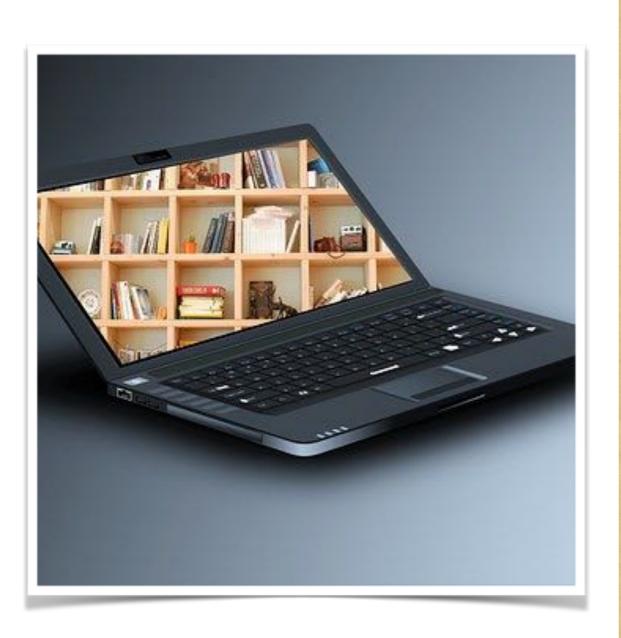# CLICK, SIP, LEARN

Wine education in a global digital culture
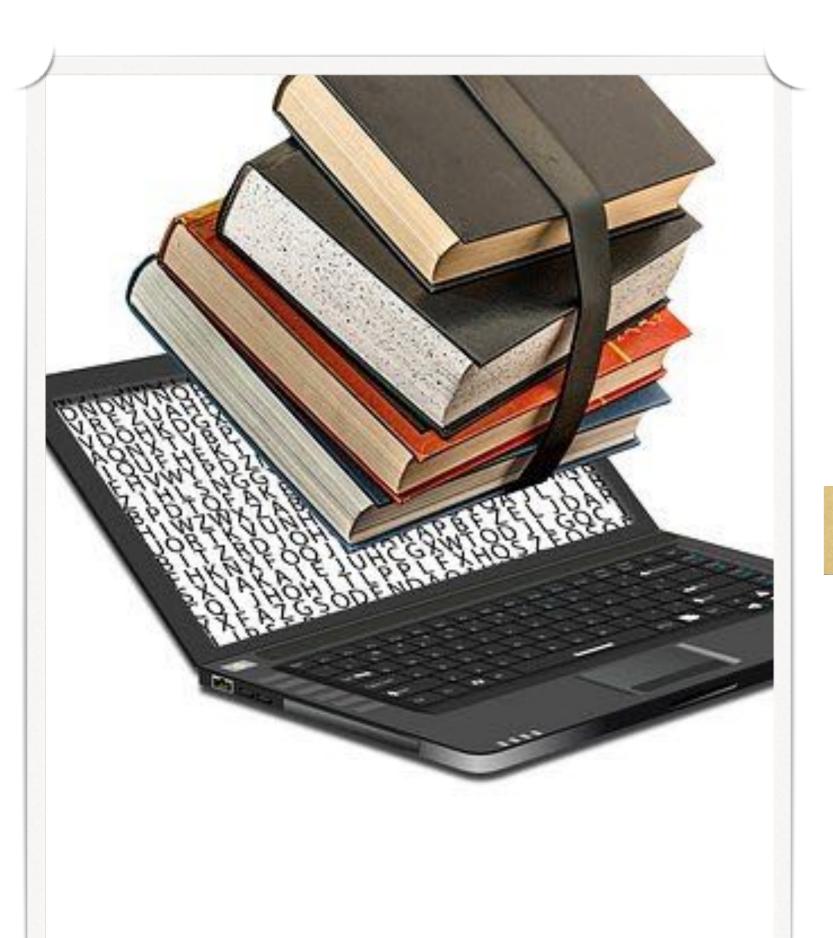
OVERVIEW

- ➤ Learning Theory
- ➤ Communication Theory
- ➤ The Great Migration
- ➤ MOOCs/Online Courses
- ➤ Online Study Tools
- ➤ Gamification of Education
- ➤ Badges
- ➤ Time-Shifted Content
- ➤ Apps & Maps
- ➤ Getting Social
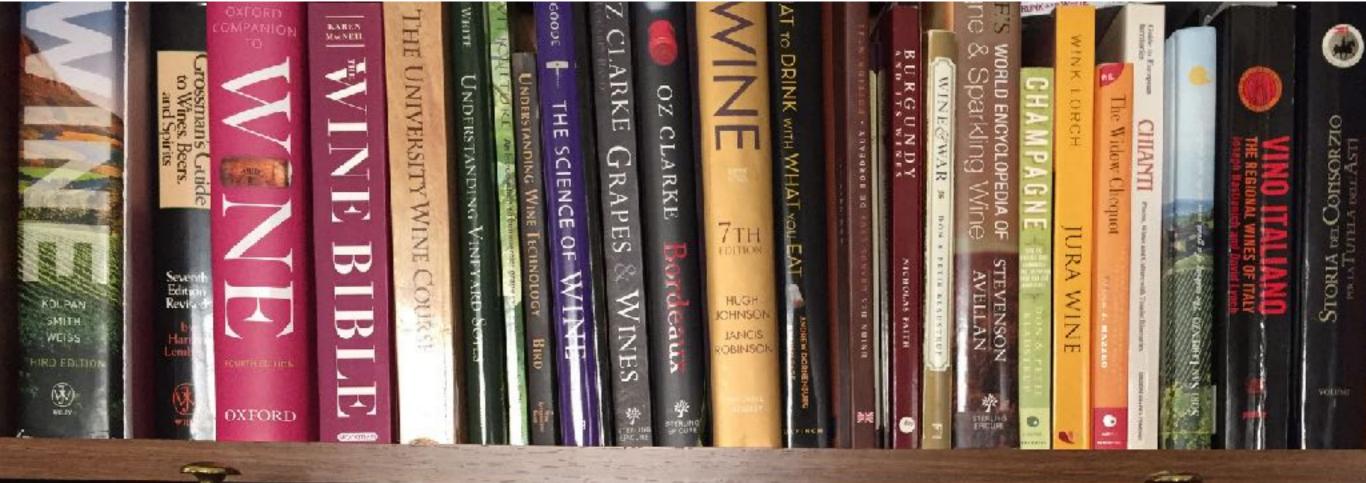- ➤ Food for Thought

