

Land Acknowledgement

UBC Vancouver Campus, where this course is held, is located on the traditional, ancestral, and unceded territory of the xʷməθkʷəy̓əm (Musqueam) people. The land it is situated on has always been a place of learning for the Musqueam people, who for millennia have passed on their culture, history, and traditions from one generation to the next on this site.

Course Details

Course	FNH 330 002
Prerequisites	19 years or older, 3 rd -year standing
Term/year	2024W2 (Jan-Apr 2025)
Lecture day/time	T/Th, 4:00-4:50 pm
Lecture location	CHBE 101 (Chemical and Biological Engineering)
Lab locations	T or Th, 5-6pm, MCML 256 (L2C,G); MCML 258 (D,E); MCML 260 (A,H) MCML 160 (B,F)
Instructor	Jay Martiniuk
Email	jay.martiniuk@ubc.ca (please email through Canvas instead)
Office	Room 133, MacMillan Building
Office hours	Tues 12-1 (on Zoom or in-person) or by arrangement with instructor
TAs	Sarah Davis, Joshua Levesque, Reilly Perovich, Nikolas Wilson
Syllabus version	Jan 2 2025

Course Instructor Quick Biography

My name is Jay Martiniuk (you can call me Jay)! I am a Lecturer in Food, Nutrition and Health in the Faculty of Land and Food Systems. I was formerly a winemaker and worked in the BC wine industry for 10+ years. I also have my MSc in Food Science from the UBC Wine Research Centre and am currently a PhD student at the WRC. I am passionate about wine and wine science and hope that by taking this course, you will become more interested in the topic of wine and its fascinating science.

Course Structure

This course is an introduction to the principles of viticulture, enology, wine appreciation and the regulation and classification of wines from selected regions of the world. It includes some elements of wine microbiology and chemistry; wine marketing; and the social, economic and health aspects of wine consumption.

Lectures

Lectures are multi-access (in-person with Zoom simultaneously broadcast). A 50-min (4:00-4:50 pm) lecture is provided on Tuesdays & Thursdays. I will post lecture slides on Canvas before class.

Laboratory

The course includes a 1.0-hr in-person laboratory (5:00-6:00 pm*) with sensory training, wine-tasting and wine-label review. A \$50 lab fee is charged to cover lab costs.

Note: labs begin in Week 2, Tues and Thurs at 5pm.

TAs will direct the labs from MCML rooms 256, 258, 260 & 160 each Tuesday or each Thursday

depending on lab section (L1A-L1H).

*A few labs may go slightly overtime as we try to review/taste wines as efficiently as possible; please address any concerns with Jay re. scheduling issues.

Note that our wines are tasted (and then spit into a spit-cup that you provide). There will be **NO CONSUMPTION OF ALCOHOL during labs**. Failure to comply with this rule may result in failure of the lab participation component & exclusion from further lab activities. The TAs and I will monitor all tastings periodically.

Quizzes

There are three low-stakes quizzes available before each midterm/final exam to help review the concepts covered in class, on videos, and in the lab. The quizzes are available over two days, they are open book, and you have two 60-minute attempts to complete them. Note that no answers are given between attempts.

Exams

Exams are open-book and written in class on Canvas. They are written in class to ensure students are working on their own to complete the exams. Each exam covers a different section of the course (exams are non-cumulative).

The final exam consists of an 80 min written exam followed by a 15 minute tasting exam. I will provide more details on the final exam later in the term when exam dates are released.

iClicker

Students are required to have an iClicker/device with iClicker Cloud installed as a part of participation marks in class. If you answer one or more questions in at least 80% of lectures after Week 2 (end of add-drop period), you will receive full participation marks. If you answer fewer questions than the above, your participation mark will be based on the proportion of classes you have answered questions in. Check out the link below to get information on how to install iClicker on your device:

<https://lthub.ubc.ca/guides/iclicker-cloud-student-guide/>

Learning Outcomes

Upon completion of this course, students will be able to

- 1) Describe basic grape growing practices and explain how they influence crop quality and vine health
- 2) Describe basic winemaking processes for various classes of wine and explain how they impact wine attributes
- 3) Evaluate specific styles of wines and describe their main attributes
- 4) Discuss how viticulture, geography, & climate relate to a typical wine profile or wine region
- 5) Interpret and compare the wine regulatory, appellation systems and labelling requirements of example wine regions
- 6) Discuss the role and history of wine as a specialty food and its impact on health and society

Learning Activities

- 1) Use techniques and standards for practice of sensory evaluation of wines.
- 2) Participate in labs centred around sensory evaluation/appreciation of various styles of wine.
- 3) View videos that illustrate viticulture, the training for and actual sensory evaluation of various styles of wine, and some background on various wine regions of the world.

Learning Materials

Course learning materials (lecture slides, lab book, supplemental notes, aroma chart, videos, study materials for quiz/exam prep) will be available on Canvas. Use of Canvas Discussion for Instructor & peer support is helpful.

Upon paying the lab fee in your first lab, you will receive two International Standards Organization wine glasses for use in the laboratories.

Schedule of Lecture Topics, Labs and Exams

Note: Schedule may be adjusted by the instructor during the term if required.

WEEK 1 **Lecture:** An overview of course topics and requirements. Sensory components of wine assessment; white & red wine varieties.

No labs this week.

WEEK 2 **Lecture:** A brief history & overview of wine & society; regulations & economic considerations. Viticulture.

