Effective Term
Fall 2024

CC Approval
10/10/2023

AS Approval
11/14/2023

BOT Approval
11/16/2023

COCI Approval
05/17/2024

Send Workflow to Initiator
No

CB04 Credit Status
Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Culinary Arts/Food Technology (Any Degree and Professional Experience)	

Subject Code
HCTM - Hospitality, Culinary and Tourism Management
Course Number
210

Department
Hospitality, Culinary and Tourism Management (HCTM)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
Winery Chef

Short Title
Winery Chef

CB03 TOP Code
1306.30 - *Culinary Arts

CB08 Basic Skills Status
NBS - Not Basic Skills

CB09 SAM Code
C - Clearly Occupational

Rationale
This course supports a growing need in the Napa and Sonoma Valleys for winery chefs in order to build and deliver new winery food programs.

f. Oversight and participation in the winery farm operation
5. Local ordinances and regulations
   a. Napa County regulations
      i. Limitations on scope of menu
      ii. Winery food programs vs. restaurants
   b. Other related regulations
      i. Safety and sanitation
      ii. State ABC related wine service regulation
6. Variety of winery food programs
   a. Informal tasting room menus
   b. Formalized and facilitated food programs
   c. Sweet focused menus
   d. Savory focused menus
   e. Marketing events
7. Estate farms supporting food programs
   a. Small scale gardens
   b. Large scale gardens
   c. How to plan a garden that supports a food program
8. Constraints impacting winery food programs
   a. Food costs
   b. Kitchen and service space
   c. Wine varietals
   d. Staff
9. Role of the winery chef in hospitality and edu-tourism
   a. Effective interactions with winery visitors and food program particpants
   b. Creating a presentation of food and wine pairing experiences
   c. Connection between food programs and public engagement with the winery
   d. Demonstration and practice
10. Creating a winery food program
   a. Sensory evaluation of wines
      i. Whites
      ii. Reds
      iii. Sparkling
      iv. Dessert wines
   b. Identifying the objectives of the wine maker and hospitality manager
   c. Weighing the impact of constraints on the menu
   d. Maximizing

Methods of Evaluation

Types	Examples of classroom assessments
Oral Presentations	Presentation of a multi-part wine tasting food menu

Title
Wine Country Chef's Table: Extraordinary Recipes From Napa