

MODULE DESCRIPTOR

TITLE	Appreciating Food and Wine
SI MODULE CODE	19-4H01-00S
CREDITS	10
LEVEL	4
JACS CODE	D600
SUBJECT GROUP	Hospitality Management
DEPARTMENT	Service Sector Management
MODULE LEADER	John Dunning

MODULE STUDY HOURS (based on 10 hours per credit)* 100			
Scheduled Learning and Teaching Activities	Placement (if applicable)	Independent Guided Study	Total Number of Study Hours
24	N/A	76	100

MODULE AIM

The aims of this module are to:

Introduce the student to an appreciation of the foods and wines currently available within the marketplace.

Develop appreciation skills that will enhance student's personal and professional knowledge of food and wine commodity selection in order to achieve optimum customer satisfaction within a variety of applications in the hospitality industry.

MODULE LEARNING OUTCOMES

By engaging successfully with this module a student will be able to

1. Identify the topical/trend groups of food and wine;
2. Understand the variety and complexity of foods available to the customer;
3. Present professional word-processed tasting notes consisting of a range of foods and wines sampled;
4. Use sensory evaluation techniques to critically analyse and identify the quality and range of foods and wines sampled.
5. Produce an essay on a selected food/wine and with reference to current ethical and/or social issues e.g. Fair Trade with appropriate academic referencing

INDICATIVE CONTENT

Understanding of key food principles
 Awareness of beverages available in the food and beverage sector
 Engagement in and understanding of tasting concepts and abilities
 Critical understanding of social and other issues related to food and wines
 Understanding of key themes
 Academic underpinning
 Structure and clarity of final submission

LEARNING, TEACHING AND ASSESSMENT - STRATEGY AND METHODS

Students will be supported in their learning, to achieve the above outcomes, in the following ways

The teaching and learning strategy is designed to actively engage the students in the process of food and wine appreciation through professional sampling of products supported by the student developing a portfolio of professional tasting notes, enhanced by relevant academic underpinning, where appropriate. Teaching sessions are structured to include a keynote lecture providing academic underpinning and background information prior to a tutored professional tasting. The activities involved in these sessions will include a combination of individual and group-based activities. Resources will include use of the technical facilities, appropriate food items, a range of international wines, videos (where appropriate), hands-on practical activities with appropriate levels of tutor support. Learning Centre staff and resources combine with SLM staff to provide an appropriate learning environment specifically in relation to self-directed study.

The assessment is based on two pieces of coursework each contributing to the module mark.

ASSESSMENT TASK INFORMATION

Task No.*	Short Description of Task	SI Code EX/CW/PR	Task Weighting %	Word Count or Exam Duration**	In-module retrieval available
1	Essay	CW	100	2500	Y

Module Title: Appreciating Food and Wine			Degree 19-4H01-00S-A/App	
Academic Year: 2012/2013	Level: 4	Credits: 10		Semester: 1
Course: HBM				
Module Leader: John Dunning				Module Team:
Assessment Method	Weighting	Submitted By		
1. Individual word processed essay (2,500 words) on a food or wine covered in the module. Essay must also include references to current ethical and/or social issues e.g. Fair Trade (Academic referencing required)	100%	To be handed-in by: week 19 (w/c 3/12/12)		

FORMATIVE ASSESSMENT Word processed Assignment title and minimum of 6 references and a brief outline for the 100% weighted assignment indicated in 1. above	Formative Assessment	To be handed-in to module tutor in the Appreciating Food and Wine session week commencing 22/10/12	See notes in assignment brief below (Submit to tutor your proposed assignment title with a minimum of 6 references for the 100% weighted assignment as well as a brief outline of the assignment
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To be awarded these module credits, students are required to achieve an overall minimum pass mark of 40%.

In-module Task Recovery Strategy

In-module retrieval opportunities are available in this module. If you receive a mark of 39% or below for the essay assignment you can resubmit this work for a maximum of 40%. You will need to resubmit your work to the SHIP. Please look at the assessment grid before you hand-in the work so you understand how it will be assessed.

FEEDBACK

Students will receive feedback on their performance in the following ways

Your tutor will give you formative feedback during the module. You also have opportunities within the module for guidance on assessments.

It is strongly recommended that you are clear about the assessment of the module, and how it operates, from the outset. Typically, students who fully understand the module from the start, and work towards the assessment in incremental stages, tend to perform better in terms of assessment than those who leave their work to the last minute!

There is an opportunity for feed-forward support by way of tutor information and guidance in relation to formative assessment of your proposed essay title, references and brief outline.

