

ENVIRONMENTAL STUDIES 481

History, Science and Culture of Wine

"Wine is one of the most civilized things in the world, and one of the material things of the world that has been brought to the greatest perfection, and which offers a greater range of enjoyment and appreciation than, possibly, any other purely sensory thing that may be purchased."

- Ernest Hemingway

Instructor: John Volpe

Lecture (Tues) and Lab (Fri):

Office Hours: Friday 4:30pm

Tue 1430-1520 CLE A205

Fri 1430-1520 DTB B247

The additional course fee of **\$200** must be paid prior to the end of first full week of class or you will be dropped from the course. Cash only to instructor. A tax receipt will be issued from the ES Main Office.

Teaching Objectives

Students are introduced to

- i) historical, ecological, economic and cultural dimensions of wine production & consumption
- ii) appreciation of the significant role of wine in cultural evolution

Students successfully completing this course will gain understanding of

- Oenology and viticulture
- Coevolution of wine and human culture
- Analytical approaches to "quality" evaluation
- Major grape varieties and viticulture regions of the world
- Fermentation science
- Physiology of flavour
- Development of sensory evaluation skills

Course Structure

This course will be delivered in a three part format; lectures on Tuesday and labs on Fridays and a great deal of self-directed learning. Lectures will be information dense and rely on students coming prepared by reading/viewing support material made available on the CourseSpace page. Fridays will be hands-on periods for tastings, demonstrations and sensory evaluations. You will be responsible for reading / viewing the assigned background materials PRIOR to each class and lab. A large number of self-directed activities make up the balance of the course, see below.

Course Materials

Required

- i) Zraly, 2014. Windows on the World, Complete Wine Course 30th Anniversary Ed. Sterling Press
- ii) Puckette & Hammack 2015. Wine Folly: The Essential Guide to Wine. Avery Press

Highly Recommended

The Wine Bible; MacNeil 2015 2nd Edition Workman Publishing

For those seeking to really dig in (useful in the course and beyond but only for the motivated)

The Oxford companion to Wine; Robinson 2015, 4th Edition, Oxford University Press

The World Atlas of Wine; Johnson & Robinson 2013, 7th Edition, Octopus Books

Vintage: The story of wine; Johnson 1989, Simon & Schuster

Critical Web Resources

Wine Searcher <http://www.wine-searcher.com/>

Wine site in blog format. Extremely useful secondary sites for wine grapes, wine regions, and wine label interpretation.

Wine Folly <http://winefolly.com/>

The companion page to the required book. Great general blog with an irreverent edge from Seattle. Visit for the infographics alone; data-dense and very well done.

Evaluation

This is a somewhat radical experiment when it comes to grading - inspired by and heavily reflective of John Boyer's extremely popular Virginia Tech wine course - and I hope you embrace the opportunity. I will provide myriad opportunities for you to earn points towards your grade, thus allowing you to choose your path according to your interests and skills. It's a 'create your fate' grade: you choose what you want to work on, and keep earning points doing different activities until you achieve the grade you desire. Are you an excellent test-taker? Then take lots of tests. Not good at taking exams? Then do alternative written or film viewing assignments to earn your points. Mixing it up is the best strategy and doing a little of everything to cover all your bases will ensure you get the points to get the grade of your desires. BUT BEWARE! You can't wait until the last minute to make this happen! The one way you can screw this up is to keep putting off things until the end of the semester, living under the delusion that you can catch-up in the last weeks of class to make up for slacking all semester. THIS WON'T WORK! Almost all of these assignments consist of turning in things every week...AND THERE ARE NO 'MAKE-UPS' or 'EXTRA CREDIT' or any other additional opportunities offered at the end of the semester to earn points. Read the previous sentence again. Plan your strategy now.

Note: the point totals shown for each activity are the maximum points *possible*; you don't simply get all the points simply for participating. In other words, you *can* earn up to 200 points for taking the Final Exam, but if you score 50% on the exam you will only receive 100 points towards your final grade.

Here are the activities you can do to earn points towards your final grade, followed by the grading scale.

