



VWT 130 - General Viticulture Course Outline

Approval Date: 11/14/2019

Effective Date: 06/08/2020

SECTION A

Unique ID Number CCC000602744

Discipline(s) Agricultural Business and Related Services
Agricultural Production

Division Career Education and Workforce Development

Subject Area Viticulture and Winery Technology

Subject Code VWT

Course Number 130

Course Title General Viticulture

TOP Code/SAM Code 0104.00* - Viticulture, Enology, and Wine Business* / D
- Possible Occupational

Rationale for adding this course to the curriculum To offer a new modality for student learning.

Units 3

Cross List N/A

Typical Course Weeks 18

Total Instructional Hours

Contact Hours

Lecture 54.00

Lab 0.00

Activity 0.00

Work Experience 0.00

Outside of Class Hours 108.00

Total Contact Hours 54

Total Student Hours 162

Open Entry/Open Exit No

Maximum Enrollment 45

Grading Option Letter Grade or P/NP

Distance Education Mode of Instruction On-Campus
Hybrid
Entirely Online

SECTION B

General Education Information:

SECTION C

Course Description

Repeatability May be repeated 0 times

Catalog Description Introduction to grape growing, including: history, varieties and rootstocks, anatomy and physiology, climate, soils, propagation, planting and vine training, cultural practices, common grapevine pests and diseases.

Schedule Description

SECTION D

Condition on Enrollment

1a. **Prerequisite(s):** *None*

1b. **Corequisite(s):** *None*

1c. **Recommended:** *None*

1d. **Limitation on Enrollment:** *None*

SECTION E

Course Outline Information

1. Student Learning Outcomes:

- A. Understand basic principles of viticulture science.
- B. Acquire and polish skills required in the workplace.

2. Course Objectives: Upon completion of this course, the student will be able to:

- A. Demonstrate knowledge of the current and historical importance of grape production in California and throughout the world.
- B. Select appropriate fruiting and rootstock cultivars for production goals and vineyard site.
- C. Understand and use appropriate vineyard and vine morphology vocabulary and terminology.
- D. Appraise the effects of climate and soil on the performance of grapevines in order to select appropriate operational practices.
- E. Apply principles of soil management to increase and maintain soil health through the use of soil amendments, fertilization, cover crops and erosion control methods.
- F. Demonstrate knowledge of the seasonal progression of grapevine growth and berry development and the effects of weather, climate and cultural practices on these processes.
- G. Identify the parameters used to determine ripeness and harvest timing.
- H. Identify critical grapevine pests and diseases for northern California and the most common pest control methods. Understand the impacts of the pests and their control methods.
- I. Articulate the importance of vine water status and irrigation management to vine growth, productivity and overall health.
- J. Demonstrate knowledge of organic, conventional, certified sustainable and biodynamic farming systems, including their attributes and differences.
- K.

3. Course Content

- A. History and classification of grape vines
- B. Fruiting and rootstock cultivars
- C. Anatomy and physiology of the grapevine
- D. Basic plant science and the photosynthetic process
- E. Vineyard soils
- F. Mineral nutrition of the grapevine
- G. Water relations in soils and in the grapevine
- H. The seasonal process of grapevine phenology

- I. Grape berry development
- J. Propagation, planting and training methods
- K. Vineyard floor management
- L. Vineyard canopy management
- M. Pruning
- N. Harvest and post-harvest operations
- O. Organic, conventional, certified sustainable and biodynamic farming systems
- P. Diseases, insects and animal pests of the grapevine
- Q.

4. Methods of Instruction:

Activity:

Discussion:

Lecture:

Observation and Demonstration:

Visiting Lecturers:

Online Adaptation: Discussion, Lecture

2. Methods of Evaluation: Describe the general types of evaluations for this course and provide at least two, specific examples.

Typical classroom assessment techniques

Class Participation --

Class Work --

Home Work --

Final Exam --

Mid Term --

Additional assessment information:

Two to three midterm examinations; quizzes; homework assignments; a final examination
Letter Grade or P/NP

3. Assignments: State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

A. Reading Assignments

-Assigned readings from class handouts (example: "Environmental Factors Influencing Grapevine Diseases")

-Assigned readings from the textbook (example: section on anatomy and physiology from "General Viticulture", Winkler et al. textbook).

B. Writing Assignments

-Writing:

short paper (example: a short term paper in which the student explains the history, attributes and uses of a chosen grape variety or rootstock).

Problem Solving:

Examinations (example: midterm and final examinations in which the student selects alternate vineyard operations options).

C. Other Assignments

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4. Required Materials

A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.

Book #1:

Author: Larry Bettiga et al

Title: Wine Grape Varieties in California

Publisher: University of California Agriculture and Natural Resources

Date of Publication: 2003

Edition: 1st

Book #2:

Author: McGourty, G.

Title: Organic Winegrowing Manual

Publisher: University of California Agriculture and Natural Resources

Date of Publication: 2011

Edition:

B. Other required materials/supplies.