

# Food Science 470 WINE APPRECIATION



## Course Information

- **Course number and title:** FS 47000 - 001 Wine Appreciation
- **CRN:** 20980
- **Instructional modality:** in-person (or online asynchronously as needed)
- **First mandatory class meeting:** Monday, August 25, 6:30 pm
- **Meeting day and time:** Weekly, Mondays, 6:30 pm – 9:00 pm or online asynchronously, resp.
- **Meeting location:** 224 Class of 50 (CL50) lecture hall
- **Course credit hours:** 3.0
- **Course fees:** 1. \$ 42 (administrative fee)  
2. \$106 (text book rental)
- **Wine cost:** One bottle of wine of your choice for the class assignment, according to your budget
- **Prerequisites:** Students must be at least 21 years old on the first day of class.  
You do *not* need to have prior experience with wine, or an exceptional or trained palate to appreciate wine or to achieve a superior grade in this class!

## Contact Information

- **Name of the instructor:** Christian Butzke [*Boots-ka*]
- **Office Location:** 3239 Nelson Hall of Food Science (NLSN)
- **Purdue Email Address:** [butzke@purdue.edu](mailto:butzke@purdue.edu) or [cbutzke@purdue.edu](mailto:cbutzke@purdue.edu)
- **Office Phone Number:** 765.494.6500
- **Office Hours/Student Consultations:** Upon request, in-person or via Zoom
- **Teaching Assistants:** Becka, Claire, Kyndall & Selene

## Required Textbook:

- Mandatory pre-class reading for quizzes & exams (and for the syllabus quiz):  
**Wine Appreciation 3<sup>rd</sup> Edition. Kendall-Hunt Publishing Company ISBN 9798385182909**  
Please rent the eBook prior to class at <https://he.kendallhunt.com/product/wine-appreciation>  
Note that the Syllabus Quiz and Quiz 15 can only to be submitted via the eBook.

## Course Description, Objectives & Learning Outcomes:

*FS 470 WINE APPRECIATION* is a study of the history of winegrowing, global and local grape and wine production techniques, and the economic impact of the wine industry as a relevant part of modern value-added agriculture. Descriptive sensory evaluations of regional wine styles are demonstrated. This STEM course is designed to provide a scientific understanding of the nature of wine - its production, history, uses and related responsibilities. FS 470 is a structured course of study designed to help you learn about the major types of wine - to intrigue your friends and relatives with wine lore and timely toasts - to dazzle business associates with translations of restaurant wine lists - to articulate your tastes and preferences into sensible wine and food pairings. Note that wine is solely a matter of personal preference influenced by individual taste, tasting experiences and associations. Never be intimidated or embarrassed, and always feel free to speak your mind! Some folks call this 'knowing wine' - and others call it *culture* ... Wine Appreciation is a 400-level course. Students will thus need to know an upper division level of material in order to earn a superior grade. Anyone with a positive attitude can succeed. In most courses of study, there is a close correlation of higher grades with consistent reading, listening, and note taking. Although many students will take this class for personal enrichment, it is a regular 3-credit course whose result may affect your GPA, or ability to graduate in a timely fashion. The topics covered require a substantial amount of study to recall historical, geographical, regulatory, sensory and technical details.

## The Wine Professor

Dr. Christian Butzke is a professor of enology (the science of wine) and food science in Purdue's College of Agriculture. An award-winning faculty entrepreneur, he is also Purdue's first *SUFIE*, the *Senior University Fellow for Innovation & Entrepreneurship*, and leads faculty teams of seasoned collegiate *I&E Fellows* and departmental *I&E Ambassadors* across the university system to foster an academic culture of innovation and entrepreneurship that elevates the societal impact of Purdue's use-inspired research. He is a past-president of the American Society for Enology and Viticulture, the winemakers' professional guild, and was chief judge of the Indy International, the largest scientifically organized and independent wine competition in the US. He is the author of two books and dozens of scientific and popular publications on wine, and has taught wine appreciation to more than 10,000 undergraduate students. The Wine Professor was inducted into Purdue's *Book of Great Teachers* as a faculty member "who has devoted his life to excellence in teaching and scholarship". His applied research program addresses fine wine quality from fermentation problems to bottle closure issues, from global wine transport conditions to wine aging kinetics. His work on wine has been featured in the popular media including the New York Times, Boston Globe, PBS, The Economist, Financial Times, Wine Spectator, Rolling Stone Magazine, and many others. His responsibilities include the planning, coordination and teaching of professional education programs in enology, such as the online Purdue Winemaking Certificate. A former faculty member of the UC Davis Department of Viticulture and Enology, he is the co-founder of the Joint Burgundy-California-Oregon Winemaking Symposia, served on the managing committee for the wine industry's largest conference, the Unified Wine & Grape Symposium, and has been an award-winning commercial winemaker. He is co-founder and chief enologist of the Purdue-based startup VinSense, a software company that provides vineyard management decision-support through real-time, high-resolution functional soil maps, modeling of soil and climate effects on fruit composition and quality, and powerful analytics and visualization tools. He has three awesome daughters.



