

VWT-180: FUNDAMENTALS OF ENOLOGY

Effective Term

Fall 2021

CC Approval

03/19/2021

AS Approval

03/23/2021

BOT Approval

04/08/2021

COCI Approval

05/10/2021

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

180

Department

Viticulture and Winery Technology (VWT)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Fundamentals of Enology

Short Title

Fundamentals of Enology

CB03 TOP Code

0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

C - Clearly Occupational

Rationale

Making the course variable unit.

SECTION B - Course Description

Catalog Course Description

An introduction to the science of winemaking, including grape maturation, harvesting, fermentation, wine development, blending, filtration and preparation for bottling. Students learn the winemaking options available to create different wine styles.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

SECTION D - Course Standards

Is this course variable unit?

Yes

Units

0.50000

Units Maximum

3.00

Lecture Hours

9.00

Lecture Hours Maximum

54

Outside of Class Hours

18

Outside of Class Hours Maximum

108

Total Contact Hours

9

Total Contact Hours Maximum

54

Total Student Hours

27

Total Student Hours Maximum

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. Basic principles of winemaking science.
2. Skills required in the workplace.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Evaluate wine quality and integrity.
2.	Demonstrate knowledge of winemaking terminology.
3.	Describe a wine style in terms of the individual components.
4.	Apply basic chemistry theory to musts, wines and reactions that occur during winemaking and maturation.
5.	Determine the source of wine compounds and their contribution to a chosen wine style.
6.	Evaluate grape ripeness.
7.	Demonstrate knowledge of grape and wine composition.
8.	Choose winemaking techniques prior to alcoholic fermentation.
9.	Demonstrate knowledge of oak and cooperage and their contribution to wine style.
10.	Demonstrate knowledge of stabilization and clarification.
11.	Demonstrate knowledge of wine microbial spoilage and its prevention.
12.	Demonstrate knowledge of sparkling wine production methods.
13.	Discuss red wine production production methods.
14.	Overview white wine production methods.

Course Content

1. Wine quality and integrity
2. Winemaking terminology
3. Wine styles and components
4. Basic chemistry theory
5. Wine compounds and their forms and sources
6. Evaluating grape ripeness
7. Grape and wine composition
8. Winemaking options applied prior to alcoholic fermentation
9. Yeasts and factors affecting their ability to complete alcoholic fermentation
10. Options for white must alcoholic fermentation
11. Options for red must alcoholic fermentation
12. Options for malolactic fermentation
13. Winemaking options during wine maturation
14. Oak and cooperage
15. Maintaining wine integrity
16. Stabilization and clarification
17. Wine microbial spoilage and its prevention
18. "Methode Champenoise" production of sparkling wine

Methods of Instruction**Methods of Instruction**

Types	Examples of learning activities
Discussion	
Lecture	
Group Work	

Instructor-Initiated Online Contact Types

- Announcements/Bulletin Boards
- Chat Rooms
- Discussion Boards
- E-mail Communication
- Telephone Conversations
- Video or Teleconferencing

Student-Initiated Online Contact Types

- Chat Rooms

Discussions
Group Work

Course design is accessible

Yes

Methods of Evaluation

Methods of Evaluation

Types	Examples of classroom assessments
Exams/Tests	
Quizzes	
Portfolios	
Class Participation	
Homework	

Assignments

Reading Assignments

-Assigned reading from class handouts (example: "Malo-Lactic Fermentation"). -Assigned reading from textbook (example: "Post-fermentation Treatments and Related Topics" chapter from Wine Science).

Writing Assignments

Writing: Essay or short paper (example: on the midterm examination an essay question in which the student describes three wine spoilage disorders). Essay or short paper (example: one the winery visit report the student will describe the features of a winery that was visited by the class.)

Other Assignments

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SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Jackson

Title

Wine Science

Edition/Version

2nd

Publisher

Academic Press

Year

200

Material Type

Textbook

Author

Goode, J.

Title

The Science of Wine

Edition/Version

2nd

Publisher

University of California Press

Year

2014

Proposed General Education/Transfer Agreement**Do you wish to propose this course for a Local General Education Area?**

No

Do you wish to propose this course for a CSU General Education Area?

No

Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?

No

Course Codes (Admin Only)**ASSIST Update**

No

CB00 State ID

CCC000146541

CB10 Cooperative Work Experience Status

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No