Lab 1: Sensory evaluation exercises – training: aroma recognition white wines. *Pick up wine glasses and pay lab fee.*

WEEK 3 **Lecture:** Viticulture and terroir, grapevine physiology and development

Lab 2: Sensory evaluation exercises – training: aroma recognition, taste. *Pick up wine glasses and pay lab fee this week.*

WEEK 4 **Lecture:** Grapevine physiology and development cont'd; vineyard management and training systems. **Quiz available this week on Canvas.**

Lab 3: Sensory evaluation of white wines. *Bring wine glasses, spit cup and water to this lab. Admission to lab will not be permitted if lab fee has not been paid or if without spit cup.*

- WEEK 5** **Tues Feb 4: Midterm exam I** (50 min) includes lecture material from start of term up to cutoff (determined by instructor).
- Lecture:** White winemaking
- Lab 4:** Sensory evaluation of white wines (wine processing).
- WEEK 6** **Lecture:** White winemaking cont'd; red winemaking
- Lab 5:** Sensory evaluation exercises: aroma recognition, bitterness, astringency in red wines.
- WEEK 7** READING WEEK. NO CLASSES OR LABS.
- WEEK 8** **Lecture:** Sparkling winemaking and specialty winemaking
- Lab 6:** Red wines 1
- WEEK 9** **Lecture:** Wine regulations and history, crus classés, AOC/P. **Quiz available this week on Canvas.**
- Lab 7:** Red wines 2
- WEEK 10** **Tues March 11: Midterm exam 2** (50 min) includes lecture material from Midterm 1 up to cutoff point (determined by instructor).
- Lecture:** Wines of France
- Lab 8:** Specialty wines
- WEEK 11** **Lecture:** Wines of France, Germany. **Quiz available end of this week on Canvas.**
- Lab 9:** Wines of France
- WEEK 12** **Lectures:** Wines of Germany Cont'd, Wines of California and PNW.
- Lab 10:** Wines of Germany
- WEEK 13** **Lectures:** Wines of Canada
- Lab 11:** Wines of California
- WEEK 14** **Lecture:** Wine and Health
- No labs this week**
- Note:** Final exam will include content from end of Midterm 2 to end of course + entire lab book

Assessments of Learning

Canvas quizzes (3 x 2%)	6%
Midterm exam I (Feb 4)	25%
Midterm exam II (Mar 11)	25%
Final exam	34%
Written exam (80min)	29%
Lab tasting exam*	5%*

Note: The final exam may include information from the lab book or laboratories.

** In the event the lab tasting exam is cancelled (e.g. due to COVID), the written final will be worth 34% of the final grade.*

Participation	10%
Lectures (iClicker question participation in 80% of lectures for full marks)	5%
Labs (Lab 2 to end of course)	5%
<i>1% deduction from the 5% for each lab missed; exceptions for valid health- or academic-related absences: email Jay and your TA through Canvas to notify them.</i>	

Note: At the Instructor's discretion, the grade distribution or deadlines may be altered on a case-by-case basis. If needed, students will be directed to advising for formal accommodations.

Generative AI

The use of generative AI tools, including ChatGPT and other similar tools, to complete or support the completion of any assessments in this course including quizzes and exams is not allowed and would be considered academic misconduct. Students found using these tools in assessments may receive 0 on their assessments.

Academic Integrity

The academic enterprise is founded on honesty, civility, and integrity. All UBC students are expected to behave as honest and responsible members of an academic community. At the most basic level, this means submitting only original work done by you and acknowledging all sources of information or ideas and attributing them to others as required. This also means you should not cheat, copy, or mislead others about what is your work.

It is the student's obligation to learn, understand and follow the standards for academic honesty. Students must be aware that standards at the University of British Columbia may be different from those in secondary schools or at other institutions.

Violations of academic integrity lead to the breakdown of the academic enterprise, and therefore serious actions are taken. Plagiarism or cheating may result in a mark of zero on an assignment, exam, or course. More serious consequences may apply if the matter is referred to the President's Advisory Committee on Student Discipline. Academic misconduct may result in a one-year suspension from the University and a notation of academic discipline on the student's record.

The [UBC library](#) has a useful Academic Integrity website that explains what plagiarism is and how to avoid it. If a student is in any doubt as to the standard of academic honesty in a particular course or assignment, then the student must consult with the instructor as soon as possible. A more detailed

description of academic integrity, including the University's policies and procedures, may be found in the [Academic Calendar](#).

University Policies

UBC provides resources to support student learning and to maintain healthy lifestyles but recognizes that sometimes crises arise and so there are additional resources to access including those for survivors of sexual violence. UBC values respect for the person and ideas of all members of the academic community. Harassment and discrimination are not tolerated nor is suppression of academic freedom. UBC provides appropriate accommodation for students with disabilities and for religious observances. UBC values academic honesty and students are expected to acknowledge the ideas generated by others and to uphold the highest academic standards in all of their actions.

Details of the policies and how to access support are available on [the UBC Senate website](#).

Other Course Policies

Alcohol consumption in laboratory is not allowed and will result in failure of that laboratory and possible expulsion from the course.

Copyright

All materials of this course (course handouts, lecture slides, assessments, course readings, etc.) are the intellectual property of the Course Instructor or licensed to be used in this course by the copyright owner. Redistribution of these materials by any means without permission of the copyright holder(s) constitutes a breach of copyright and may lead to academic discipline.