Connect on LinkedIn! <https://www.linkedin.com/in/christian-butzke-471212285>

## Wine Purchases and Tastings

I will discuss about 40 wine styles in class, and you yourself – individually, not as a group – must evaluate ONE wine during the entire semester for the class video assignment "Speaking to the Wine". I suggest that you visit your local grocery stores or wine shops, or travel to a local winery to purchase a bottle of wine of your choice, according to your personal budget. You might find a bottle of a "red Bordeaux blend" for \$3 or one for \$3,000, and either one is fine to taste as an example of style. Searching for, contemplating, discussing, deciding on, and trying different exciting wines is part of the educational experience in this class. We do not recommend any specific brands or labels, and please note that we do not have any financial interest in wine companies, distributors, or wine retailers. If you should come across other wine appreciation students in your neighborhood, you may share bottles of wine, their cost, and your comments and opinions. Always be safe, and enjoy. Suggestions for wine purchases are posted on Brightspace as well. If possible, we strongly encourage you to visit a local winery and vineyard around your area during the semester. Be safe, take a rideshare, or if you go as a group, you must assign a designated driver.

**In order for us to serve you any one of the class wines, you must have your DRIVER'S LICENSE or PASSPORT on the table, ready to be checked by the TAs when each individual wine is poured - three times an evening and throughout the semester!**

## Health

In this class, we have the opportunity to sample an alcoholic beverage. With this opportunity comes the responsibility not to abuse it. *Uti, non abuti* - as the old Romans used to say ... If you sampled wine during a class or as part of your assignment, make sure you have a designated driver if you plan to travel immediately thereafter.

Always stay safe, don't let your guard down, and respect the intent, integrity, and reputation of the class. Future generations of FS 470 students will be appreciative of your consideration.

Purdue University is committed to providing students, faculty, staff and visitors a safe, healthy campus and workplace. The University recognizes the health risks associated with alcohol misuse and is committed to supporting students and employees who seek treatment for these conditions. The University also recognizes that alcohol misuse diminishes workplace, campus and community safety, and undermines the University's ability to fulfill its public service mission. Please note that you do not have to drink wine in this class if you decide not to.

If you experience any form of harassment, including sexual violence, please seek immediate help (Center for Advocacy, Response, and Education ([CARE](https://www.purdue.edu/harassment/harassment/oie_reporting.php)) 765-495-2273) and report any incidence at

[https://www.purdue.edu/harassment/harassment/oie\\_reporting.php](https://www.purdue.edu/harassment/harassment/oie_reporting.php)

### **Purdue University Accessibility Policies and Services**

- Purdue commitment to [Equal Access and Opportunity](#)
- [Web Accessibility Policy](#)
- The Disability Resource Center (DRC) ensures universal access to classes, programs and activities. Purdue has designated the DRC to determine reasonable accommodations for students with disabilities. To learn more visit [Disability Resource Center](#). Please contact the DRC at 765-494-1247 to set up an initial meeting before classes start.
- The Assistive Technology Center (ATC) promotes an accessible information technology infrastructure at Purdue that is usable by all students, faculty, and staff regardless of disability status. To learn more visit [Assistive Technology Center](#).

## Grading Scale and Assignments

### REGULAR POINTS

#### A. Examinations (Up to 87 points)

- There will be 15 quizzes and one final exam. Each quiz consists of ten multiple-choice questions that cover the content of a module; there is no time limit on taking a quiz. 10 correct answers will earn you 3 points toward the final grade for a maximum of 45 possible points. The final exam consists of 140 multi-choice questions, similar to the quizzes. 140 correct answers will earn you 42 points toward the final grade. The final exam is cumulative, meaning all content provided and discussed throughout the whole course may be used for the final exam. You have three attempts to take the final exam, with the highest attempt counting toward your grade.
- Quiz and Exam Content:
  - i. Relevant chapters of the course textbook
  - ii. Lectures and lecture slides
  - iii. Regional and technical videos
- Due dates:
  - i. All 15 quizzes can be taken any time until **SUNDAY, 12/14/2025 at 11:59 pm.**
  - ii. The final exam can be taken during finals week from **MONDAY, 12/15/2025 at 12:01 am until FRIDAY, 12/19/2025 at 11:59 pm.**

