

Wine and Artisan Foods CERTIFICATE

Program Overview

The Wine and Artisan Foods certificate provides the graduate with a strong knowledge of wine, wine service skills and wine marketing strategies in addition to current trends in food and wine pairing and preparing Artisan Foods.

Career Opportunities

The wine industry is rapidly expanding within the United States, where wine sales represent the largest wine consumer market in the world. A new report published by Allied Market Research, titled, "Luxury Wines and Spirits Market by Product Type, Distribution Channel and Geography: Global Opportunity Analysis and Industry Forecast, 2014 - 2022," projects that the global luxury wines and spirits market was valued at \$812,108 million in 2015, and is expected to reach \$1,122,578 million by 2022, growing at a CAGR of 4.8 percent from 2016 to 2022. Wine sales have now surpassed beer sales, with millennials rapidly adapting to wine over beer. Wine sales are an important profit center for the restaurant/ hospitality industry, and thus a comprehensive knowledge of wine is critical for maximizing outcomes.

Opportunities are available in hotels, restaurants, wine bars, resorts, clubs, catering and corporate dining.

Source: Modern Restaurant Management, Top 5 Consumer Trends of 2017, 2017 Edition-
www.modernrestaurantmanagement.com/according-to-a-recent-studysurvey-end-of-january-2017-edition

Program Outcomes

1. Graduates will have knowledge and skills in professional tasting techniques for assessment and evaluation of wine.
2. Graduates will have knowledge and skills in wine service techniques.
3. Graduates will have knowledge and skills in wine business considerations.
4. Graduates will have knowledge and skills in wine merchandising, marketing and public relations.
5. Graduates will have the knowledge and skills of artisan foods preparation and wine pairing skills necessary for a full service restaurant.

Program Faculty

Nikki Erpelding nikki.erpelding@saintpaul.edu
Program Faculty

Sean Jones sean.jones@saintpaul.edu
Artisan Courses

Program Requirements

- Check off when completed
Must be 21 years of age**

| Course | Cr |
|---|-----|
| <input type="checkbox"/> CULA 1600 Professional Introduction to Wine | 2 |
| <input type="checkbox"/> CULA 1610 Flavor Dynamics of Wine | 2* |
| <input type="checkbox"/> CULA 1620 Professional Wine Service | 1** |
| <input type="checkbox"/> CULA 1630 Strategies for Pairing Food and Wine | 2 |
| <input type="checkbox"/> CULA 1640 Wine Marketing | 2 |
| <input type="checkbox"/> CULA 3630 Artisan Baking | 3 |
| <input type="checkbox"/> CULA 3635 Artisan Cheese | 3 |
| <input type="checkbox"/> CULA 3641 Charcuterie | 2 |

Total Program Credits 17

* Course has a differential tuition rate. Check the Course Schedule at www.saintpaul.edu/CourseSchedule for current course costs.

** Alcohol awareness/server training is part of CULA 1620

Program Start Dates

Fall – Wine Courses
Summer – Artisan Courses

Course Sequence

Not all courses are offered each semester. Students should consult with the Program Faculty each semester.

First Semester (Fall only)

| | |
|--|----------|
| CULA 1600 Professional Introduction to Wine | 2 |
| CULA 1610 Flavor Dynamics of Wine | 2 |
| CULA 1620 Professional Wine Service** | 1 |
| CULA 1630 Strategies for Pairing Food and Wine | 2 |
| CULA 1640 Wine Marketing | 2 |
| Total Semester Credits | 9 |

Second Semester (Summer only)

| | |
|-------------------------------|----------|
| CULA 3630 Artisan Baking | 3 |
| CULA 3635 Artisan Cheese | 3 |
| CULA 3641 Charcuterie | 2 |
| Total Semester Credits | 8 |

Total Program Credits 17

Minimum Program Entry Requirements

Students entering this program must meet the following minimum program entry requirements:

Reading: Score of 78+ or grade of "C" or better in READ 0722

Writing: Score of 60+ on Reading Comprehension or grade of "C" or better in ENGL 0921

Arithmetic: Score of 52+

Must be 21 years of age.

Assessment Results and Prerequisites:

Students admitted into Saint Paul College programs may need to complete additional courses based on assessment results and course prerequisite requirements. Certain MATH, READ, and ENGL courses have additional prerequisites.

318C

Information is subject to change.
This Program Requirements Guide is not a contract.