LEARNING THEORIES

TRADITIONAL

Behavioralism
Cognitivism
Constructivism

DIGITAL AGE

Connectivism

WINE · Kolpan Smith Weiss · THIRD EDITION

Grossman's Guide to Wines, Beers, and Spirits · Seventh Edition Revised

OXFORD COMPANION TO WINE · FOURTH EDITION · OXFORD

THE WINE BIBLE · Karen MacNeil

THE UNIVERSITY WINE COURSE

Understanding Vineyard Soils · WHITE

Understanding Wine Technology · BIRD

THE SCIENCE OF WINE · GOODE

Z. CLARKE Grapes & Wines

Bordeaux · OZ CLARKE

WINE · 7TH EDITION · HUGH JOHNSON · JANCIS ROBINSON

WHAT TO DRINK with WHAT YOU EAT

BURGUNDY AND ITS WINES

WINE & WAR

World Encyclopedia of Champagne & Sparkling Wine

CHAMPAGNE

JURA WINE · WINK LORCH

The Widow Clicquot

CHIANTI

VINO ITALIANO · THE REGIONAL WINES OF ITALY

Storia della Vite e del Vino

PORT and the DOURO · MAYSON

SHERRY · Julian Jeffs

SHERRY, Manzanilla & Montilla

MADEIRA · ALEX LIDDELL

AMERICAN WINE · Jancis Robinson and Linda Murphy

JUDGMENT OF PARIS

BEYOND

Exploring Colorado Wineries

STEWART

THE DRUNKEN BOTANIST

BITTERS · Parsons

THE SPIRIT OF GIN · Richard

GIN — THE MANUAL · DAVE BROOM

GIN

The Book of Gin

RUM · Dave Broom

The world atlas of WHISKY · Dave Broom

MICHAEL JACKSON · WHISKY

VERMOUTH

ROSÉ

RED WINE WITH FISH

POWER ENTERTAINING

perfect pairings

WHY YOU LIKE THE WINES YOU LIKE

FOOD AND WINE PAIRING

Wine Tasting · A Professional Handbook
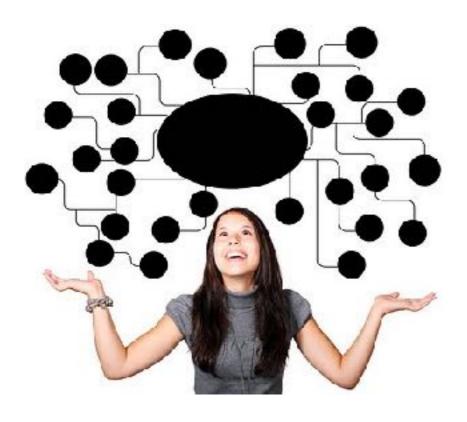
BEHAVIORALISM

➤ Instructionist
➤ Remember/understand
➤ Passive learning
➤ Traditional classroom
➤ External stimulus to learning process
➤ Unequal participation

COGNITIVISM

➤Cognitive Constructivism
➤Experiential
➤Create/Store/Evaluate
➤Mental maps
➤Active learning (Activity Theory)
➤Learning process
➤Info is acquired & stored

CONSTRUCTIVISM

➤Social Constructivsm
➤Emphasis on collaboration
➤Social context
➤Apply/Analyze
➤Language & culture impact world view
➤Collaborative peer learning
➤Reality based & subjective learning processes

"OVER THE LAST 20 YEARS, TECHNOLOGY HAS REORGANIZED HOW WE LIVE, HOW WE COMMUNICATE, AND HOW WE LEARN"

George Siemens, Educator, Researcher on learning, networks, technology, & organizational effectiveness in digital environments.
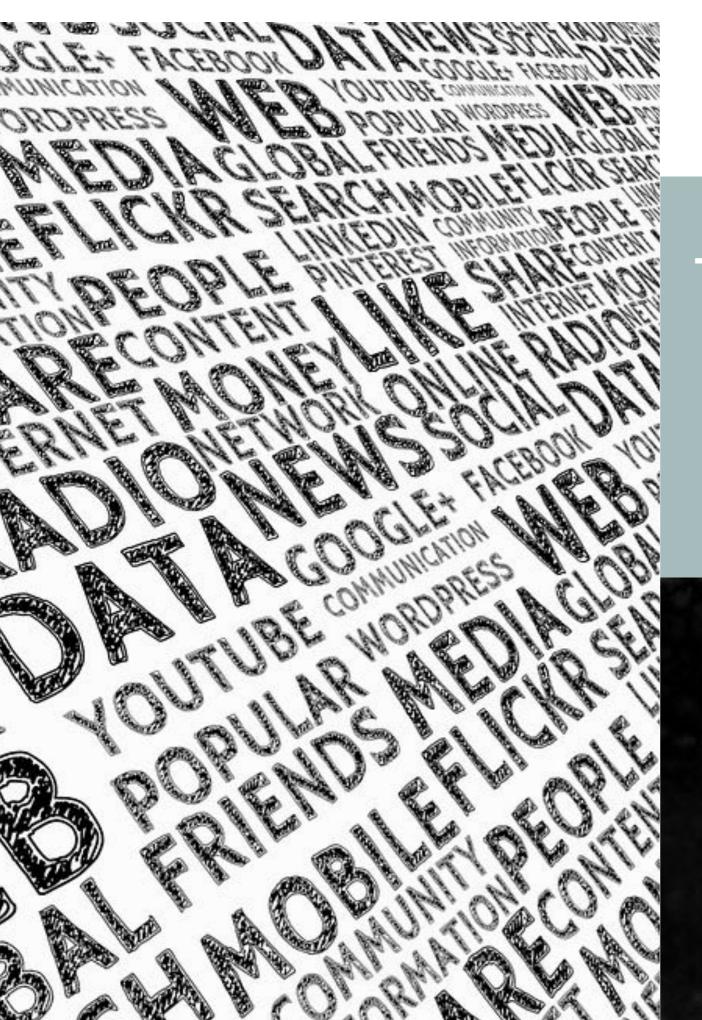
CONNECTIVISM

- ➤ Networked learning
- ➤ Connect/Recognize
- ➤ Humans working together
- ➤ Knowledge distribution
- ➤ Learning process
- ➤ Connecting human & technical sources (nodes)

ABOUT THAT WHOLE TECHNOLOGY THING

Communications Theory

COMMUNICATION THEORY

Constructivism
Technological Determinism

CONSTRUCTIVISM

- ➤ Adapt technology to our needs
- ➤ Post-structuralist
- ➤ Revised social constructivism
- ➤ Develop new tools & methods
- ➤ Leverage existing capabilities
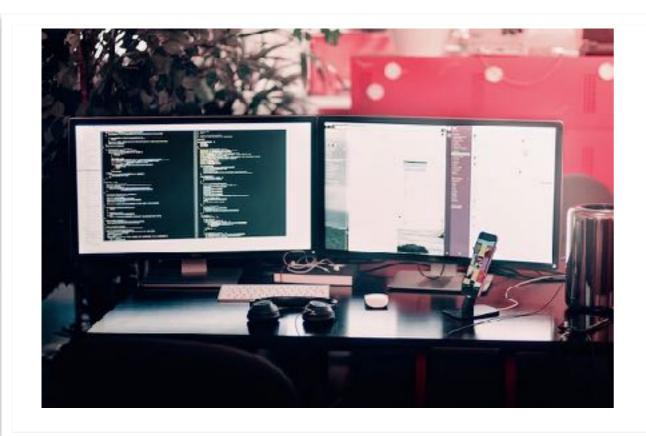- ➤ Gave way to instructional technology

