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_V 330 001
Prerequisites	19 years or older, 3rd-year standing
Term/year	2025W1 (Sept-Dec 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 (L1A,E); MCML 258 (B,F); MCML 260 (C,G) MCML 158 (D,H)
Instructor	Jay Martiniuk
Email	jay.martiniuk@ubc.ca (for course-related emails, please use Canvas instead)
Office	Room 133, MacMillan Building
Office hours	12-1pm Tuesday, on zoom (or in-person or by arrangement with instructor)
TAs	Sarah Davis, Vladislav Korolev, Reilly Perovich, Nikolas Wilson
Syllabus version	Sept 03 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 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 components 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/discussion class is provided Tuesdays & Thursdays. Lecture slides will be posted on Canvas before class.

iClicker Cloud is required for lecture. For information on setup, go to https://lthub.ubc.ca/guides/iclicker-cloud-student-guide/

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 $51 lab fee is charged to cover lab costs. Please pay the lab fee at https://secure.touchnet.net:443/C20435_ustores/web/product_detail.jsp?PRODUCTID=1996&SINGLESTORE=true

Please keep a copy of the payment confirmation to show your TA in order to receive your glasses!

(If necessary, lab fees can be paid by cash with **exact change** or by cheque.)

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).

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 & exclusion from further lab activities. The TAs and I will monitor all tastings periodically.

Wine glasses must be dropped off in classrooms before lecture to allow TAs to set up labs and start on time.

Lab late policy: students who are late to lab (e.g. more than 5 min late) may be penalized 0.25% of their participation mark.

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). There are three quizzes to prepare students for exams; these are written at home in a 60-minute period on Canvas and two attempts are given. No answers are provided between attempts.

The final exam consists of a lab final exam in the last week of class, and an 80 min written exam during the exam period. 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 a question 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.

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 (lab book, lecture slides, supplemental notes, aroma chart, videos, study materials for quiz/exam prep) will be available in/via Canvas. Lecture slides will be posted the day prior to lecture at the latest. Use of Canvas Discussion for Instructor & peer support is helpful. A $51 lab fee to be paid by credit card is charged.

Schedule of Topics

Note: schedule may be adjusted by the instructor during the term if necessary.

WEEK 1

Lecture: An overview of course topics and requirements.
No labs this week. Pay lab fee online.

WEEK 2
Lecture: Sensory components of wine assessment; white & red wine varietals. A brief history & overview of wine & society, regulations & economic considerations. Viticulture.

Lab 1: Sensory evaluation exercises – training: aroma recognition white wines. *Sections A-H: pick up wine glasses.*

WEEK 3

Lecture: Viticulture and terroir, grapevine physiology and development

Lab 2: Sensory evaluation exercises – training: aroma recognition, taste. *Sections A-H: pick up wine glasses.*

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 bottle to this lab. Admission to lab will not be permitted if lab fee has not been paid or if without spit cup***.**

WEEK 5

Thurs Oct 2: **Midterm exam I** (50 min) includes material (including lab book) from start of term up to cutoff (determined by instructor).

No labs this week due to Truth and Reconciliation Day on Tuesday, Sept 30.

WEEK 6

Lecture: White winemaking

Lab 4: Sensory evaluation exercises – training: aroma recognition, red wines; bitterness; astringency.

WEEK 7

Lecture: Red winemaking, sparkling winemaking

Lab 5: Red wines 1.

WEEK 8

Lecture: Sparkling winemaking con'td and specialty winemaking (sweet wines).

Lab 6: Red wines 2

WEEK 9

Lecture: European wines: Wine regulations and history, crus and crus classés, AOP. **Quiz available this week on Canvas**.

Lab 7: Specialty wines

WEEK 10

Tues Nov 4: Midterm exam 2 (50 min) includes material (from lecture and lab book) from Midterm 1 up to cutoff point (determined by instructor).

Lecture: Wines of France

Lab 8: Wines of France

WEEK 11

Lecture: Wines of France cont'd, wines of Germany.

Midterm break: No labs this week.

WEEK 12
Lectures: Wines of Germany cont'd, Wines of California and Pacific Northwest (USA)

Quiz available this week on Canvas.

Lab 9: Wines of Germany

WEEK 13
Lectures: Wines of Canada

Lab 10: Wines of Canada

WEEK 14

Lecture: Wines of Canada cont'd, Wine and Health

Lab 11: Lab final exam + extra wines

(Note that for this lab, it is critical you place your glasses before lecture to ensure you have wine poured for you!)

Assessments of Learning

EVALUATION

Canvas mini-quizzes (3 x 2%)		6%
Midterm exam I (Oct 2)		23.75%
Midterm exam II (Nov 4)		23.75%
Final exam		34%
Written	29%	
Lab tasting exam*	7.5%*	

Note: The final exam will include information taken from & about the sensory evaluation of wine, and/or wine-type identification discussed in lab.

** 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%	

1% deduction from the 5% for each lab missed; exception for valid illness- or academic-related absences: email Jay and your TA through Canvas to notify them.

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 goal of the open-book policy of FNH 330 is to encourage students to synthesize information themselves. 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.

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

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