IST541 Final Project Storyboard

Colleen Jackson

Project Title: How to Taste Wine

Objective: To provide a brief overview and tutorial of how to properly taste wine. Upon completing this instruction, the learner should be able to do the following:

- Identify the benefits of knowing how to taste wine.
- Discriminate between the basic types of wine.
- Identify the types of wines
- List, in order, the steps to tasting wine.
- Describe what makes a wine balanced.
- Execute the steps to properly taste wine.

Navigation: The table below lists the pages that will be included in this website. Click on each of the titles to skip to a review of that specific page. Page navigation will be made available through these links throughout the learner's interaction with the site.

Home	Introduction	Classification	See	Smell	Sip	Conclude	Quiz	Resources

Course Completion: This page will not be included in the navigation, but made available to the learner after completing the quiz.

Home: index.html

Content	- Welcome screen
	- Brief description of course
Media	- Image of wine glasses lined up for tasting
Interaction	- Enter your name text box to begin (entry will appear on completion page)

Introduction: introduction.html

Content	- Why would a person want to know how to taste wine?
	- Preparing to taste wine
	- Order of tasting steps: See, Smell, Sip and Conclude
Media	- Image of person in each step, see, smell sip
Interaction	- When learner rolls over image, "see", "smell", "sip" appears over image

Classification: classification.html

Content	- Before we begin, there are some basic concepts you should be familiar with when tasting wine.
	- How wines are classified
Media	- Images for each of the types of wines
Interaction	- Learner rolls over each for description of type

See: see.html

Content	- Description of what we are looking for when we "see" or look at the wine we are tasting. - How to look at wine - Note the color, opacity, and viscosity - White Wine Characteristics - Red Wine Characteristics - Body of the wine
Media	- Brief video embedded to display how to hold the glass and swirl.
Interaction	- Video starts on navigation to page

Smell: smell.html

Content	- Description of what we are looking for when we smell a wine - Three types of wine aromas: Primary, Secondary, Tertiary - Aromas most often associated with white wines - Aromas most often associated with red wines - Aromas most often associated with spoiled wines
Media	- Brief video embedded to display an individual smelling wine. - Images that learner can roll over to view content for "aromas most often associated with white/red/spoiled wines"
Interaction	- Video starts on navigation to page - Hover and display content for "aromas most often associated…"

Sip: sip.html

Content	- Description of what we are looking for when we taste a wine - Types of tastes - Characteristics of a balanced wine
Media	- Brief video embedded to display an individual sipping wine.
Interaction	- Video starts on navigation to page

Conclude: conclude.html

Content	- You have the choice of spitting or swallowing your wine - Evaluate the overall quality of the wine - Include questions to consider when evaluating your wine
Media	- Image of empty wine glass
Interaction	- TBD

Quiz: quiz.html

Content	- Practice knowledge questions that include images, knowledge, and scenario based checks; no more than 5.
Media	- TBD

Interaction	- Select radio dial, check box, or enter correct answer; feedback will be displayed after the learner clicks the "submit" button

Resources: resources.html

Content	- List of external resources on how to taste wine, including a description of the resource
Media	- Links
Interaction	- Links to open resource in a new web page

Course Completion: completion.html

Content	- "Great job, *learnername*! You have completed your course on how to properly taste wine."
Media	- Image of two wine glasses performing a "cheers"
Interaction	- Learner has option to navigate back through course content or will be direction to review any of the resources on wine tasting

References

http://www.all-about-wine.com/types-of-wine.html

https://www.winetasting.com/wine-tasting

http://www.winemag.com/how-to-taste-wine/

https://www.youtube.com/watch?v=q9VbtND-aNA