



Business Administration

Course Number:	BUAD 230
Course Title:	WINE AND CULINARY TOURISM
Credits:	3
Calendar Description:	This course provides learners with an understanding of wine and culinary tourism and its relationship to the tourism sector overall. Through experiential learning opportunities such as field trips, visits from local providers, and assignments linked to real situations, students engage with wine, food, and culture, both regionally and globally. Students gain awareness of how wine and culinary tourism impacts tourism destinations, from supply chain management to product development.
Semester and Year:	FALL 2022
Prerequisite(s):	No
Corequisite(s):	No
Prerequisite to:	No
Final Exam:	Yes
Hours per week:	3
Graduation Requirement:	Minimum graduating grade average of 60%
Substitutable Courses:	No
Transfer Credit:	Yes
Special Notes:	This course is also offered as TOUR 230. Students with credit in TOUR 230 cannot take BUAD 230 for additional credit.
Originally Developed:	June 2012
EDCO Approval:	March 2014
Chair's Approval:	<i>Devi Rubadeau</i>

Professors

Name	Phone number	Office	Email
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Learning Outcomes

Upon completion of this course students will be able to:

- Define the scope and impact of the wine and culinary sectors on the tourism industry.
- Explain the importance of wine and food in cultures and its subsequent Impact on tourism
- Describe the supply chain of wine and culinary tourism, in particular the roles/functions of key stakeholders and markets
- Describe how the wine and culinary sectors contribute to the development of a tourism destination
- Analyze how environmental factors (economics, geography and sociology) impact wine and culinary tourism
- Explain the product development process as it relates to wine and culinary tourism
- Identify the issues and trends affecting the wine and culinary sectors.

Course Objectives

This course will cover the following content including:

- See course schedule below

Evaluation Procedure

Team Assignments	45%
Team Project #1: Wine & Culinary Tour Experience – Research and Presentation	10%
Team Project #2: Wine & Culinary Service Recommendations Report	15%
Team Project #3: Wine & Culinary Tourism New Service Concept	20%
Individual Assignments	55%
Individual Research Assignment & Presentation	10%
Attendance and In-class participation	10%
Exam	35%
Total	100%

Notes

The consumption of wine for education/learning purposes will only be permitted to student 19 years of age or older.

Recommended Texts/Resources

Food and Wine Tourism, 2017, Erica Croce, Giovanni Perri, CAB International,
eText ISBN: 9781786391292, 1786391295

Course Schedule

Date		Topics & Activities	Readings
2022 Class Date		Classes Start: Wednesday, September 7 STAT Friday, September 30 STAT Monday, October 10 STAT Friday, November 11 Last day of regularly scheduled Classes: Tuesday, December 6	
W01	Sep 09	Topics: Introduction to Course; Introduction of Students; Team Discussions; Course Expectations; Introduction to Wine Tourism Activities: <i>Wine Tourism Breakouts; Student Pitches</i>	PPT #1; Ch 01; Moodle Readings
W02	Sep 16	Topics: Introduction to Culinary Tourism The Environment: Tools of the Trade Activities: <i>Culinary Tourism breakouts; Formation of Teams</i>	PPT #2; Ch 02 Moodle Readings
W03	Sep 23	Tourists on the Food and Wine Trail: Who are they? Activities: <i>Individual Assignment #1 (presentations begin in class)</i>	PPT#3 Ch 03
W04	Sep 30	<i>STAT Holiday: NO CLASS</i>	
W05	Oct 07	Team Project cont. Topics: The Supply Side: Stakeholders of Wine & Culinary Tourism; Review of government legislation The Service Experience of Wine & Culinary Tourism Topics: BC Wine Regions; Economic Impact of Wine Tourism; Main Components of Wine Tourism Transforming Terroir into a Tourist Destination Activities: <i>Team Project #1 : Presentations in class</i>	Ch 05 Moodle Readings
W06	Oct 14	Individual Assignment #1/ Topics: Wine & Culinary Tourism Idea Generation (continued) Wine & Culinary Tourism Best Practices Individual Presentations	Ch 06 /CH 07 Moodle Readings
W07	Oct 21	Field Visit to Winery or Culinary establishment. No in-class session.	
W08	Oct 28	Chapter 6 and 7. Best practices. Project #2 and #3.	
W09	Nov 4	Barb Brousseau- Presentation. Exam review.	
W10	Nov 11	STAT: NO Class	
W11	Nov 18	Exam	
W12	Nov 25	Activities: <i>Team Project #3 due – written report and team presentations Teams 1-4</i>	None
W13	Dec 2	Topics: <i>Team Project #3 due – written report and team presentations Teams 5-8</i>	None

