

# LEVEL III SYLLABUS

Alana Zerbe, Instructor

Global Intermediate is a survey of the world's major wine producing regions, with a focus on their respective styles, philosophy, rules and regulations, and unique grape varieties.

For students seeking professional certification, **two exams are required**. One will be a short answer/fill-in-the-blank exam on the last day of class. The other will be a written exam taken on our online testing system. It must be completed within two (2) weeks of the last class.

The results of these two exam scores will be combined for the final grade (50% each). However, the in-class exam has two critical questions which must be answered correctly to pass the course. If these are answered incorrectly, it is an automatic fail. For each exam, a passing grade is 60%.

In addition, each online lesson will contain its own quiz questions. The student may take these weekly or wait until the end of the course. Either way, quiz scores will not affect the final grade.

## Course Objectives

By the end of this course, students will be able to:

- (1) Identify the eight noble grape varieties and their variants in the major winemaking regions of the world, as well as unique local varieties;
- (2) Describe advanced concepts of climatology for each of the major winemaking regions;
- (3) Elaborate upon Old World and New World winemaking styles and blind taste respective characteristics of each; and
- (4) Understand the important events in the history of wine from antiquity through the modern era.

**Prerequisites:** Wine Foundation Program at the Wine School of Philadelphia (may be taken simultaneously)

**Required Texts:** None; however, every serious student of wine will own at least one of the following:

- *The World Atlas of Wine* [Hardcover], Hugh Johnson (Author), Jancis Robinson (Author), MITCH; 8<sup>th</sup> Revised edition (2019)
- *Oxford Companion to Wine* [Hardcover], Jancis Robinson (Author), Oxford University Press; 4<sup>th</sup> Revised edition (2015)
- Our online system (for Professional students) contains weekly reading materials and study guides we highly recommend.

## **Class Rules**

1. Compliance with all COVID-19 protocols, including wearing a face mask.
2. No cell phone use during class.
3. No talking while the instructor is speaking.
4. No leaving your seat without permission.
5. No fragrance (men or women).
6. No food unless authorized by the instructor beforehand.
7. No entry to the classroom until 15 minutes before the start time.
8. No loitering or smoking outside.

*Anyone who appears intoxicated, in our sole judgment, will have to refrain from participating in the class, and may forfeit his or her right to continue with the program. Only the instructor may handle the wine unless otherwise specified. Wine served during the class can never leave the premises.*

## **Class Suggestions**

1. Eat a small snack before arrival.
2. Bring a 16 oz. bottle of water.
3. Restrict diet before class: no coffee, acidic, or spicy foods.
4. Be interactive with your instructor and other students.

## **A Note About Classroom Behavior:**

Participation in our classes must be carried out with a positive and respectful attitude towards each other and the instructors. Negativity or inappropriate conduct is never tolerated. Depending on the circumstances, any violation of this policy, in the sole judgment of the instructor, may result in a student receiving either a verbal warning, a written warning, dismissal from the next lesson or the entire semester, or barred from attending any classes in the future.

## **Schedule**

10/4 – Intro  
10/11 – France  
10/18 – North America  
10/25 – Australia, New Zealand & South Africa  
11/1 – Italy (DAYLIGHT SAVINGS TIME!)  
11/8 – Spain  
11/15 – Chile & Argentina  
11/22 – In-class Exam; ARRIVE AT 3 PM

## **Exam Rules**

1. Do not take the final exam until after the last day of the semester. No exceptions!
2. All exams must be completed in the time allotted and are closed-book.
3. Special accommodations must be discussed with the instructor ahead of the exam date.