#### B. Speaking to the Wine (Up to 5 points)

- You are asked to share your wine tasting experience by posting ONE selfie-video evaluating a wine of your choice during the semester. There are 3 steps to successfully post your "Speaking to the Wine" thread and share the video in it. The teaching assistants will judge and grade the quality of your video and discussion.
- A "Speaking to the Wine Grade Form" and "Score Sheet" are posted on Brightspace.
- Here are the three steps to finish "Speaking to the Wine" activity.
  - i. Step 1: Acquire and taste a wine of your choice. You can use your phone to film a 3-minute video to share your experience while tasting the wine. Pretend to be a winemaker, vintner, wine critic, sommelier, or influencer. Put some gusto into your evaluation! Making or selling wine requires quite a bit of great show(wo)manship. You may use ChatGPT's photo feature to upload a snapshot of your wine's label to retrieve additional information about the wine, winery, and appellation that you may incorporate into your video evaluation of the wine.
  - ii. Step 2: You can create a post on the Brightspace Discussion Board. In your post, you will upload the video to MediaSpace and share it here. Please view the [tutorial](#) to learn how to upload a video to MediaSpace.
  - iii. Step 3: Other students may watch your video, and make kind and constructive comments.
- Due date:
  - i. Your video can be submitted any time until **SUNDAY, 12/14/2025 at 11:59 pm.** Please do not procrastinate, and do not submit last minute, as we need time to evaluate your submission.

#### C. Syllabus Quiz (Up to 8 points):

- In your course eBook rental, you will find a quiz to assure that you have read the syllabus and the book. Type in the answers on the quiz page in your personal eBook copy.
- Due date: **SUNDAY, 12/14/2025 at 11:59 pm.**

**GRADES:**

- 15 Quizzes (3 points each) 45 Points
- 1 Final exam 42 Points
- 1 Speaking to the Wine video 5 Points
- 1 Syllabus quiz 8 Points
- Final grading scale

Combined score of	89 – 100 Points	A
	79 – 88.99 Points	B
	69 – 78.99 Points	C
	59 – 68.99 Points	D
	below 59 Points	F

- Please note that we do NOT use or report a PLUS/MINUS grading scale.
  - MINIMUM combined score for PASS/NO PASS option: 69 Points
- If you intend to take the class **PASS/NO PASS**, you are responsible yourself to make sure that you are registered correctly, especially if you switch. Check *MyPurdue* for your status prior to the final exam and consult with your advisor if needed. The instructor cannot change your status within the Registrar's system.

**PLEASE CHECK YOUR BRIGHTSPACE GRADE DURING FINALS WEEK TO ASSURE THAT WE ACKNOWLEDGED ALL OF YOUR SUBMISSIONS. IT WILL TAKE TIME FOR THE TEACHING ASSISTANTS TO CATCH UP WITH GRADING THE VIDEOS AFTER SUBMISSION, SO WE ASK FOR YOUR PATIENCE.**

- Your final grade will be transferred to and posted on MyPurdue by **TUESDAY, 12/23/2025**:  
[mypurdue.purdue.edu](http://mypurdue.purdue.edu)

## Class Schedule

<b>FS 470 WINE APPRECIATION</b>		<b>Date</b>	<b>Quiz</b>	<b>eBook</b>
<b>1</b>	<b>Introduction</b>	<b>Aug 25</b>	<b>Q1</b>	<b>Ch. 1</b>
	<b>Labor Day</b>	<b>Sept 1</b>		
<b>2</b>	<b>Wine History &amp; Wines of Israel</b>	<b>Sep 8</b>	<b>Q2</b>	
<b>3</b>	<b>Wine Sensory Evaluation/Wine &amp; Health</b>	<b>Sep 15</b>	<b>Q3</b>	<b>Ch. 2,3</b>
<b>4</b>	<b>Winemaking/Winegrowing</b>	<b>Sep 22</b>	<b>Q4</b>	<b>Ch. 6,5</b>
<b>5</b>	<b>Wines of the West Coast</b>	<b>Sep 29</b>	<b>Q5</b>	<b>Ch. 7,8,9</b>
<b>6</b>	<b>Wines of Indiana (Nyssa Craton, Wildcat Creek)</b>	<b>Guest</b>	<b>Oct 6</b>	<b>Q6</b>
	<b>Fall Break</b>	<b>Oct 13</b>		
<b>7</b>	<b>Wines of China &amp; Wine Etiquette</b>	<b>ONLINE ONLY</b>	<b>Oct 20</b>	<b>Q15/7</b>
<b>8</b>	<b>Wines of France: Champagne/Burgundy</b>	<b>Halloween Week</b>	<b>Oct 27</b>	<b>Q8</b>
<b>9</b>	<b>Wines of France: Bordeaux &amp; Alsace</b>	<b>Nov 3</b>	<b>Q9</b>	<b>Ch. 12,13,14</b>
<b>10</b>	<b>Wines of Germany</b>	<b>Nov 10</b>	<b>Q10</b>	<b>Ch. 15</b>
<b>11</b>	<b>Wines of Italy</b>	<b>Nov 17</b>	<b>Q11</b>	<b>Ch. 16</b>
<b>12</b>	<b>Wines of Spain and Portugal</b>	<b>Thanksgiving Week</b>	<b>Nov 24</b>	<b>Q12</b>
<b>13</b>	<b>Wines of South America and Africa</b>	<b>Dec 1</b>	<b>Q13</b>	<b>Ch. 19,20,21</b>
<b>14</b>	<b>Wines of Australia and New Zealand</b>	<b>Dec 8</b>	<b>Q14</b>	<b>Ch. 22, 23</b>
	<b>FINAL EXAM - online MONDAY – FRIDAY</b>	<b>Dec 15-19</b>		

