

**COURSE DATA****Data Subject**

<b>Code</b>	36380
<b>Name</b>	Sommeliers and cocktails
<b>Cycle</b>	Grade
<b>ECTS Credits</b>	6.0
<b>Academic year</b>	2022 - 2023

**Study (s)**

<b>Degree</b>	<b>Center</b>	<b>Acad. year</b>	<b>Period</b>
1212 - Degree in Gastronomic Sciences	Faculty of Pharmacy and Food Sciences	3	Second term

**Subject-matter**

<b>Degree</b>	<b>Subject-matter</b>	<b>Character</b>
1212 - Degree in Gastronomic Sciences	20 - Sommeliers and cocktails	Obligatory

**Coordination**

<b>Name</b>	<b>Department</b>
HIGON TAMARIT, FRANCISCO	110 - Applied Economics
OROZCO VALVERDE, MARIA ELENA	265 - Prev. Medicine, Public Health, Food Sc., Toxic. and For. Med.

**SUMMARY**

The subject "Sommelier and Cocktail making" is a compulsory subject of third year of the Degree of Gastronomic Sciences, which is taught in the Faculty of Pharmacy of the University of Valencia. This course has a total of 6 ECTS credits to be taught in the second semester.

This course aims to introduce students to the basic notions about sommelier functions (from choosing the type of drink to the service) and the will know the classic and current pairings, in order to perfect choice of the drink according to the food.



## PREVIOUS KNOWLEDGE

### Relationship to other subjects of the same degree

There are no specified enrollment restrictions with other subjects of the curriculum.

### Other requirements

Doesn't exist

## OUTCOMES

### 1212 - Degree in Gastronomic Sciences

- Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.
- Students must have the ability to gather and interpret relevant data (usually in their field of study) to make judgements that take relevant social, scientific or ethical issues into consideration.
- Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.
- Have knowledge and understanding in the field of gastronomic sciences.
- Plan, order and channel activities in such a way that unforeseen events are avoided as much as possible, possible problems are foreseen and minimised, and solutions are anticipated.
- Acquire the basic training needed to formulate hypotheses, gather and interpret information for solving problems using the scientific method, and understand the importance and the limitations of scientific thinking.
- Learn the fundamentals for using the scientific equipment directly related to professional activity.
- Be able to work in a team and to organise and plan activities, always taking account of gender perspective.
- Resolve tasks or carry out work in the time allotted while maintaining the quality of the result.
- Be able to take the approaches required to reduce a problem to a manageable level.
- Know the functions of a sommelier.
- Deal with the management tasks associated with sommeliery.

## LEARNING OUTCOMES

- To know how to manage the store and the purchase and sale of products those are the responsibility of the sommelier.



- To know the operation of wine cellars
- To know basic tasting and customer service concepts
- To know safety and hygiene standards in the sommelier profession

## DESCRIPTION OF CONTENTS

### 1. THE PROFESSION OF THE SOMMELIER

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DESIGN AND PREPARATION OF MASTERCLASS, BUSINESS CLASS, TASTES AND SEMINARS

### 2. PAIRING MENUS

PAIRING MENUS

### 3. STOCKS MANAGEMENT

STOCKS MANAGEMENT

### 4. CREATING A WINE AND OTHER BEVERAGES LIST

CREATING A WINE AND OTHER BEVERAGES LIST

### 5. OPERATION OF THE WINE CELLAR

OPERATION OF THE WINE CELLAR

### 6. BEER

BEER

### 7. SPIRITS

SPIRITS

### 8. COCKTAIL



## COCKTAIL

## 9. CUSTOMER SERVICE

## CUSTOMER SERVICE

## 10. SAFETY STANDARDS, HYGIENE AND ENVIRONMENTAL PROTECTION OF SOMMELIERS

## SAFETY STANDARDS, HYGIENE AND ENVIRONMENTAL PROTECTION OF SOMMELIERS

## WORKLOAD

ACTIVITY	Hours	% To be attended
Other activities	45,00	100
Theory classes	15,00	100
Study and independent work	90,00	0
<b>TOTAL</b>	<b>150,00</b>	

## TEACHING METHODOLOGY

The **theoretical teaching** methodology will be based on lectures along with the possible performance, presentation and defense of individual or/and collective reports. Classes are taught using audio-visual technical equipment. The student will have this material in the virtual classroom

During the **practice sessions** students can extend and implement their knowledge. The teacher will monitor the practice, will address the doubts in the implementation and provide guidance on how to make reports, organizing results and conclusions. At the end of the internship, students will develop and deliver to the teacher a report within a certain time.

## EVALUATION

**Written test** to ensure knowledge and understanding of established theoretical minimum content for the subject (30%).

**Continuous assessment** will consist of assessing the work done during the theoretical classes and the visits, and the ability to solve the proposed activities (10%).

Assessment of **practice sessions** work by monitoring the work of the same, the ability to solve experimental problems and the ability to make very detailed and organized reports of experimental results. A written test could be done at the end of the practical sessions. (60%)



Students should pass -obtain at least a grade of 5-, both the written tests referred to the theoretical part as those referred to the practical part.

Attendance at practice sessions is mandatory to pass the subject. It is not obligatory for repeaters during the two subsequent courses to its realization.

## REFERENCES

### Basic

- M<sup>a</sup> Luisa Martín Tejera, José Luis Aleixandre Benavent (2007): El sumiller. Arte u oficio. Ediciones VJ.
- Manuel Ruiz Hernández (2003): La cata y el conocimiento de los vinos. AMV ediciones/Mundi-Prensa, (3<sup>a</sup> edición).
- José Luis Aleixandre Benavent, M<sup>a</sup> Luisa Martín Tejera, Diego Fernández Pons (2006): Comprendiendo el vino. Manual de conocimiento y servicio del vino. Valencia, Denominación de Origen.
- Ed McCarthy, Mary Ewing-Mulligan. (2011): Vino para dummies. Parramón ediciones.
- Tim Webb, Stephen Beaumont (2013): Atlas Mundial de la Cerveza. Blume.
- VV.AA. (2008): Los vinos. Larousse editorial.
- Javier Cerra (1996): Curso de Servicios hoteleros (tomo 2): Técnicas y organización. Editorial Paraninfo.
- Jesús Felipe Gallego (2006): Manual práctico de cafetería y bar. Editorial Paraninfo.
- Hugh Johnson (2017): Atlas mundial del vino. Blume.
- GastroBlog  
<http://edigital.blogs.uv.es/>

### Additional

- Consejo Regulador del Tequila  
[https://www.crt.org.mx/index.php?option=com\\_content&view=feature  
d&Itemid=101&lang=es](https://www.crt.org.mx/index.php?option=com_content&view=featured&Itemid=101&lang=es)
- Charles Maclean (2008): El libro del whisky. Ediciones Omega.
- Real Decreto 164/2014, de 14 de marzo, por el que se establecen normas complementarias para la producción, designación, presentación y etiquetado de determinadas bebidas espirituosas (BOE Núm. 74 de 26 marzo 2014).



- REGLAMENTO (CE) No 110/2008 DEL PARLAMENTO EUROPEO Y DEL CONSEJO de 15 de enero de 2008 relativo a la definición, designación, presentación, etiquetado y protección de la indicación geográfica de bebidas espirituosas y por el que se deroga el Reglamento (CEE) no 1576/89 del Consejo (Diario Oficial de la Unión Europea 13.02.2008).
- Absolut  
<https://www.absolutdrinks.com/es/cocteles-clasicos/>
- Mundo cóctel  
<https://mundococtel.wordpress.com/>