TECHNOLOGICAL DETERMINISM

➤ Technology determines society
➤ Reductionist
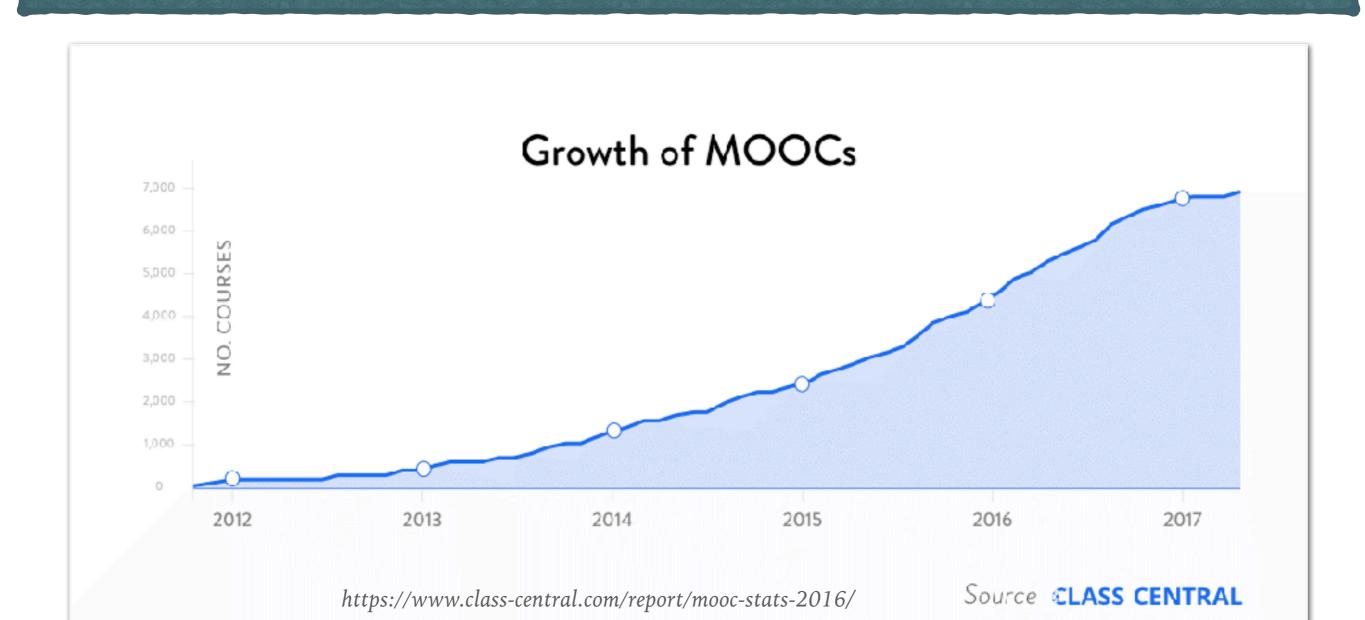➤ Technological drift
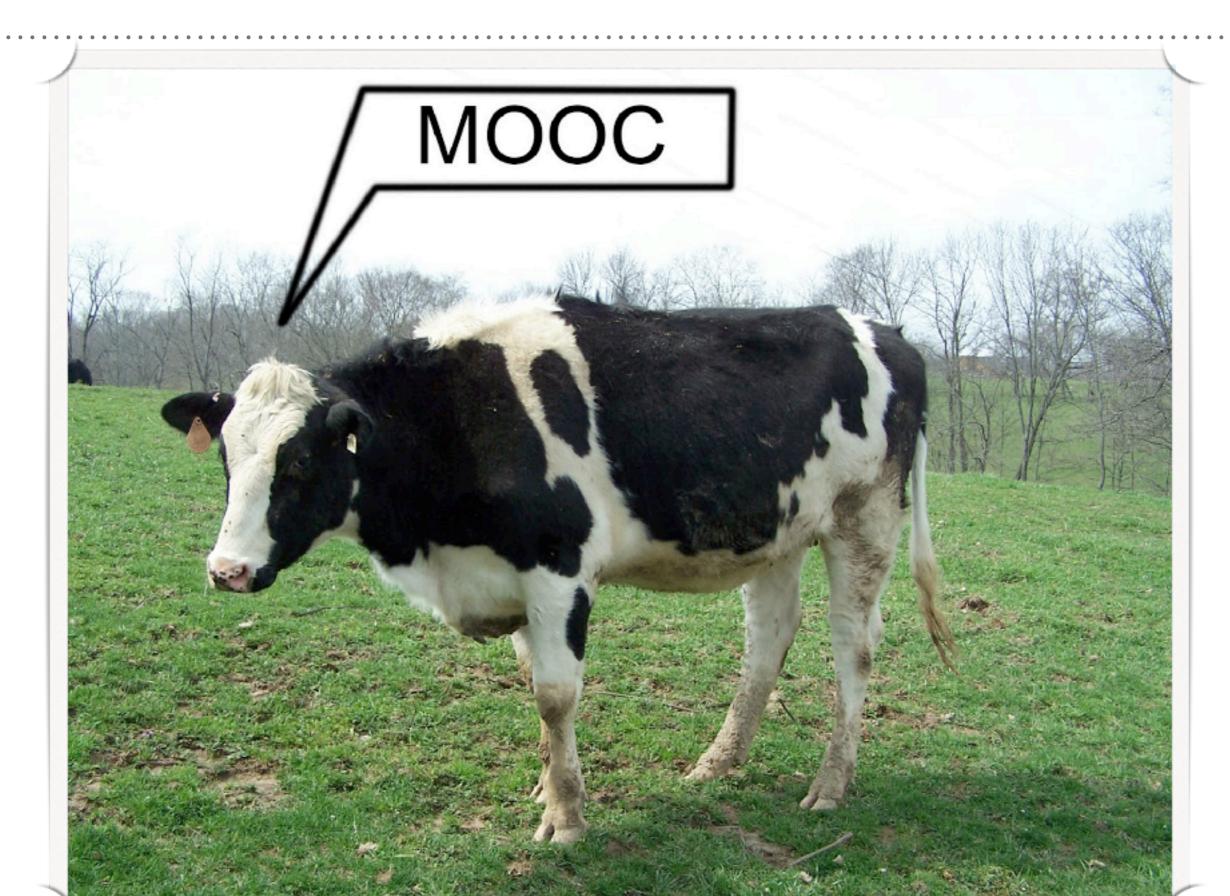➤ Influences knowledge levels
➤ Critics say …