## Attendance Policy

The Fall version of the course is offered in person, but weekly reading, lecture viewing and quiz taking is highly recommended. This flexibility allows for participation in university-sponsored activities, religious observations, and career development events. Under academic regulations, extended absences may be granted for cases of grief/bereavement, US military service, jury duty, and parenting leave. Please let Dr. Butzke know as soon as possible about such absences. For details, see the [Academic Regulations & Student Conduct section](#) of the University Catalog website.

## Academic Guidance in Event of Q/I:

If you must miss multiple weeks at any point in time during the semester, please reach out to Dr. Butzke via email so that we can communicate about how you can maintain your academic progress. If you find yourself too sick to progress in the course, notify your adviser and notify the instructor via email. We will make arrangements based on your particular situation.

## Academic Integrity:

Academic integrity is one of the highest values that Purdue University holds. Individuals are encouraged to alert university officials to potential breaches of this value by either emailing [integrity@purdue.edu](mailto:integrity@purdue.edu) or by calling 765-494-8778. While information may be submitted anonymously, the more information is submitted the greater the opportunity for the university to investigate the concern. More details are available on our course Brightspace table of contents, under University Policies.

## Nondiscrimination Statement:

Purdue University is committed to maintaining a community which recognizes and values the inherent worth and dignity of every person; fosters tolerance, sensitivity, understanding, and mutual respect among its members; and encourages each individual to strive to reach his or her potential. In pursuit of its goal of academic excellence, the University seeks to develop and nurture diversity. The University believes that diversity among its many members strengthens the institution, stimulates creativity, promotes the exchange of ideas, and enriches campus life. A hyperlink to Purdue's full Nondiscrimination Policy Statement is included in our course Brightspace under University Policies.

## Mental Health/Wellness Statement:

**If you find yourself beginning to feel some stress, anxiety and/or feeling slightly overwhelmed, try [WellTrack](#).** Sign in and find information and tools at your fingertips, available to you at any time.

If you need support or have concerns, please always feel free to talk to your instructor as well - before, during, or after class.

**If you need support and information about options and resources,** please contact or see the [Office of the Dean of Students](#). Call 765-494-1747. Hours of operation are M-F, 8 am- 5 pm.

**If you find yourself struggling to find a healthy balance between academics, social life, stress,** etc. sign up for free one-on-one virtual or in-person sessions with a [Purdue Wellness Coach at RecWell](#). Student coaches can help you navigate through barriers and challenges toward your goals throughout the semester. Sign up is completely free and can be done on BoilerConnect. If you have any questions, please contact the Student Wellness Office at [swo@purdue.edu](mailto:swo@purdue.edu).

**If you're struggling and need mental health services:** Purdue University is committed to advancing the mental health and well-being of its students. If you or someone you know is feeling overwhelmed, depressed, and/or in need of mental health support, services are available. For help, such individuals should contact [Counseling and Psychological Services \(CAPS\)](#) at 765-494-6995 during and after hours, on weekends and holidays, or by going to

the CAPS office on the second floor of the Purdue University Student Health Center (PUSH) during business hours.

### **Basic Needs Security:**

Any student who faces challenges securing their food or housing and believes this may affect their performance in the course is urged to contact the Dean of Students for support. There is no appointment needed and Student Support Services is available to serve students 8 am to 5 pm Monday through Friday. Considering the significant disruptions caused by the current global crisis as it related to COVID-19, students may submit requests for emergency assistance from the [Critical Needs Fund](#)

### **Emergency Preparation:**

In the event of a major campus emergency, course requirements, deadlines and grading percentages are subject to changes that may be necessitated by a revised semester calendar or other circumstances beyond the instructor's control. Relevant changes to this course will be posted onto the course website or can be obtained by contacting the instructors or TA via email or phone. You are expected to read your @purdue.edu email on a frequent basis.