERSITY

LIST OF ADVANCED LEARNERS

Program/Batch: BHM / 2021-25
Course Code: Worldwide Wine Fundamentals and
Pairings
Course Title: 20BHM-0FB32C

Semester: VI

Faculty Name: AASHIYAN

S.no	Enrollment No.	Student name	Activities done to motivate ADVANCED learners
1	210BHM016	SHIVANI KAHAR	Demonstrated champagne service in the practical class.
2	210BHM021	ANURAG BHARDWAJ	Took a tea appreciation session for the junior batches.
3	210BHM027	ROHAN GAUTAM	Demonstrated red wine service in the practical class.

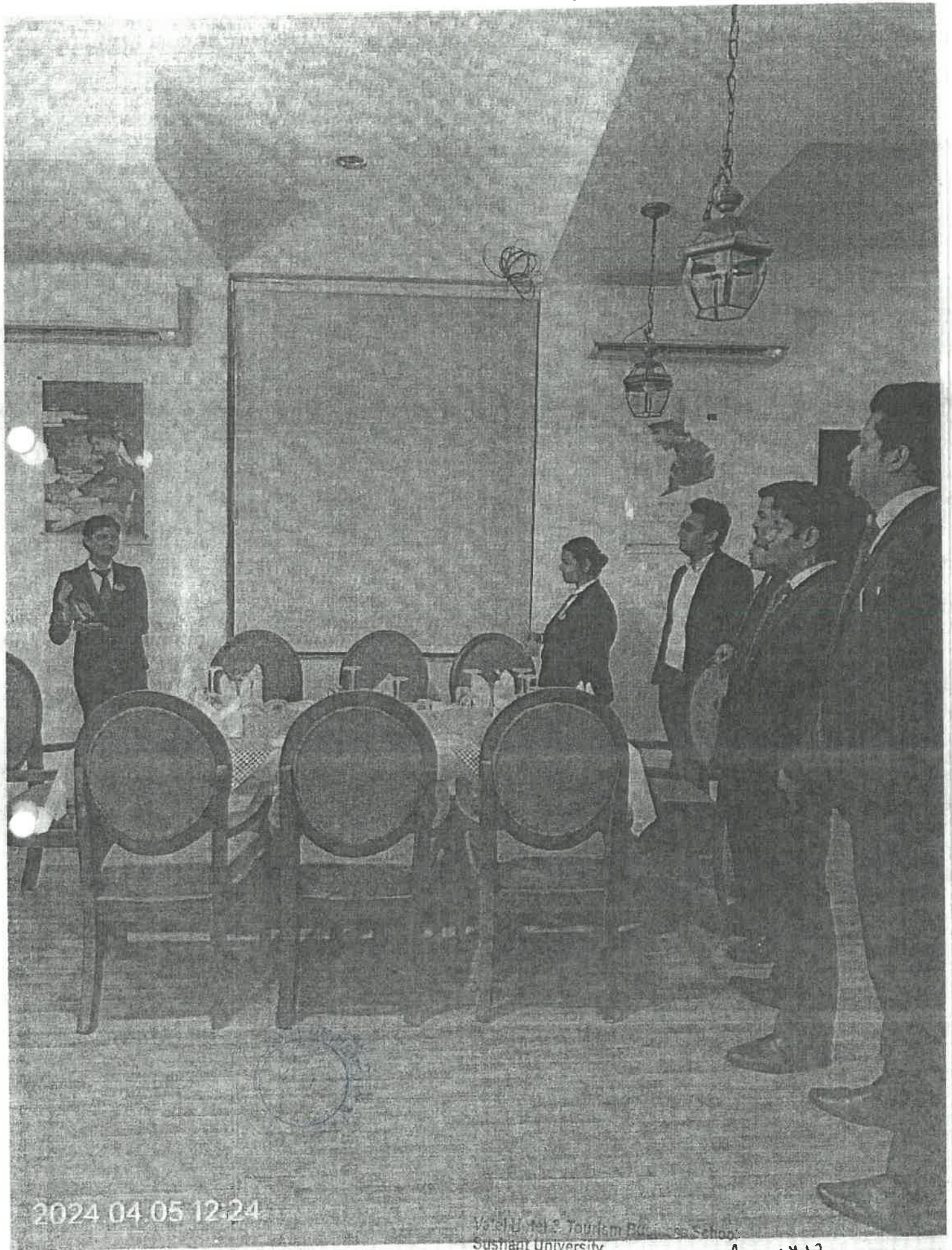
Faculty Signature:

Aashiyan

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Sushant University
Sector-55, Gurugram