SKILLS ACROSS THE BUSINESS CURRICULUM

The Okanagan School of Business promotes core skills across the curriculum. These skills include reading, written and oral communications, computers, small business, and academic standards of ethics, honesty and integrity.

STUDENT CONDUCT AND ACADEMIC HONESTY

What is the Disruption of Instructional Activities?

At Okanagan College (OC), disruption of instructional activities includes student “conduct which interferes with examinations, lectures, seminars, tutorials, group meetings, other related activities, and with students using the study facilities of OC”, as well as conduct that leads to property damage, assault, discrimination, harassment and fraud. Penalties for disruption of instructional activities include a range of sanctions from a warning and/or a failing grade on an assignment, examination or course to suspension from OC.

What is Cheating?

“Cheating includes but is not limited to dishonest or attempted dishonest conduct during tests or examinations in which the use is made of books, notes, diagrams or other aids excluding those authorized by the examiner. It includes communicating with others for the purpose of obtaining information, copying from the work of others and purposely exposing or conveying information to other students who are taking the test or examination.”

Students must submit independently written work. Students may not write joint or collaborative assignments with other students unless the instructor approves it in advance as a group/team project. Students who share their work with other students are equally involved in cheating.

What is Plagiarism?

Plagiarism is defined as “the presentation of another person’s work or ideas without proper or complete acknowledgement.” It is the serious academic offence of reproducing someone else’s work, including words, ideas and media, without permission for course credit towards a certificate, diploma, degree and/or professional designation. The defining characteristic is that the work is not yours.

“Intentional plagiarism is the deliberate presentation of another’s work or ideas as one’s own.” Intentional plagiarism can be a copy of material from a journal article, a book chapter, data from the Internet, another student, work submitted for credit in another course or from other sources.

“Unintentional plagiarism is the inadvertent presentation of another’s work or ideas without proper acknowledgement because of poor or inadequate practices. Unintentional plagiarism is a failure of scholarship; intentional plagiarism is an act of deceit.”

What are the Students’ Responsibilities to Avoid Plagiarism?

Students have a responsibility to read the OC Plagiarism Policy and Procedures outlined in the OC calendar, which is available in online format www.okanagan.bc.ca. Students must acknowledge the sources of information used on all their assignments. This usually involves putting the authors’ name and the year of publication in parentheses after the sentence in which you used the material, then at the end of your paper, writing out the complete references in a Reference section.

“Students are responsible for learning and applying the proper scholarly practices for acknowledging the work and ideas of others. Students who are unsure of what constitutes plagiarism should refer to the UBC publication “*Plagiarism Avoided; Taking Responsibility for your Work*”. This guide is available in OC bookstores and libraries.

Students are expected to understand research and writing techniques and documentation styles. The Okanagan School of Business requires the use of the APA or MLA style, but suggests that students cite references using the APA guidelines (see Publication Manual of the American Psychological Association, 7th edition (2019)). A copy of the APA manual is available in the reference section and also available for circulation from OC libraries. The library website has access to these two major citing styles.

What are the Penalties for Plagiarism and Cheating?

The Okanagan School of Business does not tolerate plagiarism or cheating. All professors actively check for plagiarism and cheating and the Okanagan School of Business subscribes to an electronic plagiarism detection service. All incidents of plagiarism or cheating are reported and result in a formal letter of reprimand outlining the nature of the infraction, the evidence and the penalty. The Dean of the Okanagan School of Business and the Registrar record and monitor all instances of plagiarism and cheating. Penalties for plagiarism and cheating reflect the seriousness and circumstances of the offence and the range of penalties includes suspension from OC.