Quizzes and Tests - (1000 max points possible)

- 1) 10 weekly course quizzes x 30pts (online, timed) =300
- 2) 10 Zrally Quizzes x 30 points (online, timed) =300 (note: these are all or nothing, see below)
- 3) Midterm Exam (online, timed) = 100
- 4) Final Exam (online, timed) =200
- 5) Wine Label Exam (in person, timed) =100

Blogs (1050 max points possible)

- 6) Lab Reports = 275 max (25pts/lab x 11 labs)
- 7) Wine Tasting Reports 20pts/week =200 max (4 pts/each x 5/week x 10 weeks)
- 8) Wine Dinner Reports 3x50pts =150 max (50 pts each x 3 max, 1 per week)
- 9) Winery Visit Blog Reports =100 max (50 pts each x 2 max)
- 10) Grape Varietal Reports =75 max (25 pts each x 3 max, 1 per week)**
- 11) Appellation Reports =75 max (25 pts each x 3 max, 1 per week)**
- 12) Wine Film Reports =75 max (25 pts each x 3 max, 1 per week)
- 13) Wine Book Reports =100 max (50 pts each x 2 max, 1 per week)

**NOTE: Once a wine appellation or grape varietal has been reported on, it is off-limits to the rest of the class

https://docs.google.com/spreadsheets/d/1Vler-VpCMF_ZLQ3o_ap_58vizjoLdDecgUFIxUdHfXQ/edit?usp=sharing

If you repeat someone else's choice, yours will not be counted.

These all give a total of **2050 possible points**. However a "perfect 100%" grade will be only **1500 points**.

Final Grade Breakdown (minimum points required for each bracket):

Assumes a "perfect score" is 1500 | 90% (or A+) of 1500 = 1350 and so on.

- 1350 points = A+
- 1275 points = A
- 1200 points = A-
- 1155 points = B+
- 1095 points = B
- 1050 points = B-
- 975 points = C+
- 900 points = C
- 750 points = D
- less than 750 = F

Advice: DEFINITELY do the weekly lecture and Zrally quizzes, plan on taking the Mid-Term and Final Exams, plan on taking the Wine Label Exam, and attend labs - and do the write ups. That alone will pretty much get you a strong B, if you do well on exams. If you are really smart, you will completely lock in a high grade by completing an assortment of the other blog activities that interest you most...either tasting blog (highly recommended), book reports, wine dinner reports, wine tasting reports etc... its all up to you and your work ethic!

The following correlation of letter grade and numerical score will be used in the class. Final grades will be recorded as percentages.

Grades	Percentage	Description
A+ A A-	90 – 100 85 – 89 80 – 84	An A+, A, or A- is earned by work which is technically superior, shows mastery of the subject matter, and in the case of an A+ offers original insight and/or goes beyond course expectations. Normally achieved by a minority of students.
B+ B B-	77 – 79 73 – 76 70 – 72	A B+, B, or B- is earned by work that indicates a good comprehension of the course material, a good command of the skills needed to work with the course material, and the student's full engagement with the course requirements and activities. A B+ represents a more complex understanding and/or application of the course material. Normally achieved by the largest number of students.
C+ C	65 – 69 60 – 64	A C+ or C is earned by work that indicates an adequate comprehension of the course material and the skills needed to work with the course material and that indicates the student has met the basic requirements for completing assigned work and/or participating in class activities.
D	50 – 59	A D is earned by work that indicates minimal command of the course materials and/or minimal participation in class activities that is worthy of course credit toward the degree.
F	0 – 49	F is earned by work, which after the completion of course requirements, is inadequate and unworthy of course credit towards the degree.

1) WEEKLY COURSE QUIZZES:

Each week, an on-line quiz will be posted on the CourseSpace site. The quiz will consist of questions from lecture and/or labs and the readings/viewing assigned for that week. These quizzes are 30 min open-notes, open-book, open-website. Each weekly quiz will be posted on **Sunday on or after 6pm** and will be available until the following Sunday, when it will be replaced by the new quiz for that week. You will be permitted only 1 attempt.