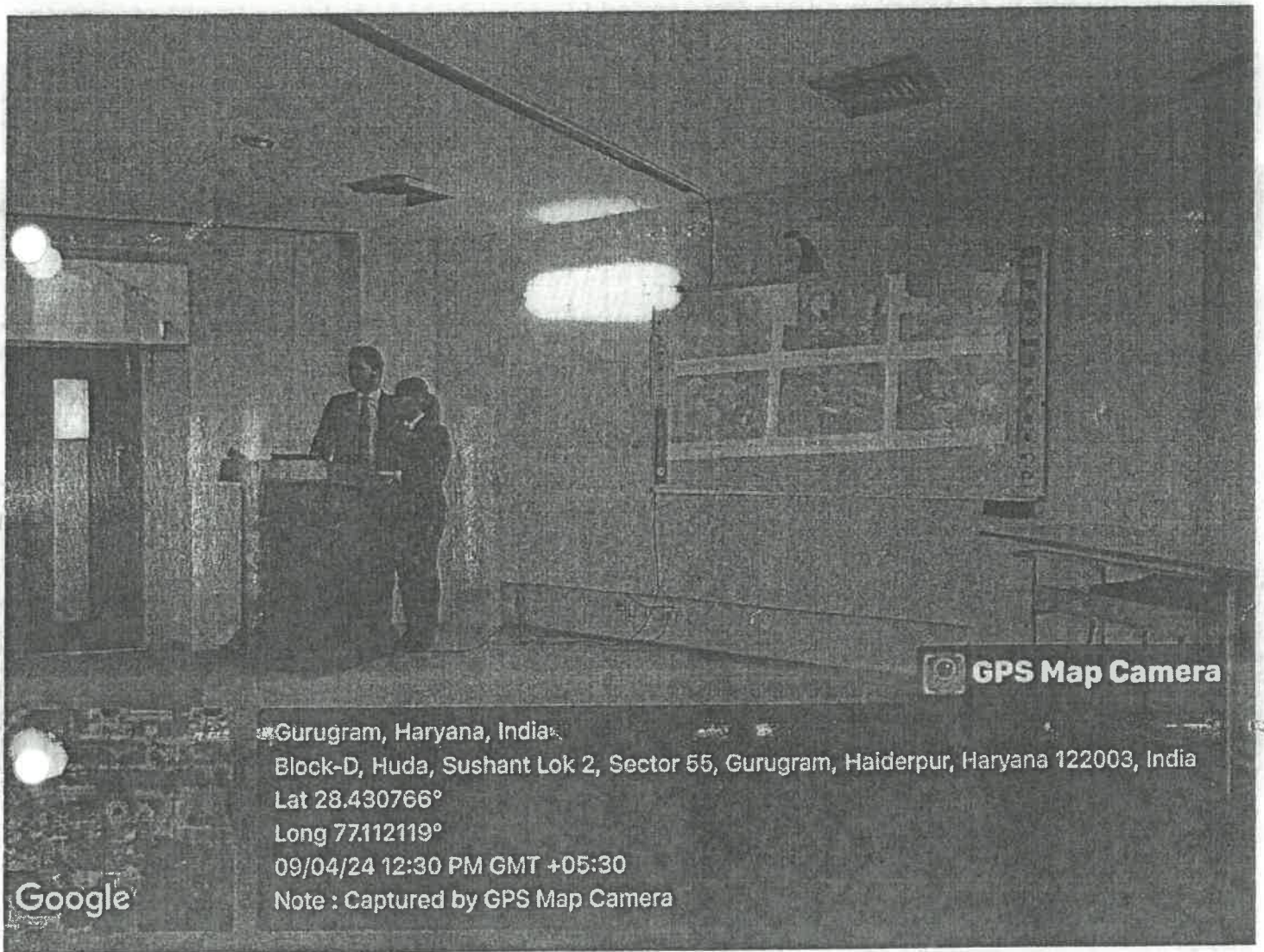


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Sector-55, Gurugram

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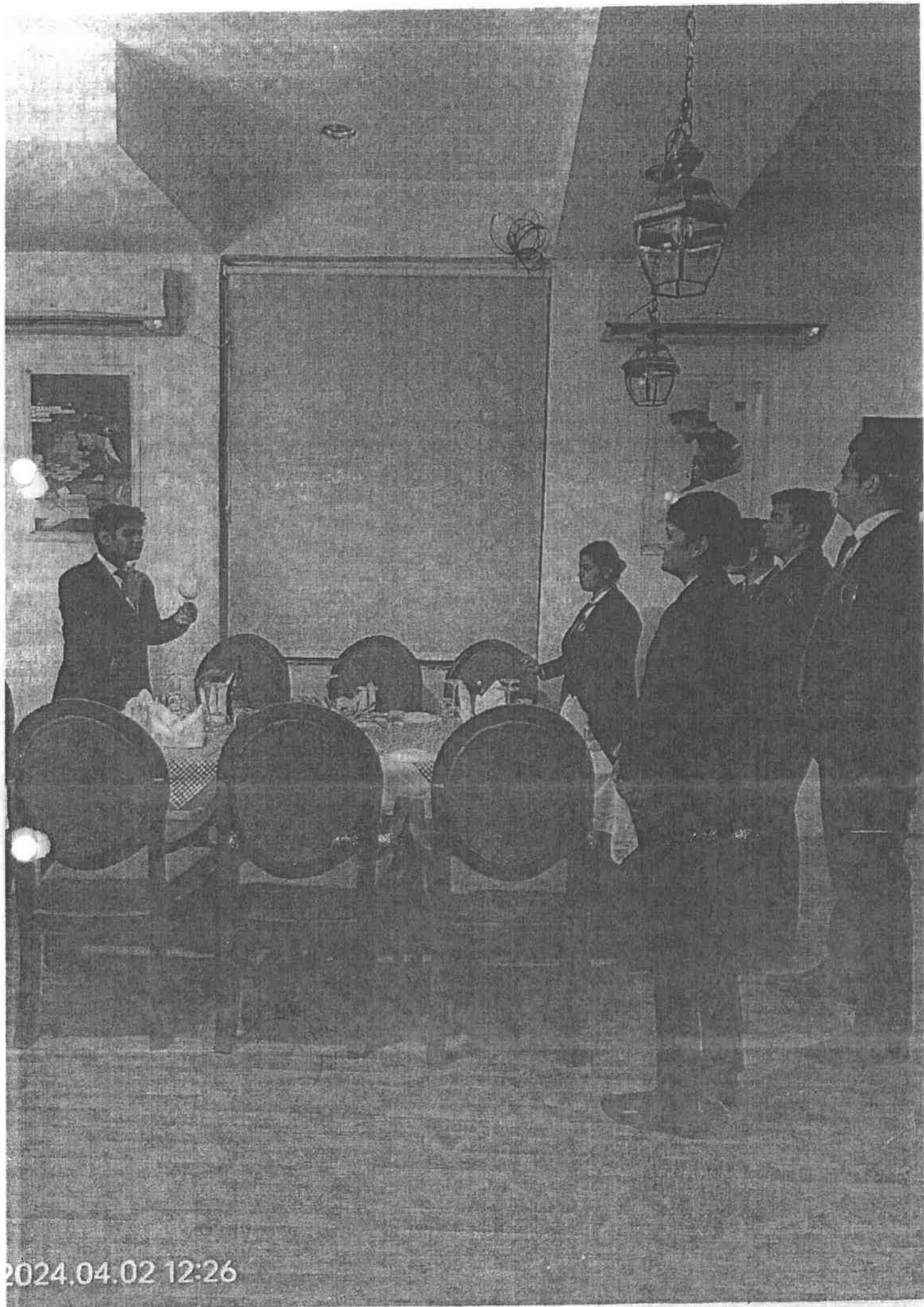


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Sector-55, Gurugram



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Roll No.....

**SUSHANT UNIVERSITY, GURUGRAM
MID-TERM EXAMINATION, March 2024**

Course Code: 20BHM-0FB32C

Course Title: Worldwide Wine Fundamentals and Pairings

Program: BHM

Semester: VI

Time: 1 Hrs.

Max Marks: 15

Instructions:

1. All Questions Are Compulsory.
2. Assessment-1: Question carries 5 marks.
3. Assessment-2: Question carries 5 marks.
4. Assessment-3: Question carries 5 marks.

Note: The Course Outcomes (CO) to be identified which are being measured in this exam. Also mention the CO in front of each question.

CO1 Categories the wine of the basis of classification

CO2 Carry out vinification process on the basis of classification of wine.

CO3 Analyze the old-world wine and new world wine for better understanding of study of wine.

Assessment-1

Q1. (CO1) Enlist 5 white and 5 red grapes with their characteristics.

Assessment-2

Q2. (CO2) Write a detailed note on vinification of champagne.

Assessment 3

Q.3 (CO3) List down wine regions of France with their sub-regions.

