

**COURSE DATA****DATA SUBJECT****Code:** 36380**Name:** Sommeliers and cocktails**Cycle:** Undergraduate Studies**ECTS Credits:** 6**Academic year:** 2025-26**STUDY (S)**

Degree	Center	Acad. year	Period
1212 - Degree in Gastronomic Sciences	Facultat de Farmàcia i Ciències de L'alimentació	3	Second quarter

**SUBJECT-MATTER**

Degree	Subject-matter	Character
1212 - Degree in Gastronomic Sciences	Sommeliers and cocktails	COMPULSORY

**COORDINATION**

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**SUMMARY**

The subject "Sommelier and Cocktail making" is a compulsory subject of third year of the Degree of Gastronomic Sciences, which is taught in the Faculty of Pharmacy and Food Sciences of the University of Valencia. This course has a total of 6 ECTS credits to be taught in the second semester.

This course aims to introduce students to the basic notions about sommelier functions (from choosing the type of drink to the service), to have a good knowledge of the world of wine and to be familiar with both classic and modern pairings, in order to refine the selection of the best combination between food and beverages.

**PREVIOUS KNOWLEDGE****RELATIONSHIP TO OTHER SUBJECTS OF THE SAME DEGREE**

There are no specified enrollment restrictions with other subjects of the curriculum.

**OTHER REQUIREMENTS**

Doesn't exist



## COMPETENCES / LEARNING OUTCOMES

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Adquirir la formación básica para formular hipótesis, recoger e interpretar la información para la resolución de problemas siguiendo el método científico y comprendiendo la importancia y las limitaciones del pensamiento científico.

Conocer las funciones propias de un somiller.

Deal with the management tasks associated with sommelieriy.

Have knowledge and understanding in the field of gastronomic sciences.

Learn the fundamentals for using the scientific equipment directly related to professional activity.

Plan, order and channel activities in such a way that unforeseen events are avoided as much as possible, possible problems are foreseen and minimised, and solutions are anticipated.

Resolver tareas o realizar trabajos en el tiempo asignado para ello manteniendo la calidad del resultado.

Ser capaz de realizar las aproximaciones requeridas con el objeto de reducir un problema hasta un nivel manejable.

Ser capaz de trabajar en equipo y de organizar y planificar actividades, teniendo en cuenta, siempre, una perspectiva de género.

Students must be able to apply their knowledge to their work or vocation in a professional manner and have acquired the competences required for the preparation and defence of arguments and for problem solving in their field of study.

Students must be able to communicate information, ideas, problems and solutions to both expert and lay audiences.

Students must have the ability to gather and interpret relevant data (usually in their field of study) to make judgements that take relevant social, scientific or ethical issues into consideration.

## DESCRIPTION OF CONTENTS

### 1. THE PROFESSION OF THE SOMMELIER

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DESIGN AND PREPARATION OF MASTERCLASS, BUSINESS CLASS, TASTES AND SEMINARS



## **2. PAIRING MENUS**

PAIRING MENUS

## **3. STOCKS MANAGEMENT**

STOCKS MANAGEMENT

## **4. CREATING A WINE AND OTHER BEVERAGES LIST**

CREATING A WINE AND OTHER BEVERAGES LIST

## **5. OPERATION OF THE WINE CELLAR**

OPERATION OF THE WINE CELLAR

## **6. BEER**

BEER

## **7. SPIRITS**

SPIRITS

## **8. COCKTAIL**

COCKTAIL

## **9. CUSTOMER SERVICE**

CUSTOMER SERVICE

## **10. SAFETY STANDARDS, HYGIENE AND ENVIRONMENTAL PROTECTION OF SOMMELIERS**

SAFETY STANDARDS, HYGIENE AND ENVIRONMENTAL PROTECTION OF SOMMELIERS



## WORKLOAD

### PRESENCIAL ACTIVITIES

Activity	Hours
Theory	15,00
Other activities	45,00
<b>Total hours</b>	<b>60,00</b>