2) ZRALY'S WINDOWS ON THE WORLD QUIZZES

This assignment pertains to the required textbook: *Windows on the World, Complete Wine Course*; Zraly, Kevin 30th Anniversary Edition.

The assignment consist of 10 on-line quizzes on 10 different chapters of the book. Like the weekly lecture quizzes, a new quiz will be available each Sunday and be available only during that week. The quizzes are found on the CourseSpace site. These are 30 min quizzes so make sure you have read the chapter thoroughly prior to attempting each. You will be permitted only 1 attempt. These quizzes are all-or-nothing; you must attempt all 10 quizzes to earn the points, you cannot do chapters *à la carte*.

3) MID-TERM EXAM & 4) FINAL EXAM

Are just that, and worth a possible 100 and 200 points respectively, so combined you could earn 300 points toward your final grade...but that's only if you get a perfect score on both tests.

The midterm exam will be held on **February 21**.

The visual LABELS exam (100 points) will be held on **March 21** 5pm Room TBA

The final exam will be on **April 4** received in class.

These are mandatory dates, with no rescheduling or make-ups. If you cannot attend these exam dates you should put extra effort in other course activities to make up the marks.

5) WINE LABELS: A VISUAL EXAM

March 21 at 5pm Room: TBA

Only for the brave of heart and strong of will. It will focus solely on actual wine labels themselves, and nothing more, and is a visual exam. That means that the exams will be on-screen, and entail the identification of major characteristics of the wine in the bottle by interpreting the information presented on the label.

Good luck with this one. If you haven't been dedicated to learning about wine all semester, you really won't have a prayer on this exam so don't rely on these points.

BLOGS

The majority of your efforts in this class will be in contributing to the class blog. There is a single blog and all class members will post to this one blog. There is significant functionality to allow you to search and explore the work of others.

Our "week" runs from 6pm Sunday night to Sunday night

LAST DAY TO POST ANYTHING ON YOUR BLOG IS 6pm SUNDAY APRIL 2

This is important as all most of the blog assignments listed below have weekly limit to preclude an end-of-semester frenzy of sub-par work. For instance you can only post one wine book report per week, one wine movie review per week....and that week runs Sunday to Sunday.

YOUR FIRST BLOG ASSIGNMENT...AND IT IS MANDATORY!!!

Write your first entry of 3 to 4 paragraphs on the class wine blog. The topic: your personal experience with wine thus far in your life! You can write about experiences, or lack thereof, your tastes, what you like, what you don't like, how often you have tried wine, and in what circumstances. Also, include some things you hope to learn about wine from this course. Be as specific as possible. If you are intending to do any blog work at all the entire semester, the creation of your blog and this mandatory first exercise **MUST**

be completed by **Jan 15**. If you have not created a blog by then you cannot do any other blog entries for the entire semester.

In other words: DO IT! AND DO IT NOW! Don't put it off, don't wait until you realize that you are failing this course two months from now and then decide to start a blog with the intent of getting 1000 points by cramming in a bunch of entries in the final weeks of class. NO. CAN. DO.

Title: Surname - My Wine Life So Far

Ex: Smith - My Wine Life So Far

Note: For all posts, the first word in the title is your surname, always!

6) LAB REPORT

This is an open format blog exercise for you to ruminate on the tasting labs. Each lab session is targeted to highlight different aspects of the wine experience and this blog is your chance to expound on this. For full marks I expect

- A photo of your *WSET Systematic Tasting* notes
- A brief discussion of the wines / your scores referring to some aspect of the experience (i.e. not just a stream of consciousness of your impressions).

These are easy (and fun) marks so take advantage. For full marks all wines tasted in the lab must be included, though you can increase / decrease emphasis as you see fit in order to make the most interesting post. Wine sampled in lab are not eligible for wine tasting blog reports (i.e. no double dipping). You have until **midnight the following Thursday** (~1 week) to post, not accepted after.