THE GREAT MIGRATION

E-learning
Virtual classrooms
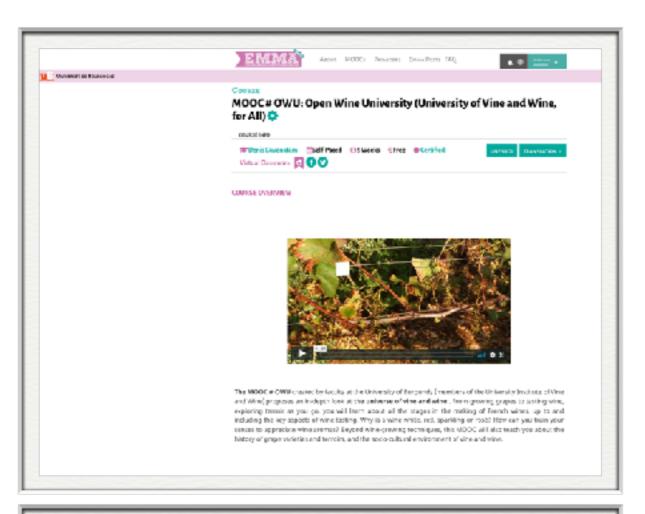ODLs/MOOCs
Blogs
Webinars
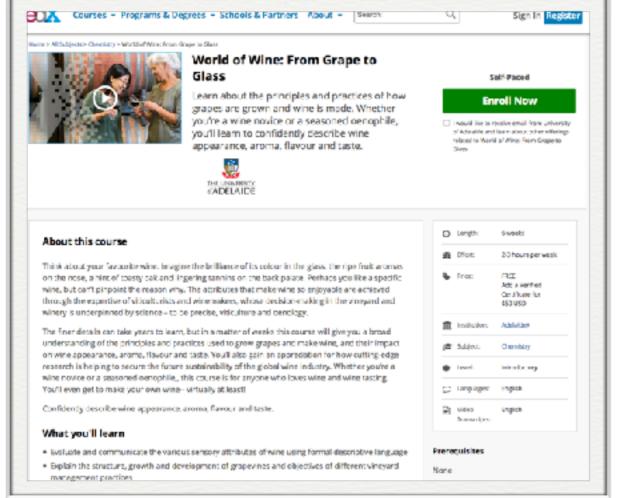Discussion boards
Forums
Chat groups

THE MOOC MOVEMENT

➤ 2011 – First Massive Online Open Courses – Stanford
➤ 150% growth in certification courses conferring credentials in 5 years
➤ Types:
    ➤ Connectivist MOOCs (blog posts, free and open, discussion threads)
    ➤ Extended MOOCs (instructor-led, centralized platforms, university-associated)
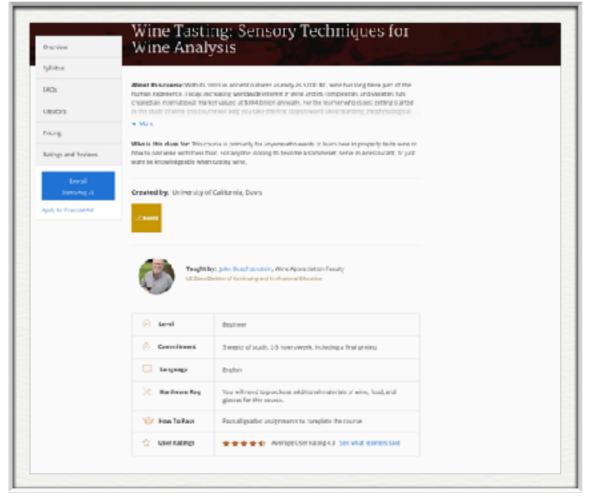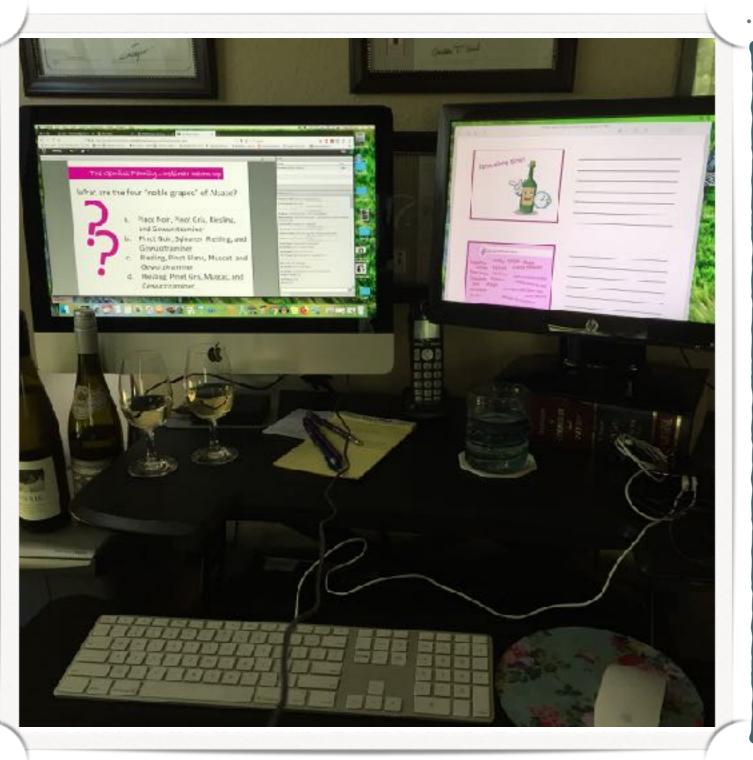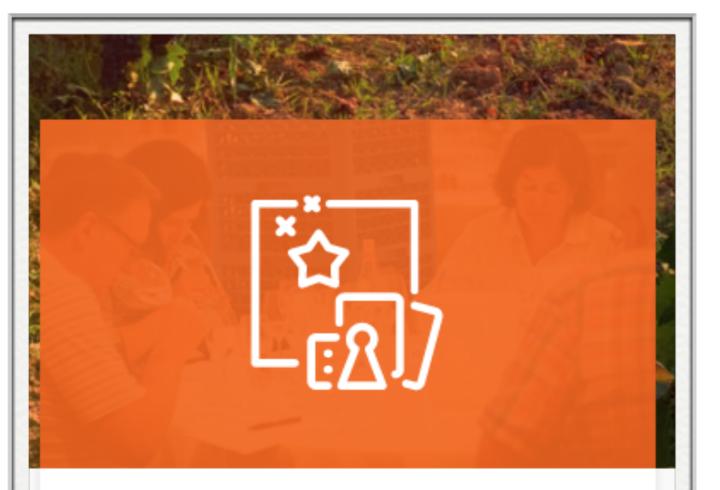
Growth of MOOCs

NO. COURSES

7,000
6,000
5,000
4,000
3,000
2,000
1,000
0

2012   2013   2014   2015   2016   2017

https://www.class-central.com/report/mooc-stats-2016/

Source **CLASS CENTRAL**

EMMA

Courses

MOOC# OWU: Open Wine University (University of Vine and Wine, for All)

COURSE OVERVIEW

The MOOC # OWU course, by faculty at the University of Burgundy & members of the Universite Institute of Vine and Wine, proposes an in-depth look at the universe of vine and wine, from growing grapes to tasting wine, exploring terroir as you go. You will learn about all the stages in the making of French wines, up to and including the key aspects of wine tasting. Why is a wine white, red, sparkling or rosé? How can you train your senses to appreciate wine aromas? Beyond wine-growing techniques, this MOOC will also teach you about the history of grape varieties and terroirs, and the socio-cultural environment of wine and wine.