### NON PRESENCIAL ACTIVITIES

Activity	Hours
Attendance at other activities	0,00
Individual or group project	0,00
Independent study and work	90,00
Preparation of lessons	0,00
Preparation for assessment activities	0,00
Resolution of case studies	0,00
<b>Total hours</b>	<b>90,00</b>

## TEACHING METHODOLOGY

The **theoretical teaching** methodology will be based on lectures along with the possible performance, presentation and defense of individual or/and collective reports. Classes are taught using audio-visual technical equipment. The student will have this material in the virtual classroom

During the **practice sessions** students will be able to extend and implement their knowledge. The teacher will monitor the practices, will address the doubts in the implementation and provide guidance on how to make reports, organizing results and conclusions. At the end of the internship, it may be required of students to develop and deliver to the teacher a report within a certain schedule.

## EVALUATION

**Written test** to ensure knowledge and understanding of established theoretical minimum content for the subject (30%).

**Continuous assessment** will consist of assessing the work done during the theoretical classes and the visits, and the ability to solve the proposed activities (10%).

**Assessment of practice** sessions work by monitoring the work of the students, the ability to solve experimental problems and the ability to make detailed and organized reports of the topics analyzed. A written test will be done at the end of the practical sessions. (60%)

Students should pass -obtain at least a grade of 5-, both the written tests referred to the theoretical part as



those referred to the practical part.

Attendance at practice sessions is mandatory to pass the subject. It is not obligatory for repeaters during the two subsequent courses to its realization.

## REFERENCES

- Aleixandre Benavent, José Luis; Martín Tejera, M<sup>a</sup> Luisa y Fernández Pons, Diego (2006): Comprendiendo el vino. Manual de conocimiento y servicio del vino. Valencia, Denominación de Origen.
- Cerra, Javier (1996): Curso de Servicios hoteleros (tomo 2): Técnicas y organización. Editorial Paraninfo.
- Gallego, Jesús Felipe (2006): Manual práctico de cafetería y bar. Editorial Paraninfo.
- Johnson, Hugh (2017): Atlas mundial del vino. Blume.
- Maclean, Charles (2008): El libro del whisky. Ediciones Omega.
- Martín Tejera, M<sup>a</sup> Luisa y Aleixandre Benavent, José Luis (2007): El sumiller. Arte u oficio. Ediciones VJ.
- McCarthy, Ed y Ewing-Mulligan, Mary (2011): Vino para dummies. Parramón ediciones.
- Ruiz Hernández, Manuel (2003): La cata y el conocimiento de los vinos. AMV ediciones/Mundi-Prensa, (3<sup>a</sup> edición).
- VV.AA. (2008): Los vinos. Larousse editorial.
- Webb, Tim y Beaumont, Stephen (2013): Atlas Mundial de la Cerveza. Blume.

## NORMATIVE REFERENCES

- Ley 24/2003, de 10 de julio, de la Viña y del Vino (BOE Núm. 165 de 11 de julio de 2003).
- Real Decreto 164/2014, de 14 de marzo, por el que se establecen normas complementarias para la producción, designación, presentación y etiquetado de determinadas bebidas espirituosas (BOE Núm. 74 de 26 marzo 2014).
- Reglamento (UE) 2019/787 del Parlamento Europeo y del Consejo, de 17 de abril de 2019, sobre la definición, designación, presentación y etiquetado de las bebidas espirituosas, la utilización de los nombres de las bebidas espirituosas en la presentación y etiquetado de otros productos alimenticios, la protección de las indicaciones geográficas de las bebidas espirituosas y la utilización de alcohol etílico y destilados de origen agrícola en las bebidas alcohólicas, y por el que se deroga el Reglamento (CE) n.º 110/2008 (Diario Oficial de la Unión Europea 17.05.2019).

## WEB SITES

- Consejo Regulador del Tequila [https://www.crt.org.mx/index.php?option=com\\_content&view=featured&Itemid=101&lang=es](https://www.crt.org.mx/index.php?option=com_content&view=featured&Itemid=101&lang=es)
- Absolut <https://www.absolutdrinks.com/es/cocteles-clasicos/>
- Mundo cóctel <https://mundococtel.wordpress.com/>
- GastroBlog <http://edigital.blogs.uv.es/>