



VWT 230 - Fall Viticulture Operations Course Outline

Approval Date: 05/10/2006

Effective Date: 08/14/2006

SECTION A

Unique ID Number CCC000313819

Discipline(s)

Division Career Education and Workforce Development

Subject Area Viticulture and Winery Technology

Subject Code VWT

Course Number 230

Course Title Fall Viticulture Operations

TOP Code/SAM Code 0104.00* - Viticulture, Enology, and Wine Business* / B
- Advance Occupational

Rationale for adding this course to the curriculum typo corrected for catal

Units 3

Cross List N/A

Typical Course Weeks

Total Instructional Hours

Contact Hours

Lecture 36.00

Lab 0.00

Activity 36.00

Work Experience 0.00

Outside of Class Hours 72.00

Total Contact Hours 72

Total Student Hours 144

Open Entry/Open Exit No

Maximum Enrollment

Grading Option Letter Grade or P/NP

Distance Education Mode of Instruction

SECTION B

General Education Information:

SECTION C

Course Description

Repeatability May be repeated 0 times

Catalog Vineyard practices for the fall and winter seasons. Class operates NVC
Description Student Vineyard, with an emphasis on the practical applications of viticulture theory.

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. Basic vineyard operations for the fall and winter seasons.
- B. Applicable federal, state and local regulations.
- C. Sources of subject matter research materials.
- D. Technical writing styles appropriate to subject matter.
- E. Skills required in the workplace.

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

- A. Plan and complete a fruit sampling program.
- B. Design and complete laboratory evaluation of fruit samples.
- C. Evaluate the ripening pattern of different grape varieties.
- D. Measure the fruit maturity of different vineyards blocks.
- E. Assess ripening variation due vineyard site differences.
- F. Describe the characteristics of different grape varieties.
- G. Assess the need for fall-applied mineral nutrients.
- H. Design and complete a mineral nutrient application plan.
- I. Recognize fall diseases.
- J. Recognize fall insects.
- K. Create and institute a plan to prepare the vineyard for the winter season.
- L. Demonstrate the ability to prune grape vines.
- M.

3. Course Content

- A. Basic methods of fruit sampling.
- B. Basic laboratory methods for evaluation of fruit maturity.
- C. Variety collection ripening study.
- D. Vineyard sampling by block.
- E. Ripening variation by site.
- F. North Coast grape variety characteristics study.
- G. Fall-applied mineral nutrients
- H. Fall disease identification
- I. Fall insect identification
- J. Preparation of the vineyard for the winter season
- K. Pruning--Cane Systems
- L. Pruning--Spur Systems
- M.

4. Methods of Instruction:

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

Additional assessment information:

A midterm examination and a final examination

Examples include:

-essay answer to midterm examination question "Describe the process of fruit sampling to assess maturity".

-essay answer to final examination question "Describe the steps required to complete the pruning of a cane-pruned grape vine".

Letter Grade or P/NP

6. 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 textbook (example: "Lime and Its Soil-Plant Relationships")

B. Writing Assignments

Writing:

Essay or short paper (example: an essay answer on the midterm examination in which the student summarizes the methods used to estimate fruit maturity.)

Problem Solving:

Essay or short paper (example: an essay answer on the final examination in which the student develops a vine pruning method plan based on the conditions of a real or hypothetical vineyard situation).

C. Other Assignments

-

7. Required Materials

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

Book #1:

Author: Dr. Stephen J. Krebs

Title: VWT 230 Workbook

Publisher: NVC Printing

Date of Publication: 2006

Edition: 1st

Book #2:

Author: Winkler, et al

Title: General Viticulture

Publisher: University of California Press

Date of Publication: 1974

Edition: 2nd

B. Other required materials/supplies.