Title: Surname Lab # Report

Ex: Smith Lab 3 Report

7) INDEPENDENT WINE TASTING REPORT

The main weekly assignment that I most heartily encourage is a blog report where you taste wines and record your notes as per the *WSET Systematic Tasting* routine. Take advantage of wine tastings at local wine shops (BCLS stores, Everything Wine etc.) You can do these for 5 different wines each week (Sunday midnight to the following Sunday at midnight).

Title: Surname Tasting - Wine Name Vintage

Ex: Smith Tasting - The Guild of Fermentation Fanatics - Shiraz 2013

In addition to the standard *WSET Systematic Tasting* criteria, include

- A photo of you and your wine while holding up your *WSET Systematic Tasting* scores
- Grape Varietal / Blend
- Designated Region (DOP, DO, AVA etc.)
- Country of Origin
- Price & Source (e.g. \$14.99 BCLS)
- A brief reflection on your thoughts of the wine

Each wine review is worth 4 points, and you can do up to 5 per week, so it is possible for you to earn > 200 points...and more importantly, you will have an awesome log of all your wine experience to carry with you into the future. To earn the points, you must have posted your tasting notes for up to 5 wines EVERY WEEK! You cannot wait until the last weeks of class to post 50 wines at one time!

LAST DAY TO TURN IN TASTING BLOG ENTRIES IS APRIL 2.

8) WINE DINNER REPORT

This is another weekly assignment created to encourage you to engage more deeply in the real deal about wine: experiencing it as it was created for, as an accompaniment with food. So here is a great chance to see what it is like to pair a region's wine with a region's cuisine...albeit in a local venue that uses locally produced foods.

Worth 50 points max every meal you participate in, a maximum of 3 for the semester. What to blog about? Document the hell out of your experience. I want pics of you and your friends at the dinner table, and the food and the wine. I want you to take notes of the dishes you eat, tasting notes of the wines you have (including info on each wine, as well as your tasting/smell descriptions of those wines) and how

those wines paired with the foods. Write up a blog entry containing all these details and your overall impressions of the experience. Make sure to have captions on all your photos!

LAST DAY TO TURN IN WINE DINNER BLOG ENTRIES IS APRIL 2.

Title: Surname Wine Dinner #

Ex: Smith Wine Dinner 1

If you are unsure, please clear any restaurant with me first before you go drop dollars on a place that is not appropriate for this assignment... a glass of the house red at Montana's won't make the grade.

BONUS: If you want to plan a wine/food pairing dinner party at your own house with friends and family, that will totally apply here, as long as you take the pairing part seriously and document all your food and wine decisions along the way, what worked, what didn't and why...etc...

9) WINERY VISIT BLOG REPORT

To encourage you to get out there in the real world to see how it is actually done, I will offer credit (up to 50 points each, 100 points max) for a well-documented blog entry on a winery visit worth a possible 50 points each. LAST DAY TO TURN IN WINE VISITATION BLOG ENTRIES IS APRIL 3.

There are currently ~32 licensed Vancouver Island wineries, 10 on the Gulf Islands, 23 in the Fraser Valley and 132 in the Okanagan...Collect literature from the place, sample their beverages, tour the production facilities, walk through the vineyards, go for the full immersion experience...but document it well! Take pictures, take descriptive notes of the place and your experiences, take separate tasting notes of what you tried, and be sure to get details off the bottles themselves to reference.

To turn in, craft a creative blog entry on your experience including everything you can, outlined in a narrative format. In other words, I don't want you posting 2 or 3 words, or a handful of random unlabeled pics. Tell the story of your visit logically, well organized, and place images in along the way, and be sure to put a caption with them. What I am not looking for is a reinterpretation of everything you were told - rather go in with an investigative bent, with some known questions before hand (you will need to do research prior to showing up) and dig out some information that is not on the "script" that the tourists get. What sets them apart?, why Vancouver Island (or Okanagan or..?), why this property and not the one next store? Chaptalization, pro or con? All grapes from property or do they buy others'? Blend vs. varietal? Why is their wine more expensive that equivalent American, European ...wherever ... wine? (it invariably is) etc...