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Sector-55, Gurugram

End Term Examination, EVEN Semester May 2024
Internal Marks Record

Semester
Course Code
Course Title

VI
20BHM-0FB32C
Worldwide Wine Fundamentals and Pairings

Program
Date
Faculty Incharge

BHM
16.3.2024
Ms. Aashiyar

S.No.	Enrollment No	Student Name	Quiz/ Presentation/ Assignment (10 marks)	Mid-Term Theory (15 marks)	Mid-Term Practical (10 marks)	Journal (05 marks)	Total Marks (40 marks) (in fig)	Total Marks (in words)
1	210BHM016	SHIVANI KAHAR	9	7	8	5	29	Twenty Nine
2	210BHM017	ADITYA KUMAR	8	1	7	5	21	Twenty One
3	210BHM018	YASH JAIN	7	1	8	5	21	Twenty One
4	210BHM019	ABHINAV TYAGI	8	3	8	5	24	Twenty Four
5	210BHM021	ANURAG BHARDWAJ	9	5	9	5	28	Twenty Eight
6	210BHM022	TANYA BHALLA	8	5	8	5	26	Twenty Six
	210BHM025	NTIN BOKEN	8	0	8	5	21	Twenty One
8	210BHM027	Rohan Gautam	9	2	9	5	25	Twenty Five
9	210BHM014	HARSHJEET SINGH MAJHAL	8	2	8	5	23	Twenty Three
10	210BHM015	VASUDHA KABRA	7	Absent	Absent	0	7	Seven
11	210BHM024	KUMKUM MAGAN	8	10	8	5	31	Thirty One

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Sushant University
Sector-65, Gurugram



ANNEXURE-II

Vatel Hotel & Tourism Business School, Sushant University

Course Title: Worldwide Wine Fundamentals and Pairings Semester: VI

Course Code: 20BHM-0FB32C

Course Faculty: Aashiyan

Programme: BHM

Sir/Madam,

Following students mentioned in the list are identified as Slow learner/Advanced learner based on guidelines issued by IQAC after second assessment (declaration of Mid-term marks).

S.No	Name of the student	Roll No	Slow learner
1	ADITYA KUMAR	210BHM017	
2	YASH JAIN	210BHM018	
3	NITIN BOKEN	210BHM025	
4	VASUDHA KABRA	210BHM015	

S.No	Name of the student	Roll No	Advanced learner
	Nil	Nil	Nil

Signature of Course Coordinator/Faculty



Programme Coordinator

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Sushant University
Sector-55, Gurugram

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ATTENDANCE SHEET - Slow Learners
REMEDIAL CLASSES SCHEDULE CUM ATTENDANCE SHEET FOR SLOW LEARNERS

Program/Batch: BHM
Course Code: ZOBHM-0FB32C
Course Title: WORLDWINE FUNDAMENTALS AND PAIRINGS

Program/Batch: B1-HM

Course Code: ZOBHM-06B220

Course Title: WORLDWIDE WINE FUNDAMENTALS AND PAIRINGS

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End Term Examination, EVEN Semester May 2024
Internal Marks Record

Semester
Course Code
Course Title

VI
20BHM-0FB32C
Worldwide Wine Fundamentals and Pairings

Program
Date
Faculty Incharge

BHM
16.04.2024
Ms. Aashiyar

S.No.	Enrollment No	Student Name	Quiz/ Presentation/ Assignment (10 marks)	Mid-Term Theory (15 marks)	Mid-Term Practical (10 marks)	Journal (05 marks)	Total Marks (40 marks) (in fig)	Total Marks (in words)
1	210BHM016	SHIVANI KAHAR	9	7	8	5	29	Twenty Nine
2	210BHM017	ADITYA KUMAR	8	1	7	5	21	Twenty One
3	210BHM018	YASH JAIN	7	1	8	5	21	Twenty One
4	210BHM019	ABHINAV TYAGI	8	3	8	5	24	Twenty Four
5	210BHM021	ANURAG BHARDWAJ	9	5	9	5	28	Twenty Eight
6	210BHM022	TANYA BHALLA	8	5	8	5	26	Twenty Six
	210BHM025	NITIN BOKEN	8	0	8	5	21	Twenty One
8	210BHM027	Rohan Gautam	9	2	9	5	25	Twenty Five
9	210BHM014	HARSHJEET SINGH MAHAL	8	2	8	5	23	Twenty Three
10	210BHM015	VASUDHA KABRA	7	Absent	Absent	0	7	Seven
11	210BHM024	KUMKUM MAGAN	8	10	8	5	31	Thirty One

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Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



Annexure IV

VATEL HOTEL & TOURISM BUSINESS SCHOOL, SUSHANT UNIVERSITY

Course Title: Worldwide Wine Fundamentals and Pairings

Course Code: 20BHM-OFB32C

Programme: BHM

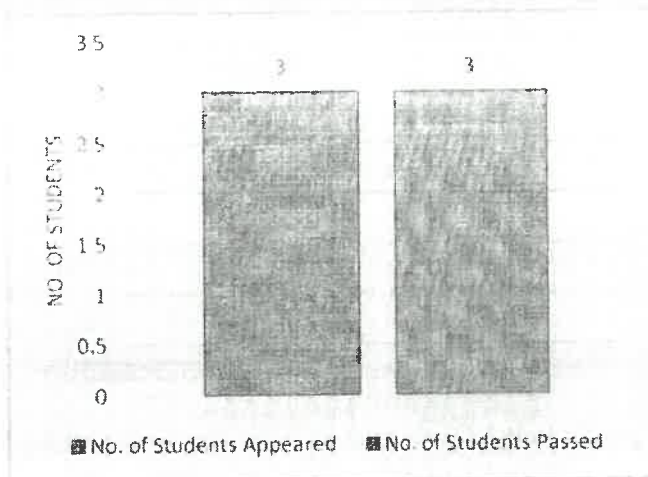
Semester: VI

Course Faculty: AASHIYAN

No. of Students Appeared	No. of Students Passed	Result %
3	3	100

RESULT ANALYSIS

Sr. No.	Name of the Student	Marks Obtained
1	ADITYA KUMAR	52
2	YASH JAIN	45
3	NITIN BOKEN	49
4		
5		
6		
7		
8		



Aashiyana

Signature of Course Coordinator/Faculty

Programme Coordinator

Dean

VATEL Hotel & Tourism Business School
Sushant University
Sector-35, Gurugram



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
 Assignment (Even Semester 2023-24)

Program: BHM

Semester : VI

Assignment Date: 02-02-2024

Course Code:

20BHM-0FB32C

Course Name:

Worldwide Wine
Fundamentals and
Pairings

Faculty Name:

AASHIYAN

S. No.	Enrolment No.	Student Name	Batch No	Q1 (10 Marks)	Attainment	Total Marks (10)
				CO1	CO1 (10 Marks)	
1	210BHM016	SHIVANI KAHAR	2021-2025	9	9	9
2	210BHM017	ADITYA KUMAR	2021-2025	8	8	8
3	210BHM018	YASH JAIN	2021-2025	7	7	7
4	210BHM019	ABHINAV TYAGI	2021-2025	8	8	8
5	210BHM021	ANURAG BHARDWAJ	2021-2025	9	9	9
6	210BHM022	TANYA BHALLA	2021-2025	8	8	8
7	210BHM025	NITIN BOKEN	2021-2025	8	8	8
8	210BHM027	Rohan Gautam	2021-2025	9	9	9
9	210BHM014	HARSHJEET SINGH MAHAJ	2021-2025	8	8	8
10	210BHM015	VASUDHA KABRA	2021-2025	7	7	7
11	210BHM024	KUMKUM MAGAN	2021-2025	8	8	8
Total Students						11
Average					8.090909091	8.33
Total Students Appeared in Assignment 1 (N)						11
Number of students scored average% and above marks (P)					3	
CO attainment (P/N)*100					27.27%	