What is VESTA?
Grape and Wine Education for the 21st Century

Register Now for upcoming classes:

Learn More About VESTA

EVENTS
Event Calendar

LATEST NEWS

FEATURED INSTRUCTIONAL VIDEO

Vineyard Development Year 3

FACULTY & STAFF

Alex Hemill
Global Development, VRI Global

Read More

STUDENT SIGN IN

Email Address

Password

Forgot your password?

Sign In

Don't have an account? Sign up!

Management Team Sign In

WHAT DO STUDENTS HAVE TO SAY ABOUT VESTA?

---

edX

Courses — Programs & Degrees — Schools & Partners — About —   Search   Sign In Register

Home > All Subjects > Chemistry > World of Wine: From Grape to Glass

World of Wine: From Grape to Glass

Learn about the principles and practices of how grapes are grown and wine is made. Whether you're a wine novice or a seasoned oenophile, you'll learn to confidently describe wine appearance, aroma, flavour and taste.

THE UNIVERSITY of ADELAIDE

Self-Paced

Enroll Now

About this course

Think about your favourite wine. Imagine the brilliance of its colour in the glass, the ripe fruit aromas on the nose, a hint of toasty oak and lingering tannins on the back palate. Perhaps you like a specific wine, but can't pinpoint the reason why. The attributes that make wine so enjoyable are achieved through the expertise of viticulturists and winemakers, whose decision-making in the vineyard and winery is underpinned by science – to be precise, viticulture and oenology.

The finer details can take years to learn, but in a matter of weeks this course will give you a broad understanding of the principles and practices used to grow grapes and make wine, and their impact on wine appearance, aroma, flavour and taste. You'll also gain an appreciation for how cutting-edge research is helping to secure the future sustainability of the global wine industry. Whether you're a wine novice or a seasoned oenophile, this course is for anyone who loves wine and wine tasting. You'll even get to make your own wine– virtually at least!

Confidently describe wine appearance, aroma, flavour and taste.

What you'll learn

- Evaluate and communicate the various sensory attributes of wine using formal descriptive language
- Explain the structure, growth and development of grapevines and objectives of different vineyard management practices

	Length:	6 weeks
	Effort:	2-3 hours per week
	Price:	FREE Add a Verified Certificate for $83 USD
	Institution:	Adelaide
	Subject:	Chemistry
	Level:	Introductory
	Languages:	English
	Video Transcripts:	English

Prerequisites

None

Wine Tasting: Sensory Techniques for Wine Analysis

Overview
Syllabus
FAQs
Creators
Pricing
Ratings and Reviews

Enroll
Starts Aug 15

Apply for Financial Aid

About this course:

Who is this class for:

Created by: University of California, Davis

Taught by: John Buechsenstein, Wine Appreciation Faculty
UC Davis Division of Continuing and Professional Education

Level	Beginner
Commitment	5 weeks of study, 2-3 hours/week, including a final exam
Language	English
Hardware Req	You will need to purchase additional materials like wine, food, and glasses for this course.
How To Pass	Pass all graded assignments to complete the course.
User Ratings	★★★★★ Average User Rating 4.8 See what learners said

WEBINARS

- ➤Interactive
- ➤Real time
- ➤Video presentations
- ➤Chatting
- ➤File sharing
- ➤Synchronous
- ➤Training
- ➤Collaboration
- ➤Recordable

ONLINE LEARNING & STUDY TOOLS
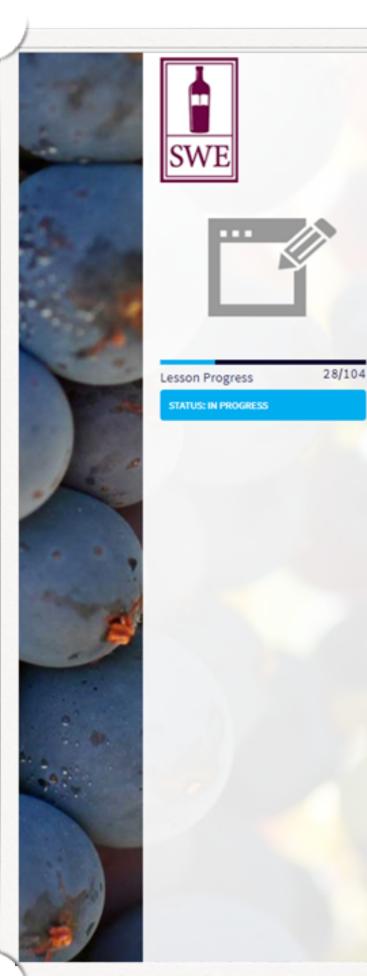
NEW STUDY TOOLS

Practice Quizzes and Exams

Ideal for your CSW and CSS studies.

Digital Practice Quizzes/Exams now available.

Purchase Now

Quiz sets
Flashcards
Mock exams
Study groups
Class notes
Writing labs
Reference/citation tools
Apps
Games

CWE Study Site

This is a study site for candidates preparing for the theory portion of the Certified Wine Educator (CWE) exam, as administered by the Society of Wine Educators. On this site, you will find a set of study materials dedicated to the theory portion of the CWE Exam—all based on the books and websites listed on the Recommended Reading List. Included are suggested study schedules for the books on the reading list, a plethora of practice quizzes, and a set of suggested vocabulary terms to use in preparation for the CWE exam. Enrollment is good for six months, and you may re-enroll as many times as you like.

> ⚠ **This course will expire in 178 day(s) on 10/26/2018, 5:52:00 PM**

Lesson Progress 28/104
STATUS: IN PROGRESS

Introduction

	✅	**Introduction: How to Use the CWE Study Site**	Launch

Understanding Wine Technology by David Bird

	▶	**Suggested Study Schedule - Understanding Wine Technology**	Launch
	✅	**Critical Thinking Questions and Activities - Understanding Wine Technology**	Launch
	✅	**Module 1 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 2 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 3 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 4 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 5 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 6 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 7 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 8 Quiz - Understanding Wine Technology**	Launch
	▶	**Module 9 Quiz - Understanding Wine Technology**	Launch
	▶	**Wrap-up Quiz (Module 10) Understanding Wine Technology**	Launch

The largest of Australia's wine regions in terms of geographic size

Riverina

GAMIFICATION

➤ Game-based learning
➤ Social behavior theory
➤ Positive, value-based actions
➤ Leveraging mobile spaces
➤ Intangible rewards
➤ Increased engagement!