Because these will be creative and contain images (including some of yourself and the wines), I can't really put a word count on these things for you to shoot for.

Title: Surname Winery Visit Winery Name

Ex: Smith Winery Visit Cherry Point

Start thinking of trips here - <http://www.winebc.com/discover-bc>

You MUST have a designated driver who is not tasting.

10) GRAPE VARIETAL BLOG ENTRY (log your varietal on the Google sheet)

A well-documented blog entry on a particular grape variety, which will expand your knowledge base and understanding significantly, even before pulling a cork. Worth a possible 25 points each, a maximum of 3, but you can only turn in ONE per week LAST DAY TO TURN IN GRAPE VARIETAL BLOG ENTRIES IS APRIL 2.

Choose any of the varietals listed on the Google Sheet and log your name there.

This report will need to be equivalent to ~3 pages 1.5 spaced, NOT counting graphics

What to include:

- at least 1 photo of what the grapes look like growing on the vine
- at least 1 photo of a wine label that lists the varietal, or that through research you have found out contains significant amounts of that varietal
- map of where the varietal is mostly found
- where the grape is grown around the world and difference in general flavor profile in the major regions
- general flavor profile
- worldwide plantings in hectares

-characteristics of the grape, when does it ripen? thick skin? soil preference? Challenges / opportunities it offers

-bibliography (format your choice) of your sources

Title: Surname Grape Varietal Report Varietal Name

Ex: Smith Grape Varietal Report Sangiovese

11) WINE APPELLATION BLOG ENTRY (log your name on the Google sheet)

An assignment where you can do a blog report on a designated appellation listed on the Google Sheet (sign-off next to it). This report will be ~ 3 pages 1.5 spaced, NOT counting graphics. You can do up to three, but each must be from a different country.

What to include:

-2 zoomed out maps of where the appellation is in the country and in the world

-1 zoomed in map of the appellation

-2 photos of different major producer wine labels

- Photos of vineyards/landscape an interesting geographical feature

- What specific controls must be met for this wine to carry its appellation?

- What are the major grape varieties used and are the wines typically blends or varietals?

-Is there a quality statement on the label? What does it mean in context?

-What are the features about this region that contributes to the reputation of superior wine quality?

-What is/are the major wine style(s) of this appellation?

-What is the terroir - what makes it unique (soil, altitude, wind, terrain, sun, heat)

- Describe the oenology and how this facilitates/supports the wine's style

- Other interesting facts

-Bibliography (format your choice) of your sources

You will be graded on the following:

Accuracy and clarity of your responses.

Thoroughness of regional assessment and discussion on factors affecting the appellation's style.

Title: Surname Wine Region Report Appellation Name

Ex: Smith Wine Region Report Chianti Classico

12) WINE FILM REVIEW

There are an increasing number of feature films out there that have wine as a major component of the storyline, or background setting. Documentaries are of course always awesome, but feature films are even better to get a sense of wine in our current culture, its myths, impacts and associations. This assignment encourages you to watch a 'wine' film, hopefully with family/friends, and then do a wine film review on what you gained from the film. Worth a possible 25 points each, a maximum of 3 of them total, but you can only turn in ONE per week

This report will need to be 2.5-3 pages double spaced, NOT counting graphics.

The film review is an important assignment because it allows you to apply the principles and concepts and wine knowledge that you have learned in class, and apply it to a concise review of a pop cultural artifact like film. This is no standard 8th grade book report, however. You have to apply some mad critical thinking skills to your review....I'm not looking for a 2 page summary of the plot of the film that you stole from Wikipedia, followed by a 'I like it' or 'it sucked' personal assessment. I want you to analyze your own reactions and perceptions of the film in terms of its **WINE information**; when writing it, express yourself with clarity, style, and effectiveness; and develop and use good standards of conciseness and criticism. Content to be considered and expanded upon in review:

-Offer your overall impression of the film while mentioning the movie's title, setting, and key themes as they relate to wine.