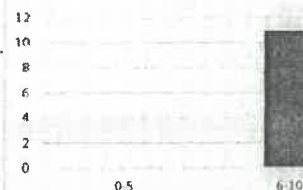
Average Marks	Max Marks	Min Marks	Std Deviation	Less than 40%
8	9	7	0.70	0.00%

Students Marks	0-5	6-10
Assignment	0	11

Assessment	Attainment Levels	
Assignment	Level1	Less than 50% students scoring more than average% marks.
	Level2	50% to less than 60% students scoring more than average % marks.
	Level3	more than 60% students scoring more than average % marks in internal assessment tools

CO Attainment Level	
COs	Attainment Level
CO1	1

Assignment



Vatel Hotel & Tourism Business School
 Sushant University
 Sector-55, Gurugram

Aashiyan



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
 Mid-Term Examination Theory (Even Semester 2023-24)

Program: BHM Semester: VI
 Course Code: 20BHM-0FB32C Course Name: Worldwide Wine Fundamentals and Pairings Faculty Name: AASHIYAN
 Mid Term Date: 06-03-2024

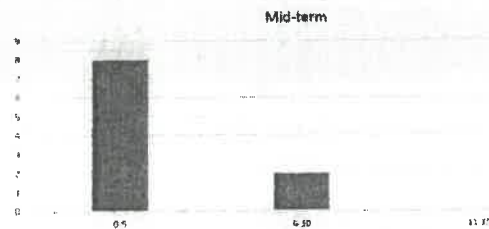
S. No.	Enrollment No.	Student Name	Batch No.	Q1(5 Marks)	Q2(5 Marks)	Q3(5 Marks)	Attainment			Total Marks (15)
				CO1	CO2	CO3	CO1 (5 Marks)	CO2 (5 Marks)	CO3 (5 Marks)	
1	210BHM016	SHIVANI KAHAR	2021-2025	3	2	2	3	2	2	7
2	210BHM017	ADITYA KUMAR	2021-2025	0.5	0.5	0	0.5	0.5	0	1
3	210BHM018	YASH JAIN	2021-2025	0.5	0.5	0	0.5	0.5	0	1
4	210BHM019	ABHINAV TYAGI	2021-2025	1	1	1	1	1	1	3
5	210BHM021	ANURAG BHARDWAJ	2021-2025	3	2	0	3	2	0	5
6	210BHM022	TANYA BHALLA	2021-2025	2	0	3	2	0	3	5
7	210BHM025	NITIN BOKEN	2021-2025	0	0	0	0	0	0	0
8	210BHM027	Rohan Gautam	2021-2025	1	0	1	1	0	1	2
9	210BHM014	HARSHJEET SINGH MAHAL	2021-2025	1	1	0	1	1	0	2
10	210BHM015	VASUDHA KABRA	2021-2025	ABSENT	ABSENT	ABSENT	ABSENT	ABSENT	ABSENT	ABSENT
11	210BHM024	KUMKUM MAGAN	2021-2025	1	4	5	1	4	5	10
Total Students				Average			1.3	1.1	1.35	4.35
Total Students Appeared in Mid-term (N)				Number of students scored average% and above marks (P)			3	3	3	18
CO attainment (P/N)*100							36.96%	36.96%	36.96%	

Average Marks	Max Marks	Min. Marks	Std. Deviation	Less than 40%	More than 90%
4	10	0	2.97	80.00%	0.0%

Students Marks	0-5	6-10	11-15
Mid-term	8	2	0

Assessment	Attainment Level	
Mid-term	Level1	Less than 50% students scoring more than average% marks.
	Level2	50% to less than 60% students scoring more than average % marks
	Level3	more than 60% students scoring more than average % marks in internal assessment tools

COs	Attainment Level
CO1	1
CO2	1
CO3	1



Vatel Hotel & Tourism Business School
 Sushant University
 Sector 15

Aashiyan



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
End Term Examination (First Semester 2021-22)

Program: BBA

Semester: VI

End Term Date:

14-07-2022

Course Code:

28BBA4PB03C

Course Name:

Workshop: Mini Fundamentals and Package

Faculty Name:

AASHIVAN

S. No.	Enrollment No.	Student Name	Batch No.	Workshop: Mini Fundamentals and Package										Assessment						Total Marks 100
				Q1(Marks) CO1	Q2(Marks) CO1	Q3(Marks) CO3	Q4(Marks) CO4	Q5(Marks) CO6	Q6(Marks) CO1	Q7(Marks) CO2	Q8(Marks) CO3	Q9(Marks) CO4	Q10(Marks) CO6	CO1 10 Marks	CO2 10 Marks	CO3 10 Marks	CO4 10 Marks	CO6 10 Marks		
1		2000		4	4		5		6			4+4	11	4	0	9	4	28		
2		5002		3	3		3	0	2	3		0+2	5	6	6	3	2	19		
3		5004		7		5	4	2	3		0	1+0	10	0	5	5	2	22		
4		5005		6	5		7	6	5			5+3	11	5	9	12	9	46		
5		5006		6	5		7	6	5			5+6	11	5	0	12	12	40		
6		5017		7	6		6	0	9	2		3+6	16	8	0	9	5	38		
7		5019		6	5		4	0	2	0		0+1	8	1	0	4	1	14		
8		5021		7	6		7	1	9	1		6+6	16	6	0	13	11	51		
9		5006		5	6		5		6	0		1+0	11	6	0	8	0	25		
10		5006		7	7		7	6	9	1		4+4	10	10	0	11	16	47		
Average													11.2	6.4	5.1	8.60	6.80	31.70		
Total Marks													112	64	51	86	68	317		
Number of Marks secured by students out of total marks (75%)													80	48	38	64	45	238		
CO attainment (Percentage)													71.43%	75.00%	74.51%	75.00%	66.67%	75.00%		

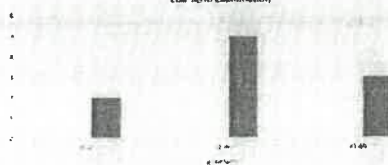
Average Marks	Max Marks	Min Marks	Std Deviation	Lays from 50%	Max from 50%
11.2	16	4	3.13	16.00	8.00

Students Marks	5-10	11-15	16-20
End term	1	1	2

Assessment Level	Level	Description
End term	Level 1	Less than 50% students scoring more than average marks
	Level 2	50% to less than 60% students scoring more than average marks
	Level 3	more than 60% students scoring more than average marks

CO Attainment Level	Attainment Level
CO1	1
CO2	2
CO3	1
CO4	2
CO5	1

End Term Examination



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Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
End-Term Examination Practical (Even Semester 2023-24)

Program: BHM

Semester: VI

Course Code:

10BHM06B2C

Course Name:

Worldwide Wine Fundamentals and Pairings

Course Code:		IPBIM 08J33		Name:		Workshop-wise Fundamentals and Ratings									
S. No.	Enrollment No.	Student Name	Batch No.	Q1(Marks)	Q2(Marks)	Q3(Marks)	Q4 & Q5 (18 Marks) Lab Evaluation			Attainment					Total Marks (25)
				CO1	CO2	CO3	CO4	CO5	CO1 (Marks)	CO2 (Marks)	CO3 (Marks)	CO4 (Marks)	CO5 (Marks)		
1	2100HBM016	SHEVANI KAHAR	2021-2025	2	1	4	1	3	2	3	4	3	19		
2	2100HBM017	ADITYA KUMAR	2021-2025	4	4	3	2	2	4	4	4	2	15		
3	2100HBM018	YASHI JAIN	2021-2025	2	2	3	4	4	2	2	3	4	15		
4	2100HBM019	AHITHAV TYAGI	2021-2025	5	4	4	4	4	5	4	4	4	21		
5	2100HBM021	ANURAG BHARDWAJ	2021-2025	5	5	5	3	5	5	5	5	3	33		
6	2100HBM022	TANYA HILLALA	2021-2025	4	2	4	4	3	4	3	4	4	18		
7	2100HBM025	NITIN BOREN	2021-2025	4	4	3	1	4	4	4	3	5	20		
8	2100HBM027	Rishon Khosla	2021-2025	4	5	5	5	5	4	5	5	5	24		
9	2100HBM014	HANSHUJET SINGH MAJAL	2021-2025	5	5	4	3	2	5	5	4	3	19		
10	2100HBM015	VASUDHA KARKA	2021-2025	DEBARRED	DEBARRED	DEBARRED	DEBARRED	DEBARRED	DEBARRED	DEBARRED	DEBARRED	DEBARRED	DEBARRED		
11	2100HBM024	KUMUDHA KARAN	2021-2025	5	5	3	4	5	5	5	3	4	22		
Average									4	4	3.8	3.88	3.88	19.52	
Total Students Appeared in Assignment 1 (N)									8	7	7	7	7	29	
Number of students scored average% and above (marks /N)									8	7	7	7	7	29	
CO attainment (Pass/100)									88.00%	79.99%	79.99%	79.99%	79.99%		

Average Marks	Max Marks	Min Marks	Std Deviation	Less than 40%	More than 90%
20	24	15	2.91	0.00%	33.33%

Students Marks	0-8	9-16	17-25
End term	0	2	8

End Term Practical Examination

Assessment	Attainment Level
1 of 3	Level 1 Less than 50% students scoring more than average % marks.
	Level 2 50% to less than 60% students scoring more than average % marks.
	Level 3 more than 60% students scoring more than average % marks in internal assessment tools.

CO Attainment Level	Attainment Level
CO1	3
CO2	3
CO3	3
CO4	3
CO5	3

Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
Mid-Term Examination Practical (Even Semester 2023-24)

Program: BHM

Semester: VI

Mid Term Date: 07-03-2024

Course Code:

100031-09R32C

Course Name:

Worldwide Wine Fundamentals and Pairings

Faculty Name:

AASHIVAN

S. No.	Enrollment No.	Student Name	Batch No.	Q1(5 Marks)	Q2(5 Marks)	Q3(5 Marks)	Attainment			Total Marks (15)
				Q1(5 Marks) + CO3	Q2(5 Marks) + CO4	Q3(5 Marks) + CO5	CO3 (5 Marks)	CO4 (5 Marks)	CO5 (5 Marks)	
1	2109HBM016	SHIVANI KAHAR	2021-2025	3	5	5	3	5	5	13
2	2109HBM017	AJITHA KUMAR	2021-2025	4	4	4	4	4	4	12
3	2109HBM018	YASH JAIN	2021-2025	5	4	4	3	5	5	13
4	2109HBM019	AISHNAV TYAGI	2021-2025	4	5	4	4	5	4	13
5	2109HBM021	ANURAG BHARDWAJ	2021-2025	4	5	5	4	5	5	14
6	2109HBM022	TANYA BHALLA	2021-2025	5	4	4	3	4	4	13
7	2109HBM025	NITIN BOKEN	2021-2025	4	5	4	4	5	4	13
8	2109HBM027	Rohan Gauram	2021-2025	4	5	5	4	5	5	14
9	2109HBM014	HARSHVEET SINGH MAHAL	2021-2025	5	5	3	5	5	3	13
10	2109HBM015	VASUDHA KAHRA	2021-2025	ABSENT	ABSENT	ABSENT	ABSENT	ABSENT	ABSENT	ABSENT
11	2109HBM024	KUMKUM MAGAN	2021-2025	4	4	5	4	4	5	13
Total Students				Average			4.3	4.7	4.30	11
Total Students Appeared in Mid-term (n)										12.81
Number of students scored average % and above marks (p)										10
CO attainment (PN)*100							34.00%	70.00%	40.00%	

Average Marks	Max Marks	Min. Marks	Std. Deviation	Less than 40%	More than 90%
13	14	12	0.54	0.00%	20.0%

Students Marks	0-5	6-10	11-15
Mid-term	0	0	10

Assessment	Attainment Levels	
Mid-term	Level1	Less than 50% students scoring more than average % marks
	Level2	50% to less than 60% students scoring more than average % marks
	Level3	more than 60% students scoring more than average % marks in internal assessment tools

CO Attainment Level	
COs	Attainment Level
CO3	1
CO4	3
CO5	1



Aashivan

Vatel Hotel & Tourism Business School
 Sushant University
 Sector-55, Gurugram



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
Result Analysis (Even Semester 2023-24)

Program: BHM **Sem:** VI
Course Name: Worldwide Wine Fundamentals and Pairings **Course Code:** 20BHM-0FB32C
Faculty Name: AASHIYAN **Date of Analysis:** 27-05-2024

Consolidated CO Attainment (Internal)				
Mid term 15 : Assignment/Presentation 25				
COs	Assessment Tools			Total
	Mid-Term	Assignment	Mid Term Practical	
CO1	1	1		0.4
CO2	1			0.15
CO3	1		1	0.4
CO4			3	0.75
CO5			1	0.25
Consolidated CO Attainment (Internal+External)				
Internal 40 : External 60				
COs	Internal (Mid term theory+Assignment+Mid term practical)	End Term (ESE) Theory	End Term (ESE) Practical	Total
CO1	0.4	1	3	1.76
CO2	0.15	2	3	2.06
CO3	0.4	1	3	1.76
CO4	0.75	3	3	2.7
CO5	0.25	1	3	1.7

