

“The Art & Science of Wine: Decoding Quality in Every Drop”

The School of Vocational Studies organized a special lecture on “The Art & Science of Wine: Decoding Quality in Every Drop” on 23rd March 2026 for the students of B.Voc. Tourism and Hospitality. The session was delivered by Dr. Abhishek Kumar, Assistant Professor, Department of Hotel Management, Jamia Hamdard, and coordinated by Dr. Vikas Mohan, Programme Coordinator, B.Voc. (Tourism & Hospitality), School of Vocational Studies.

The lecture offered a comprehensive and engaging insight into the journey of wine from vineyard to glass, seamlessly blending theoretical knowledge with industry perspectives. It focused on the key determinants of wine quality, including grape variety, climatic conditions, soil composition, vineyard management practices, winemaking techniques, and maturation processes.

In addition, the session explored the scientific foundations of wine, highlighting crucial elements such as fermentation, acidity balance, tannin structure, and alcohol levels that collectively influence the character and quality of wine. The discussion enabled students to appreciate wine as both a scientific product and a refined craft.

The session was highly interactive, encouraging active student participation and curiosity. It significantly enhanced students’ understanding of wine and its relevance in food and beverage service, thereby strengthening their professional competencies in the hospitality sector.

The lecture concluded with an emphasis on the importance of quality parameters in shaping wine characteristics and their practical significance in the hospitality industry.