ENGAGEMENT ONLINE + ACHIEVEMENTS

GAMIFICATION FEATURES
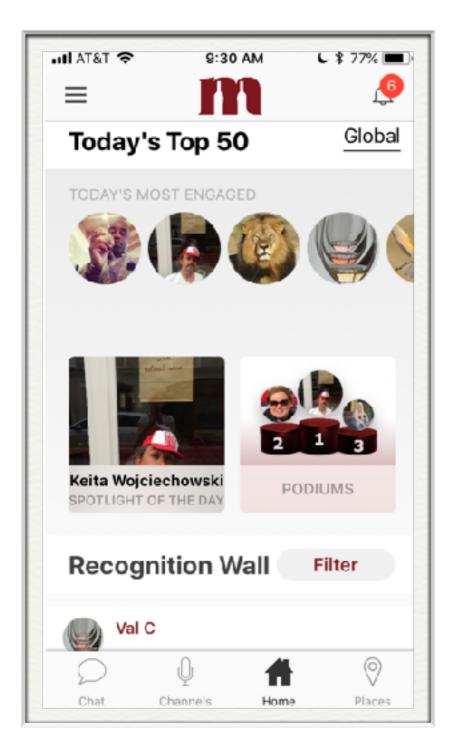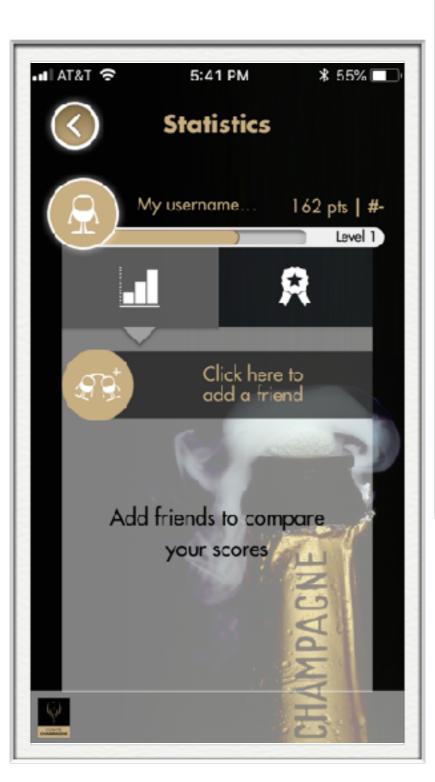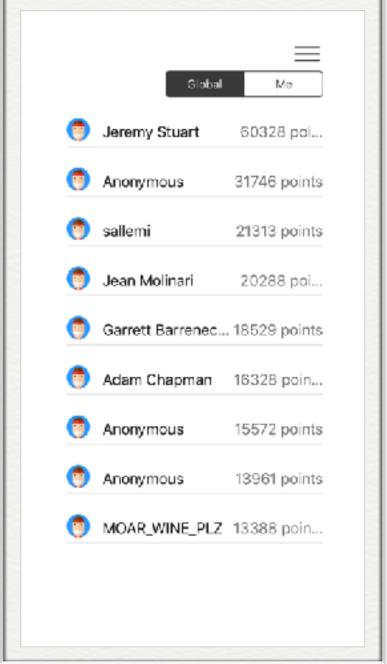
- ➤ Points
- ➤ Leaderboards
- ➤ Achievements
- ➤ Progress tracking
- ➤ Badges
- ➤ Rewards

DID SOMEONE SAY BADGES?

- ➤ Behavior motivator
- ➤ Encourages participation
- ➤ Visualize learning path
- ➤ Feedback
- ➤ Affirmation from "the system"
- ➤ Hierarchy/rank
- ➤ Credentialing
- ➤ Specific knowledge/skillsets

APP BADGES

CREDENTIAL BADGES

SPEAKING OF CREDENTIAL BADGES

HOSPITALITY/ BEVERAGE SPECIALIST (HBSC)

CERTIFIED SPECIALIST OF SPIRITS (CSS)

CERTIFIED SPECIALIST OF WINE (CSW)

CERTIFIED SPIRITS EDUCATOR (CSE)

CERTIFIED WINE EDUCATOR (CWE)

Certified Wine Educator (CWE)

Earners of the CWE badge have demonstrated not only their wine knowledge but have validated their tasting acumen and teaching ability. This intense undertaking comprises a theory exam, two blind tasting exams, and a presentation skills demonstration. Earners are entitled to use the CWE post-nominal as part of their professional signature. This credential is widely recognized and highly regarded by the international wine and spirits industry.

This badge is issued by Society of Wine Educators

SKILLS

Certified Wine Educator	Enology	Food & Wine Pairing
Global Wine Market	Physiology Of Taste	
Responsible Beverage Alcohol Service	Sensory Wine Evaluation	
Taste Physiology	Viticulture	Wine Appellations
Wine Chemistry	Wine Composition	Wine Education
Wine Educator	Wine Etiquette	Wine Etiquette & Service
Wine Faults	Wine Imbalances	Wine Industry	Wine Laws
Wine Presentation	Wine Regions	Wine Regulations
Wine Service	Wine Varietals	

WHAT IT TAKES TO EARN THIS BADGE

Pass the rigorous, proctored CWE Theory Exam with a combined score of 75 or higher - with a minimum of 65/85 required on the multiple-choice, and 11/15 on the essay. The theory portion includes both the multiple-choice and the essay portion of this exam.

Pass the high-stakes tasting portion (Varietal/Appellation Identification and Faults/Imbalances Identification) of the proctored CWE exam by correctly identifying a minimum of 6 of a flight of 8 wines tasted "semi-blind", obtain a minimum of 22 out of 30 points on a Logical Tasting Rationale, and correctly identify 6 of 8 faulted or imbalanced wines.

Pass the Presentation Skills Demonstration after successfully passing the theory and tasting exam portions of the CWE exam. Presentations are submitted electronically and candidates are assessed via a rubric that accounts for content, audience engagement, organization, oration, and professionalism. A minimum score of 65 out of 100 points is required to pass.

Though it is not required, candidates are encouraged to prepare for this self-study educational program utilizing a set of educational resources put together by SWE. These resources include a CWE Candidate Manual, Recommended Reading List, Online Study Site, practice Fault Kits, CWE Preview seminars, and Webinars.
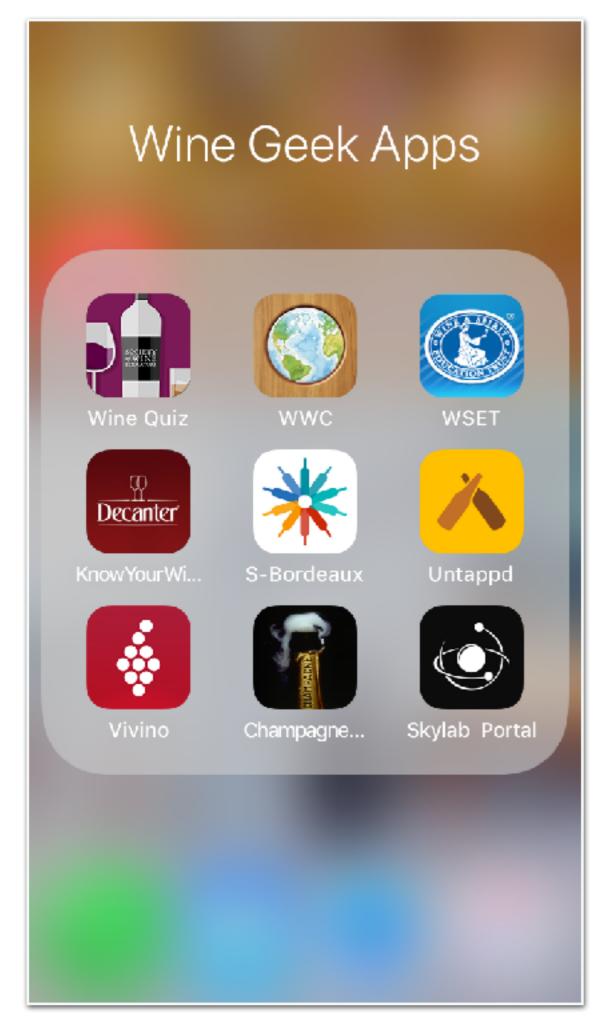
View Additional Information »