Aashiyan

Suman

Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



Vatel Hotel & Tourism Business School, Sushant University, Gurugram										
Academic Year - Even 2023-24										
Course Exit Survey										
Program:	BHM					Sem:	VI			
Course Name:	Worldwide Wine Fundamentals and Pairings					Course Code:	20BHM-06B32C			
Faculty Name:	AASHIVAN					Date of Survey:	26-04-2024			
Student Full Name	Course Exit survey parameter 1	CO1	Course Exit survey parameter 2	CO2	Course Exit survey parameter 3	CO3	Course Exit survey parameter 4	CO4	Course Exit survey parameter 5	CO5
		Attainment of CO1		Attainment of CO2		Attainment of CO3		Attainment of CO4		Attainment of CO5
SHIVANI KAHAR	Good	12	Good	12	Excellent	20	Good	12	Good	12
ADITYA KUMAR	Very Good	16	Excellent	20	Very Good	16	Excellent	20	Very Good	16
YASH JAIN	Very Good	16	Good	12	Very Good	16	Good	12	Very Good	16
ABHINAV TYAGI	Excellent	20	Excellent	20	Excellent	20	Excellent	20	Very Good	16
ANURAG BHARDWAJ	Good	12	Excellent	20	Very Good	16	Excellent	20	Fair	8
TANYA BHALLA	Excellent	20	Very Good	16	Very Good	16	Excellent	20	Very Good	16
NITIN BOKEN	Very Good	16	Excellent	20	Very Good	16	Excellent	20	Very Good	16
Rohan Gautam	Very Good	16	Excellent	20	Poor	4	Excellent	20	Poor	4
HARSHJEET SINGH MAHA	Poor	4	Poor	4	Poor	4	Excellent	20	Poor	4
VASUDHA KABRA	Excellent	20	Good	12	Good	12	Very Good	16	Very Good	16
KUMKUM MAGAN	Very Good	16	Very Good	16	Very Good	16	Very Good	16	Very Good	16
Average		15.727272727		15.63636364		14.18181818		17.45454545		12.72727273
No of students - Avg		8		7		8		7		7
Total students		11		11		11		11		11
Attainment Level (%)		72.73%		63.64%		72.73%		63.64%		63.64%
Attainment Level		3		3		3		3		3

Assessment Methods	Attainment Levels	
Assessment	Level1	Less than 50% students scoring more than average % marks.
	Level2	50% to less than 60% students scoring more than average % marks.
	Level3	more than 60% students scoring more than average % marks in internal assessment tools

Sawar

Vatel Hotel & Tourism Business School
Sushant University
Sector 14

Aashivan



SUSHANT UNIVERSITY

Vatel Hotel & Tourism Business School

CO Attainment (Even Semester 2023-24)

Program:

BHM

Sem: VI

Course Name:

Worldwide Wine
Fundamentals and
Pairings

Course Code:

20BHM-0FB32C

Faculty Name:

AASHIYAN

Date of Analysis:

27-05-2024

COs	Direct (80%)	Indirect (20%)	Total (100%)
CO1	1.76	3	2.008
CO2	2.06	3	2.248
CO3	1.76	3	2.008
CO4	2.7	3	2.76
CO5	1.7	3	1.96

Aashiyan

Jawad
Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram



SUSHANT UNIVERSITY
Vatel Hotel & Tourism Business School
CO-PO-PSO Mapping (Even Semester 2023-24)

Program: BHM
 Course Name: Worldwide Wine Fundamentals and Pairings
 Faculty Name: AASHIVAN
 Sem: VI
 Course Code: 20BHM-0FB32C
 Date of Analysis: 27-05-2024

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3	PSO4		
CO1	3	3		3	2	2		3	3	3		3	2	3	3	1	High relat	3
CO2	3	3		3	2	2		3	3	3		3	2	3	1	1	Medium r	2
CO3	3				2			3	3	3		3	2	1	2	3	Low relat	1
CO4	3	3		3	2	2		3	3	3			1	2	3	2		
CO5	3	3			2	2	2	3	3	3			2	2	1	3		

COs	PO1	PO2	PO3	PO4	PO5	PO6	PO7	PO8	PO9	PO10	PO11	PO12	PSO1	PSO2	PSO3	PSO4		
CO1	5.52	6.024	0	6.024	4.016	4.016	0	6.024	6.024	6.024	0	6.024	4.016	6.024	6.024	2.008	2.008	
CO2	6.744	6.744	0	6.744	4.496	4.496	0	6.744	6.744	6.744	0	6.744	4.496	6.744	2.248	2.248	2.248	
CO3	6.024	0	0	0	4.016	0	0	6.024	6.024	6.024	0	6.024	4.016	2.008	4.016	6.024	2.008	
CO4	8.28	8.28	0	8.28	5.52	5.52	0	8.28	8.28	8.28	0	0	2.76	5.52	8.28	5.52	2.76	
CO5	8.28	8.28	0	0	5.52	5.52	5.52	8.28	8.28	8.28	0	0	5.52	5.52	2.76	8.28	1.56	
Percent	2.21	2.34	#DIV/0!	2.34	2.26	2.34	#DIV/0!	2.26	2.26	2.26	#DIV/0!	2.09	2.18	2.26	2.29	2.26		

Aashivam

Sawaz

Vatel Hotel & Tourism Business School
 Sushant University
 Sector-55, Gurugram



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Prepared By: Dr. K. K. K.

Controller of Examinations

16/8/24

SUSHANT UNIVERSITY, SECTOR - 55, GURGAON
End Semester Examination : Regular (August, 2024)
BHM Semester-VI