-Summarize the plot of the film, concisely. Even documentaries have narrative arcs.

-Expand upon the WINE settings in the film. Talk about regions, terroir, grapes, styles specifically mentioned in the film, and/or the wine background that was the location of the film. Was it filmed on

location? Was it an accurate portrayal of that region/place?

-Discuss the wine context of the film—what cultural cues or historical events or current issues does the film explore. What makes this film significant to a WINE drinker/WINE lover?

-Discuss wine terms, wine regions, wine styles, wine grapes or anything else WINE specific referenced in the film, especially if it is a major plot device or component of the story.

-Talk about any particular wine knowledge you have gained from class that helped you better understand or appreciate the film....things that a non-wine drinker or someone who knew nothing about wine would totally not understand at all about this film.

-Ending paragraph--your final assessment for the reader. Would you recommend this film to a WINE audience? Why or why not?

Be sure to cite any outside sources.

Here are some wine film suggestions:

Sideways	Year of the Comet	The Secret of Santa Vittoria
Somm	Merlove	A Heavenly Vintage
Red Obsession	A Year in Champagne	From Ground to Glass
A Tale of Autumn	Bottle Shock	Corked
Barolo Boys	Blood Into Wine	A Good Year
This Earth Is Mine	Mondovino	Wine for the Confused
Uncorked	A Year in Burgundy	Somm: Into the Bottle

Of course many other titles are applicable, but must first be cleared JPV before you do your review.

Recommendations highly encouraged.

Title: Surname Film Report - Film Name

Ex: Smith Film Report - Somm

13) WINE BOOK REVIEW

You may have written a book report in high school that was a simple summary of a book. OK, so that ensured (more or less) that you read the book, but was pretty mindless and boring. That is NOT what this book review assignment is about. Find a book that has wine as its central topic and do a real book review on it. A professional book review is to briefly summarize the ideas of the book, but mainly to give your opinion about the book's merits – it is a critical analysis of the book. Did you find the book engaging? Persuasive? Did you agree with it? Did you enjoy it? Would you recommend it to others? What is the intended audience of the book? Does it succeed in reaching this audience?

Work hard on making your book review engaging to a general audience – it should flow well and be written nicely. It should have an introduction, discussion of the book, and clear conclusion (although these don't have to be broken into explicit sections – you can write this like an essay). Include:

(1)The title and author of the book you are reviewing

(2)The author's objective(s) and points

(3)Your evaluation of the author's interpretation and success with his/her objectives in writing the book (provide examples)

(4)Your conclusions about the book...what did you learn from it?

Reports are to be equivalent to 4-5 pages long (12-point font, double-spaced, 1" margins), NOT counting graphics.

The review should describe the main point of the book and then link it to the material of the course to the best of your ability. You may hand in the reports at any time beginning with the second week of class, but you can hand in two only, at least one week apart. Each of these book reviews is worth up to 50 possible points.

Please keep in mind that the book must be centered around wine, but DON'T use wine guides/wine manuals/wine textbooks/wine atlases. I'm talking about books of prose, written in narrative form. Here are a few that would apply:

- Wine and War: The French, the Nazis, and the Battle for France's Greatest Treasure

- Red, White and Drunk All Over

- The Emperor of Wine: The Rise of Robert M. Parker, Jr., and the Reign of American Taste

- Confessions of a Wine Lover

- The Billionaire's Vinegar: The Mystery of the World's Most Expensive Bottle of Wine
- Judgment of Paris: California vs. France and the Historic 1976 Paris Tasting That Revolutionized Wine
- The Exes in My Glass: How I Refined My Taste in Men & Alcohol
- Wine Politics: How Governments, Environmentalists, Mobsters, & Critics Influence the Wines We Drink
- To Cork or Not To Cork: Tradition, Romance, Science, and the Battle for the Wine Bottle
- Champagne: How the World's Most Glamorous Wine Triumphed Over War and Hard Times
- Uncorked: My Journey Through the Crazy World of Wine
- The Widow Clicquot: The Story of a Champagne Empire and the Woman Who Ruled It
- The House of Mondavi: The Rise and Fall of an American Wine Dynasty
- Napa: The Story of an American Eden

If you have another book in mind (great!), please clear it with JPV first before you do your report.

