

FSHN 509X
Sensory Evaluation of Wines
Spring Semester 2010

This spring at Iowa State University a new experimental course is being taught called, *Sensory Evaluation of Wines* (FSHN 509X). Students are learning about major types and styles of wines of the world and how to evaluate wine. The instructors are Dr. Murli Dharmadhikari, Director of the Midwest Grape and Wine Industry Institute and Dr. Cheryll Reitmeier, Professor and Associate Chair of the Food Sciences Department.

The one-credit class is held once a week for two hours and begins with a lecture, followed by wine tasting, discussion, and sensory evaluation. About 70 wines will be critically evaluated, including Iowa wines. Students will enhance their ability to evaluate the quality attributes of wines and to identify common faults in wines by learning to:

1. Identify specific color and flavor components of wine.
2. Apply their knowledge of wine components to specific wine types.
3. Use correct sensory evaluation procedures and methods.

Dr. Dharmadhikari believes it is important to teach students about wine production, types and styles, so they can develop an appreciation for it and incorporate this knowledge into their professional lives in the food science industry and hospitality professions. Perhaps, some of them will even become future Iowa winemakers!

The 28 students enrolled have been very enthusiastic about the class. One student remarked, “This class is great! These are the shortest two hours of my week!”

(Below) Students learn how to evaluate wines.