Sub Code			20BHM0001			20BHM0002			20BHM0003			20BHM0004			20BHM0005			20BHM0006			20BHM0007			20BHM0008			20BHM0009			20BHM0010			20BHM0011			20BHM0012			20BHM0013			20BHM0014			20BHM0015			20BHM0016			20BHM0017			20BHM0018			20BHM0019			20BHM0020			20BHM0021			20BHM0022			20BHM0023			20BHM0024			20BHM0025			20BHM0026			20BHM0027			20BHM0028			20BHM0029			20BHM0030			20BHM0031			20BHM0032			20BHM0033			20BHM0034			20BHM0035			20BHM0036			20BHM0037			20BHM0038			20BHM0039			20BHM0040			20BHM0041			20BHM0042			20BHM0043			20BHM0044			20BHM0045			20BHM0046			20BHM0047			20BHM0048			20BHM0049			20BHM0050			20BHM0051			20BHM0052			20BHM0053			20BHM0054			20BHM0055			20BHM0056			20BHM0057			20BHM0058			20BHM0059			20BHM0060			20BHM0061			20BHM0062			20BHM0063			20BHM0064			20BHM0065			20BHM0066			20BHM0067			20BHM0068			20BHM0069			20BHM0070			20BHM0071			20BHM0072			20BHM0073			20BHM0074			20BHM0075			20BHM0076			20BHM0077			20BHM0078			20BHM0079			20BHM0080			20BHM0081			20BHM0082			20BHM0083			20BHM0084			20BHM0085			20BHM0086			20BHM0087			20BHM0088			20BHM0089			20BHM0090			20BHM0091			20BHM0092			20BHM0093			20BHM0094			20BHM0095			20BHM0096			20BHM0097			20BHM0098			20BHM0099			20BHM0100			20BHM0101			20BHM0102			20BHM0103			20BHM0104			20BHM0105			20BHM0106			20BHM0107			20BHM0108			20BHM0109			20BHM0110			20BHM0111			20BHM0112			20BHM0113			20BHM0114			20BHM0115			20BHM0116			20BHM0117			20BHM0118			20BHM0119			20BHM0120			20BHM0121			20BHM0122			20BHM0123			20BHM0124			20BHM0125			20BHM0126			20BHM0127			20BHM0128			20BHM0129			20BHM0130			20BHM0131			20BHM0132			20BHM0133			20BHM0134			20BHM0135			20BHM0136			20BHM0137			20BHM0138			20BHM0139			20BHM0140			20BHM0141			20BHM0142			20BHM0143			20BHM0144			20BHM0145			20BHM0146			20BHM0147			20BHM0148			20BHM0149			20BHM0150			20BHM0151			20BHM0152			20BHM0153			20BHM0154			20BHM0155			20BHM0156			20BHM0157			20BHM0158			20BHM0159			20BHM0160			20BHM0161			20BHM0162			20BHM0163			20BHM0164			20BHM0165			20BHM0166			20BHM0167			20BHM0168			20BHM0169			20BHM0170			20BHM0171			20BHM0172			20BHM0173			20BHM0174			20BHM0175			20BHM0176			20BHM0177			20BHM0178			20BHM0179			20BHM0180			20BHM0181			20BHM0182			20BHM0183			20BHM0184			20BHM0185			20BHM0186			20BHM0187			20BHM0188			20BHM0189			20BHM0190			20BHM0191			20BHM0192			20BHM0193			20BHM0194			20BHM0195			20BHM0196			20BHM0197			20BHM0198			20BHM0199			20BHM0200			20BHM0201			20BHM0202			20BHM0203			20BHM0204			20BHM0205			20BHM0206			20BHM0207			20BHM0208			20BHM0209			20BHM0210			20BHM0211			20BHM0212			20BHM0213			20BHM0214			20BHM0215			20BHM0216			20BHM0217			20BHM0218			20BHM0219			20BHM0220			20BHM0221			20BHM0222			20BHM0223			20BHM0224			20BHM0225			20BHM0226			20BHM0227			20BHM0228			20BHM0229			20BHM0230			20BHM0231			20BHM0232			20BHM0233			20BHM0234			20BHM0235			20BHM0236			20BHM0237			20BHM0238			20BHM0239			20BHM0240			20BHM0241			20BHM0242			20BHM0243			20BHM0244			20BHM0245			20BHM0246			20BHM0247			20BHM0248			20BHM0249			20BHM0250			20BHM0251			20BHM0252			20BHM0253			20BHM0254			20BHM0255			20BHM0256			20BHM0257			20BHM0258			20BHM0259			20BHM0260			20BHM0261			20BHM0262			20BHM0263			20BHM0264			20BHM0265			20BHM0266			20BHM0267			20BHM0268			20BHM0269			20BHM0270			20BHM0271			20BHM0272			20BHM0273			20BHM0274			20BHM0275			20BHM0276			20BHM0277			20BHM0278			20BHM0279			20BHM0280			20BHM0281			20BHM0282			20BHM0283			20BHM0284			20BHM0285			20BHM0286			20BHM0287			20BHM0288			20BHM0289			20BHM0290			20BHM0291			20BHM0292			20BHM0293			20BHM0294			20BHM0295			20BHM0296			20BHM0297			20BHM0298			20BHM0299			20BHM0300			20BHM0301			20BHM0302			20BHM0303			20BHM0304			20BHM0305			20BHM0306			20BHM0307			20BHM0308			20BHM0309			20BHM0310			20BHM0311			20BHM0312			20BHM0313		
S.No	Student Roll Number	Student Name	SGPA	Exam Name	EP	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									

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 Best with Center Blade

Page 3 of 3

Controller of Examinations

Practical Notebook

Vatel Hotel & Tourism Business School

Certificate

This is to certify that Mr./Ms. ROHAN GAUTAM
a student of 8th Semester of **BHM / PGDCA / MBA** with
Enrolment No. 210BHM027 has satisfactorily completed the
record/presentation of Worldwide Wine fundamentals in Partial Fulfilment of the
requirement for the **BHM / PGDCA / MBA** programme of Sushant University, Gurugram,
Haryana.

Internal Examiner

Date: _____

External Examiner

Date: _____

Submitted on: _____

Submitted by: _____



Journal
Vatel Hotel & Tourism Business School
Sushant University
Sector-55, Gurugram

INDEX

S.No.	DATE	PRACTICAL DETAILS	PAGE NO.	FACULTY IN-CHARGE
1.	12 Jan 24	Wine		
2.	12 Jan 24	Classification of wine		
3.	12 Jan 24	Service of wine		
4.	19 Jan 24	→ white & Red, Sparkling		
5.	22 Feb 24	Food & wine pairing Guideline		
6.	9 Feb 24	wine list		
7.	16 Feb 24	Designing a wine list		
8.	23 Feb 24	Bar Equipments		
9.	1 Mar 24	Parts of a cocktail		
10.	8 Mar 24	Methods of making cocktail		
11.	15 Mar 24	styles of a cocktail		
12.	22 Mar 24	Cocktail making guidelines		
13.	29 Mar 24	5 whiskey & 5 gm cocktails		
14.	29 Mar 24	5 rum & 5 tequila cocktail		
15.	29 Mar 24	5 vodka cocktail		
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Wine

wine is an alcoholic beverage obtained from the fermented juice of freshly harvested grapes.

Not all grapes are good for wine production. The flavour, colour & aroma of the wine are largely influenced by the type of grapes used in the production.

→ Classification of wine :

1. Colour :

wine is classified as red, white, rosé (~~blush~~) (pink) and blush.

White wine's colour range from pale straw with a green tinge to dark gold. It is produced from both grapes.



Date: ___/___/___

- Red wine's colour range from purple when young to brick red.
- Rosé Wine is produced from the mixture of white and red grapes or only from red grapes. The skin of ~~red~~ black grapes is allowed to remain in contact with must which takes about 24 - 36 hours depending upon the intensity of colour required.
- Blush wine is a new style of rosé wine developed in California.

2. Taste:

- Dry wine is produced when all the sugar is converted to alcohol.
- Medium wine is neither too dry nor too sweet. It just has some traces of sugar left after fermentation.



- Sweet wine is obtained from when there is no sugar left after fermentation, stopped naturally or intentionally by the manufacturer.

3. Content

• Still wine / Table wine

- (i) Natural fermentation without adding anything else
- (ii) Produced CO_2 is allowed to escape
- (iii) Alcohol content is 10-14% abv.

• Sparkling wine

- (i) Produced CO_2 is not allowed to escape and also some manufacturers impregnate (add) CO_2 .
- (ii) Alcohol content from 10-13%
- (iii) The glass should be thick to withstand pressure
- (iv) Aged in stainless steel or oakwood cask.
- (v) Champagne is an example.

• Fortified wine / Heavy wine

- (i) Increased alcohol content due to addition of neutral spirit especially Brandy.
- (ii) Examples are: Sherry, Port, Madeira & Marsala.
- (iii) Alcohol content is 16-22% abv.



• Aromatized wine

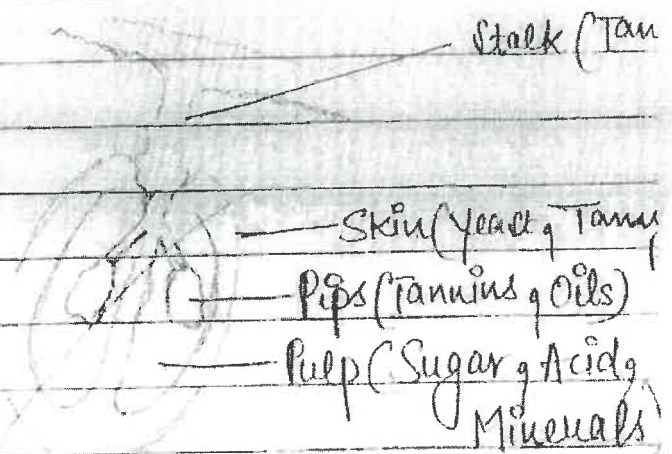
- (i) fortified wines added with different aromas.
- (ii) Aromatized with herbs, bark, spices, roots etc.
- (iii) Alcohol content 14-20% abv.
- (iv) Vermouth is most popular aromatized wine.

