Faculty of Higher Education

Subject Code	HOS606
Subject Name	Australian Wine in Hospitality
Credit points	6
AQF Level	6 (Year 2)
Delivery mode	On campus
Prerequisites	None

Subject Overview	This subject explores the natural and human factors influencing the organoleptic characteristics of Australian wine, through formal tastings, regional masterclasses, and regional excursions. Students will analyse the concept of terroir and critically compare the influence of regionality on the resulting wine style of key Australian wines. Through the application of structured wine tasting techniques, students will evaluate a range of wine styles and contextualise their importance in a hospitality setting. Students will compare current beverage program trends in hospitality with relevant issues impacting the Australian wine industry, evaluating how these trends influence or respond to industry challenges.

Learning Outcomes	Identify the factors that influence the presentation of wine in the glass
	Compare wines from different regions by examining the influence of terroir
	Evaluate wines for a hospitality context using industry-recognised terminology
	Critique wine list designs for a range of tourism and hospitality settings
	Discuss current trends impacting beverage programs in the hospitality industry

Assessments	**Indicative assessments**	**Weighting**
	Reflective Journal (includes hurdle requirement)	30%
	Written and practical Class Test	20%
	Infographic Presentation	20%
	Report	30%

Graduate Attributes addressed in this subject	Preparedness
	Systematic and coherent body of knowledge
	Cognitive skills to analyse and critique, synthesise and consolidate knowledge
	Communication skills
	Personal attributes - Sensory tasting skills

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