There is almost always a wine memoir, deeply discounted, sitting on Munro's Books discount shelves! Be sure to include a photo of the book cover in your blog entry. Any other graphics you wish to include are optional, but encouraged.

Title: *Surname* Book Report - *Book Name*

Ex: Smith Book Report - Red, White and Drunk All Over

Lecture Schedule ES482 (Subject to change, esp. weeks 9-12)

All lecture slides, support readings, videos and other support material are on the course's CourseSpace page

0Lab Review course syllabus

1Lec Introduction to History, Science and Culture of Wine

1Lab Tasting 101

2Lec Winemaking

2Lab Winemaker's Arts

3Lec Laws, Labels and Quality

3Lab Deductive Tasting II

4Lec Physiology of Flavour

4Lab Varietals vs. Blends

5Lec Grape ecology and evolution

5Lab Blind Deductive Taste

6Lec Human-Grape Co-evolution

6Lab Tasting Evolution

7Lec Viticulture

7Lab Deconstructing Balance

8Lec Quality, Typicity & Scores

8Lab Tasting for "Quality"

9Lec Fermentation

9Lab Bubbles

10Lec Wine markets & sustainability

10Lab Food Pairing

Academic Integrity

Academic integrity is intellectual honesty and responsibility for academic work that you submit individual or group work. It involves commitment to the values of honesty, trust, and responsibility. It is expected that students will respect these ethical values in all activities related to learning, teaching, research, and service. Therefore, plagiarism and other acts against academic integrity are serious academic offences.

UVic's policy on Academic Integrity is available here:

<http://web.uvic.ca/calendar2012/FACS/UnIn/UARe/PoAcl.html> Depending on the severity of the case, penalties include a warning, a failing grade, a record on the student's transcript, or a suspension.

The responsibility of the institution: Instructors and academic units have the responsibility to ensure that standards of academic honesty are met. By doing so, the institution recognizes students for their hard work and assures them that other students do not have an unfair advantage through cheating on essays, exams, and projects.

The responsibility of the student: Plagiarism sometimes occurs due to a misunderstanding regarding the rules of academic integrity, but it is the responsibility of the student to know them. If you are unsure about the standards for citations or for referencing your sources, talk to your instructor or take advantage of the following resources: <http://lrc.uvic.ca/initiatives/integrity/student.php> or <http://www.uvic.ca/library/research/citation/plagiarism/index.php>.

Course Evaluations

I value your feedback on this course. Towards the end of term, as in all other courses at UVic, you will have the opportunity to complete an anonymous survey regarding your learning experience (CES). The survey provides vital feedback to me regarding the course and my teaching, as well as helping the School improve the overall program for students in the future. When it is time for you to complete the survey you will receive an email inviting you to do so. Please ensure that your current email address is listed in MyPage (<http://uvic.ca/mypage>). If you do not receive an email invitation, you can go directly to <http://ces.uvic.ca>. You will need to use your UVic netlink ID to access the survey, which can be done on your laptop, tablet, or mobile device. I will remind you and provide you with more detailed information nearer the time but please keep your ideas for constructive feedback in mind throughout the course.

Accessibility Statement

Students with diverse learning styles and needs are welcome in this course. In particular, if you have a disability/health consideration that may require accommodations, please feel free to approach me and/or the Resource Centre for Students with a Disability (RCSD) as soon as possible. The RCSD staff are available by appointment to assess specific needs, provide referrals and arrange appropriate accommodations <http://rcsd.uvic.ca/>. The sooner you let us know your needs the quicker we can assist you in achieving your learning goals in this course.

NOTE: *The University of Victoria is committed to promoting, providing and protecting a positive and safe learning and working environment for all its members. Student evaluation forms now include questions on the respect shown by the instructor for students, particularly those of diverse origins, orientation and physical abilities.*