Wine Geek Apps

APPS & MAPS
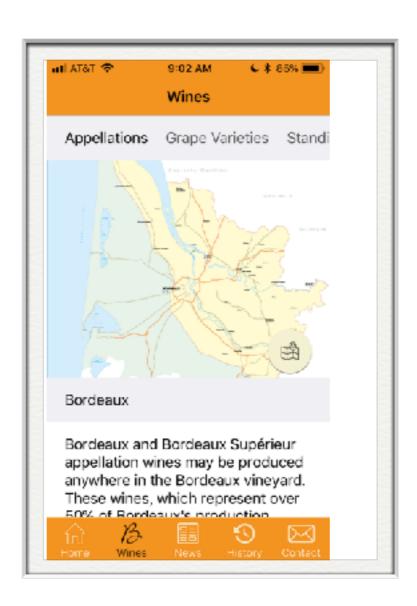
➤ Portable learning

➤ Knowledge at our fingertips
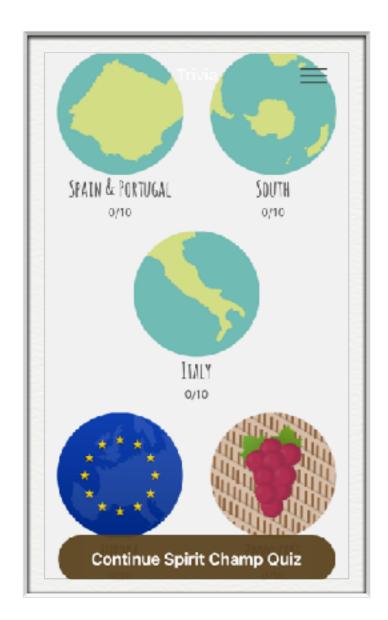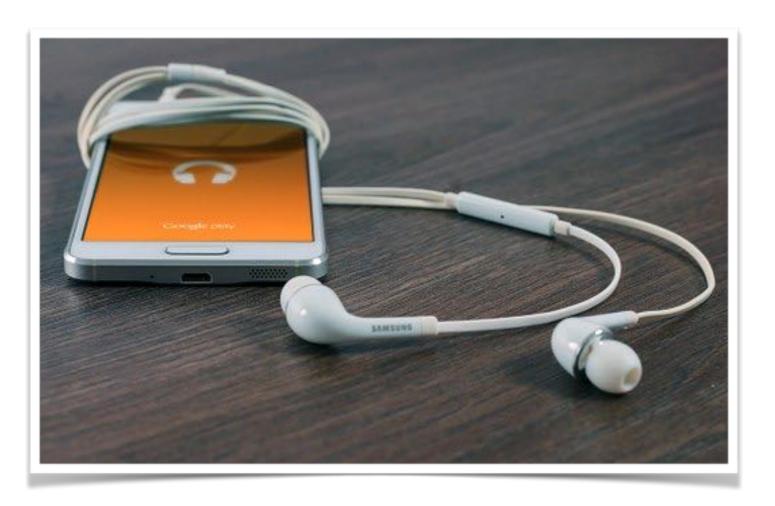
➤ Beyond the computer

➤ Communities

➤ Content specific

3/20 **Orléans** France   4326

Plein écran

Devils Corner Sauvignon Blanc

Tasmania

45 SEC

YOUR SCORE
100

Wines

Appellations   Grape Varieties   Standi

Bordeaux

Bordeaux and Bordeaux Supérieur appellation wines may be produced anywhere in the Bordeaux vineyard. These wines, which represent over 50% of Bordeaux's production

Home   Wines   News   History   Contact

Trivia

SPAIN & PORTUGAL
0/10

SOUTH
0/10

ITALY
0/10

Continue Spirit Champ Quiz

TIME-SHIFTED CONTENT

Online video content
Recorded lectures
Podcasts
Audio books
On demand
Downloadable

Georges' University Wine Course

Get wine savvy anywhere anytime.

Online - Starts Immediately- Log In

learn from a
wine writer & industry pro
you'd otherwise have no access to
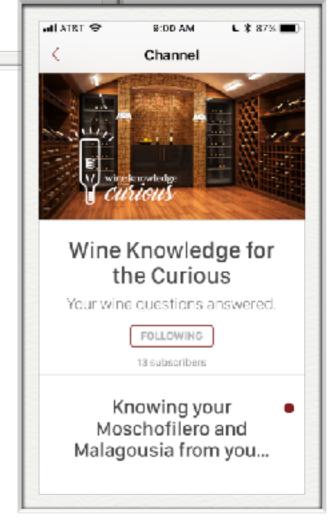
log-on to a unique
participatory experience
at your pace and in your own time

Tannins come from grape skins, seeds and oak barrels

WS

ATRT 8:00 AM 87%

< Channel

wine knowledge
curious

Wine Knowledge for the Curious

Your wine questions answered.

FOLLOWING

13 subscribers

Knowing your
Moschofilero and
Malagousia from you...

Mastering wine - Jancis Robinson's Shortcuts to Success

FULL COURSE: Renowned wine expert Jancis Robinson teaches you how to feel confident about wine in any situation

BESTSELLER ★★★★★ 4.5 (405 ratings) 1,796 students enrolled

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- 2 Articles
- 2 Downloadable Resources
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- Certificate of Completion

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Share via:
[f] [t] [✉] [🔗]

What Will I Learn?

- Have the confidence to explore a wider range of wines
- Understand which wines will work best in a variety of social settings
- Choose from a restaurant wine list with confidence
- Sniff out the best wine bargains wherever you are
- Decipher wine labels and language
- Taste wine like a professional at home
- Avoid the most common wine pitfalls

Requirements

- No existing wine knowledge is required
- Students are encouraged to taste wine throughout this course, but no specialist equipment is required beyond wine glasses - and wine, of course!

Description

Don't get left behind when it comes to wine

- How much do you really know about this historical and increasingly popular drink?
- Is a lack of knowledge holding you back from getting the most from your wine experiences?
- Do you panic when handed a wine list in a restaurant?
- Do you always reach for the bottle with the nice looking label in the store?
- Do you worry about what your partner, friends or colleagues think of your wine choices?
- Do you want to venture beyond the "safe" wines that you already know, but don't know where to start?

Training 5 or more people?