LEARNING RESOURCES FOR THIS MODULE (INCLUDING READING LISTS)

Recommended Texts
Bissell, F. (1989) <u>The Sainsbury's Book of Food</u> London: Webster's International
Cooper, D. (2000) <u>Snail eggs & Samphire - dispatches from the food front.</u> Pan Books
Kurlansky, M. (2002) <u>Choice Cuts, A miscellany of food writing.</u> Vintage.
Johnson, H. and Robinson, J. (2001) <u>The World Atlas of Wine</u> (5th Edition) London: Mitchell Beazley
Ridgway, J. (2002) <u>The Cheese Companion. The Connoisseur's Guide.</u> Hove, East Sussex: Apple Press
Robinson, J. (1995). <u>Jancis Robinson's Wine Course.</u> London: Ted Smart
Robinson, J. (1994) <u>The Oxford Companion to Wine.</u> Oxford: Oxford University Press
Scarborough, R. (2000) <u>Rioja and its Wines.</u> London: Survival Books
Sinclair, C. (1998) <u>A Cook's Dictionary. International Food and Cooking Terms from A to Z.</u> London: Peter Collin Publishing/Bloomsbury Publishing Plc
Stevenson, T. (2003) <u>Sotheby's World Wine Encyclopaedia</u> London: Dorling Kindersley
Vandyke-Price, P. (1986) <u>Dictionary of Wines and Spirits.</u> London: Peerage Books
Werle, L. (1997) <u>Australasian Ingredients.</u> Australia: Gore & Osment,
Wine and Spirit Education Trust. (1991) <u>Introducing Wines and Spirits and associated beverages.</u> London: WSET
Supplementary and Alternative Texts
The Daily Telegraph (Saturday) Weekend Section (Food and Wine)
Periodicals – The following journals are indicative only – you will find that the library subscribes to a wide range of journals, with many available online.
BBC Good Food Magazine
Caterer and Hotelkeeper.
Decanter Wine Magazine
Hospitality (the official HCIMA journal)
International Journal of Contemporary Hospitality Management
International Journal of Hospitality Management
National newspaper food & wine sections.
Restaurant Magazine
Waitrose Food Magazine
Internet sources – the resources included below provide you with an indication of the wealth of information available online relating to service, operations and quality management. As you discover additional useful resources, please email the teaching team and we will continue to develop a valuable resource together.
www.caterer-online.com
www.restaurantmagazine.com
www.bbcfoodmagazine.co.uk

SECTION 2 MODULE INFORMATION FOR STAFF ONLY

MODULE DELIVERY AND ASSESSMENT MANAGEMENT INFORMATION

MODULE STATUS - INDICATE IF ANY CHANGES BEING MADE

NEW MODULE	N
EXISTING MODULE - NO CHANGE	N
Title Change	N
Level Change	N
Credit Change	N
Assessment Pattern Change	N
Change to Delivery Pattern	N
Date the changes (or new module) will be implemented	N/A

MODULE DELIVERY PATTERN - Give details of the start and end dates for each module. If the course has more than one intake, for example, September and January, please give details of the module start and end dates for each intake.

	Module Begins	Module Ends
Course Intake 1	01/09/13	20/12/13
Course Intake 2	DD/MM/YYYY	DD/MM/YYYY
Course Intake 3	DD/MM/YYYY	DD/MM/YYYY

Is timetabled contact time required for this module?	Y
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Are any staff teaching on this module non-SHU employees?	N
If yes, please give details of the employer institution(s) below N/A	
What proportion of the module is taught by these non-SHU staff, expressed as a percentage?	N/A

MODULE ASSESSMENT INFORMATION

Indicate how the module will be marked	
*Overall PERCENTAGE Mark of 40%	Y
*Overall PASS / FAIL Grade	N

*Choose one only – module cannot include both percentage mark and pass/fail graded tasks

SUB-TASKS

Will any sub-tasks (activities) be used as part of the assessment strategy for this module?	N
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If sub-tasks / activities are to be used this must be approved within the Faculty prior to approval. Sub-task / activity marks will be recorded locally and extenuating circumstances, extensions, referrals and deferrals will not apply to sub-tasks / activities.

FINAL TASK

According to the Assessment Information shown in the Module Descriptor, which task will be the LAST TASK to be taken or handed-in? (Give task number as shown in the Assessment Information Grid in Section 1 of the Descriptor)	Task No. 1
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NON-STANDARD ASSESSMENT PATTERNS

MARK 'X' IN BOX IF MODULE ASSESSMENT PATTERN IS NON STANDARD, eg MODEL B, ALL TASKS MUST BE PASSED AT 40%.	
NB: Non-standard assessment patterns are subject to faculty agreement and approval by Registry Services - see guidance. notes.	