• Tonic wine

- (i) The wine with health improvers added in it.

→ Grapes

Constituents / Parts of Grapes.



1. Stalk

Stalk contains tannins which are soluble in alcohol. They weigh around 3-4% of the total harvest. Tannin contribute following qualities to the wine:

- Astringency (A tactile taste in wine that can feel dry, rough or puckery)
- Maintains quality
- Helps in coagulation with fining agent containing protein that is used during the clarification process

2. Skin

- Contains the pigments 'anthocyanes' and 'flavones' that gives colour to the wine.
- The skin is covered with waxy substance called Bloom which contains bacteria, moulds and millions of wild and wine yeast including *Saccharomyces ellipsoidum* in various forms which convert the grape sugar to alcohol.



→ Naming of wine

1. Named after the grape variety

→ In the mostly European countries minimum of 85% of the wine must comes from the grape mentioned on the label.

→ And in USA the above percent is 75% and also 100% in some regions of France.

→ Wines named after the grapes are known as 'Varietal wines'.

→ Countries: Australia, USA, Germany, Alsace region of France.

2. Named after the place of origin

→ These are quality wines.

→ It could be a region, district, villages, vineyards, communes etc.

→ The smaller the area the higher the standard of wine.



- It is controlled by the government.
- Example: Müller, Chateau Lafite-Rothschild, Beaujolais etc.

3. Brand Name

Name after proprietors & shippers, producers of the vineyard.

4. Generic Name

- These wines must have place of origin.
- Inexpensive and affordable wine.
- Example: Burgundy, California Chablis



⇒ White wine :

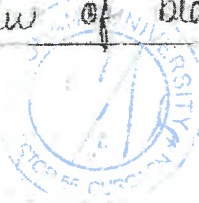
- White wine can be made from both grapes. If making from black grapes then skin should be removed before fermentation.

Fermentation occurs at lower temperature than red wine, that is $15-18^{\circ}\text{C}$. During fermentation lees is stirred to yield more flavours.

- Cold Stabilization is implemented in white wine by dropping the temperature to below freezing point. At this temperature, the cream of tartar form crystals, commonly termed as white diamonds. In the bottle and on the cork. These are harmless.
- White wine is then blended, rested, fined and bottled.

⇒ Rose and Blush wines :

- They are made similar to red wine. The skin of black grape are kept in contact with must until the required colour is achieved.
- It takes about 24-36 hours. In case of "Blush wines" the skin of black grapes is left only for few hours.



handled carefully.

To withstand the pressure, the bottle is made from thick glass with a deep curve at the bottom.

This curve is called Runt.

→ Terms used in Champagne labelling.

Terms denoting sweetness:

Terms	Meaning.
1. Brut & Nature	Very dry. A minute amount of sweetness is added to remove the astringency of complete dryness.
2. Extra Sec	Dry Champagne (1-2% sugar)
3. Sec	Medium Dry (2-4% sugar)
4. Demi-Sec	Medium Sweetness (4-6% sugar)
5. Demi-Doux	Sweet (6-8% sugar)
6. Doux	Rich & Very Sweet (8% or above sugar)



Size of Champagne bottles

Terms	Size
1. Magnum	2 bottles
2. Jeroboam	4 bottles
3. Rehoboam	6 bottles
4. Methusalem	8 bottles
5. Salmanazar	12 bottles
6. Balthazar	16 bottles
7. Nebuchadnezzar	20 bottles

Champagne is also marketed in quarter bottle (200ml) and half bottle (375ml)

→ Champagne Producers

1. NM (Négociant Manipulant): Merchant buy all the grapes from outside.

2. CM (Coopérative de Manipulant): Cooperatives of growers who blend their grapes ~~and sell~~ from their vineyards and sell under one or more brands.



3. RM (Récoltant Manipulant) : also known as Grower Champagne and refers to grower who makes their own wine for their own grapes (maximum of 5% purchased grapes are permitted).

4. SR (Société de Récoltants) : Refers to an association of growers who are not a cooperative, making shared champagne.

5. MA (Marque auxiliaire ou Marque d'acheteur) : of brand name unrelated to the producer or the grower, the name is owned by someone else.

6. ND (Négociant Distributeur) : wine merchant selling under his / her own name.

→ Types of Champagne

1. Vintage Champagne : It is the wine from a single year, and is permitted to add upto 20% of it from another vintage year if it benefits and balance the wine.



According to their colour, they are classified as follows:

1. Dorado or Beldou & Produced without adding grape syrup.
2. Rojo Dorado or Red Golden (Tawny): Produced with the addition of up to 5% grape syrup.
3. Oscuro or Brown: Adding 5% to 10% grape syrup.
4. Colouri (Coloured): Adding 10% to 15% grape syrup.
5. Negro o dunkel (dark): Aged wine produced with 15% of added grape syrup.

According to sugar content, they are classified as follows:

1. Dulce Crema or Cream: Contains sugar between 100 g/l and 140 g/l. Colour ranges from amber to dark amber.
2. Dry Pale or Pale Dry: Sugar content not more



Date: / /

than 10 g/l

ii. Pale cream & Sugar content more than 45 g/l.

iii. Sweet & Sugar content more than 45 g/l. Colour ranges from amber to black.

Producers of Malaga:

i. Scholtz Hermanoz

iii. Manischewitz

ii. Larios

iv. Jorge Ordóñez.



Date / /

Vodka based cocktail

Cocktail Name	Ingredients	Method / Garnish	Glass
1. Black Russian	2/3 vodka 1/3 Kahlua	Build	Old-fashioned
2. Salty Dog	3/10 vodka 7/10 grapefruit juice	Build / Shake	Highball / cocktail glass (rimmed with salt)
3. Screwdriver	3/10 vodka 7/10 fresh orange juice	Build ; Slice of Orange	Highball
4. White Russian	2/3 vodka 1/3 Kahlua whipped Cream	Stir. whipped cream on top	Old-fashioned
5. God Mother	2/3 vodka 1/3 amaretto	Stir	Old-fashioned
6. White Spider	1 vodka 1/2 crème de menthe	Build	Rocks Glass



Date / /

Tequila

Cocktail Name	Ingredients	Method / Garnish	Glassware
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Margarita	2/5 Tequila 2/5 fresh lime juice 1/5 triple sec	Shake	Cocktail Glass (rimmed with salt)
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Blame Bull	1/2 Tequila 1/2 Kahlua	Build	Old fashioned
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Mocking Bird	2/3 Tequila 1/3 grapefruit juice Dash of lime juice	Build & Cherry	Old fashioned
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Blue Shark	1/2 Tequila 1/2 Vodka 2 dashes of blue curacao	Stir	Cocktail Glass
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Spike	1/2 Tequila 2/3 grapefruit juice	Shake	Highball
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