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Try Udemy for Business

BLOG THE... LEARN [LOG IN] ABOUT ANDREA

JOIN ANDREAWINE.COM & TAKE MY WINE COURSE

Please sign up below. Membership at $29.95/yr includes full wine course access, and a 10% discount on all purchases.

ANDREA'S WINE COURSE MEMBERSHIP
$29.95 for 1 year

An annual subscription to Andreawine.com costs just $29.95 per year, and gives you lots of cool stuff including: 1. Access [...]

An annual subscription to Andreawine.com costs just $29.95 per year, and gives you lots of cool stuff including:

1. **Access** to all of the videos and outros in my Video Wine Course

2. A **10% discount** on everything in my store, above and beyond any other promotions that may be available from time to time. All that is necessary to receive your discount is to log in with your member username and password before checkout, and the your shopping cart will automatically reflect your member savings.

4. Access to special "members only" offers on very cool wine stuff.

GAME!

Because, of course there's a game.

WHICH CAME FIRST?

➤ ____ SWE APP
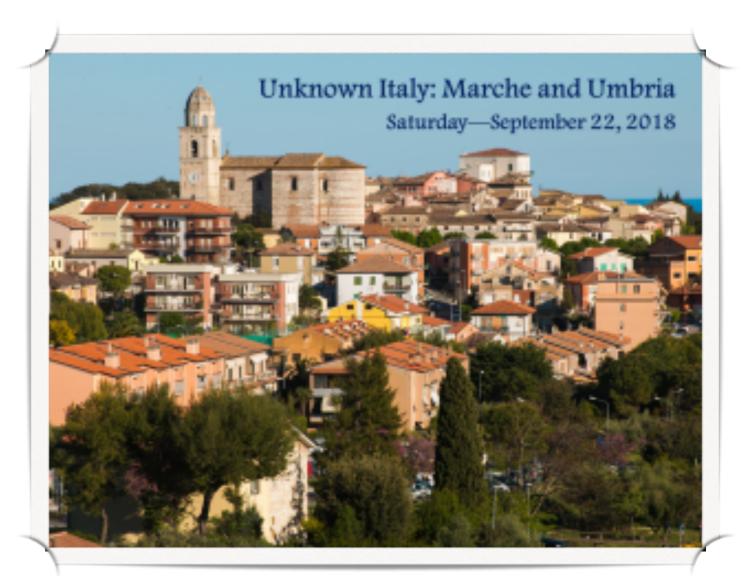
➤ ____ Certification Summits

➤ ____ CWE Study Site

Unknown Italy: Marche and Umbria
Saturday—September 22, 2018

WHICH CAME FIRST?

➤ __1__ SWE APP (2014)

➤ __2__ Certification Summits (2015)

➤ __3__ CWE Study Site (2018)

Unknown Italy: Marche and Umbria
Saturday—September 22, 2018

WHAT WAS THE LATEST DIGITAL COOLNESS ANNOUNCED BY SWE?

WHAT WAS THE LATEST DIGITAL COOLNESS ANNOUNCED BY SWE?

Today at lunch …

WHO HAS THIS ON THEIR PHONE?

Digital Drinker!

You kids get off my lawn!

GETTING SOCIAL

- ➤ Social media

- ➤ Facebook groups

- ➤ Professional networks

- ➤ Live Streams

- ➤ Twitter Chats

- ➤ Video chats

NOT SO SHAMELESS PLUG

Articles/Blog
Maps
Online Test Prep Classes
SWEbinars/Certification
Summits
Facebook Groups
App
Flashcards
Badges

FOOD FOR THOUGHT … PREFERABLY WITH WINE

➤ How important is it now to retain information?

➤ Implications for the wine industry, credentials, consumers

➤ How do we stay focused and not become overwhelmed

➤ Critical thinking skills

➤ The value of connections

➤ Productivity paradox

SUMMARY

- ➤ Learning Theory
- ➤ Communication Theory
- ➤ The Great Migration
- ➤ MOOCs/Online Courses
- ➤ Online Study Tools
- ➤ Gamification of Education
- ➤ Badges
- ➤ Time-Shifted Content
- ➤ Apps & Maps
- ➤ Getting Social
- ➤ Food for Thought

Burning Wine Questions?

CLICK, SIP, LEARN

VALERIE CARUSO

DWS, CWE, FWS

20 18

WINE EDUCATION AT OUR FINGERTIPS

If you have a glass of wine & a smart phone, you have more ways than ever to learn about that wine, the history, science, geology & geography behind it. You have the power to obtain, share, store & organize information, & connect with others in even more ways.

ONLINE SOURCES*   ---   MOBILE RESOURCES*

STUDY TOOLS

SWE, WSG, Italian Wine Central, Guild Somm, Quizlet, Cram.com, Brainscape, ProProfs, Wine Regions (i.e.Wines of Spain, Austrian Wines)

LEARNING APPS & GAMES

SWE, WSET, Decanter, World Wine Challenge, Champagne, Bordeaux, My Wine Society

ONLINE COURSES & MOOCS

SWE, WSET, WSG, Coursera, UC Davis, VESTA, EdX.org, Sonoma State, Open Learning, Napa Valley Wine Academy, Decanter, Regional Wine Courses (WOSA, University of Burgundy)

PODCASTS

GuildSomm, Napa Valley Wine Academy, Wine Enthusiast, UK Wine Show, Wine Two Five, Wine for Normal People, Inside Winemaking, WSG, I'll Drink to That, Grape Radio, Tasting Room Radio, The Vincast

VIDEO COURSES

Udemy, Great Courses, AndreaWine.com Wine Spectator

SOCIAL MEDIA

Facebook , Twitter, Linked In, YouTube channels, #Winophiles,#Italian FWT, #WinesofItaly Live Stream, #WineStudio

WEBINARS

SWEbinars (SWE), WSG, Napa Valley Wine Academy, Wine Council of Ontario

* OBVIOUSLY NOT ALL-INCLUSIVE

RESOURCES

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Cochrane, Thomas, Buchem, Ilona, Camacho, Mar, Cronin, Catherine, Gordon, Averill, & Keegan, Helen. (2013). Building Global Learning Communities. *Research in Learning Technology, 21*(2), Research in Learning Technology, 2013, Vol.21(2).

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SOURCES FOR ONLINE RESOURCES

➤ Class Central https://www.class-central.com/ (MOOC Aggregator)

➤ Coursera https://www.coursera.org

➤ EdX https://www.edx.org/

➤ European Multiple MOOC Aggregator (EMMA) https://platform.europeanmoocs.eu/courses.php

➤ Guild of Sommeliers https://www.guildsomm.com/

➤ Society of Wine Educators (SWE) societyofwineeducators.org

➤ UC Davis Extension https://extension.ucdavis.edu

➤ Udemy https://www.udemy.com/

➤ Viticulture & Enology Science & Technology Alliance (VESTA) https://www.vesta-usa.org/

➤ Wine & Spirit Education Trust (WSET) https://www.wsetglobal.com/

➤ Wine Scholar Guild (WSG) https://www.winescholarguild.org/