VWT 280 - Fall Winery Operations Course Outline

Approval Date: 04/11/2019
Effective Date: 08/12/2019

SECTION A

Unique ID Number	CCC000604716
Discipline(s)	Agricultural Production
Division	Career Education and Workforce Development
Subject Area	Viticulture and Winery Technology
Subject Code	VWT
Course Number	280
Course Title	Fall Winery Operations
TOP Code/SAM Code	0104.00* - Viticulture, Enology, and Wine Business* / B - Advance Occupational
Rationale for adding this course to the curriculum	Need to add prerequisite. Spring class content feeds fall class content.
Units	3
Cross List	*N/A*
Typical Course Weeks	18

Total Instructional Hours

	Contact Hours
Lecture	36.00
Lab	0.00
Activity	36.00
Work Experience	0.00
Outside of Class Hours	90.00

Total Contact Hours	72
Total Student Hours	162
Open Entry/Open Exit	No
Maximum Enrollment	
Grading Option	Letter Grade or P/NP
Distance Education Mode of Instruction	On-Campus

SECTION B

General Education Information:

SECTION C

Course Description
  Repeatability May be repeated 0 times

Catalog Description	Winery operations for the fall season, including grape maturity monitoring; grape harvesting; fermentation, handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Class operates the Teaching Winery. Condition on Enrollment: Student must be at least 18 years of age
Schedule Description	

SECTION D

Condition on Enrollment

1a. Prerequisite(s)
- Condition on Enrollment: Student must be at least 18 years of age
- VWT 281 with a minimum grade of C or better

1b. Corequisite(s): *None*

1c. Recommended
- VWT 172 with a minimum grade of c or better

1d. Limitation on Enrollment: *None*

SECTION E

Course Outline Information

1. Student Learning Outcomes:
  A. Conduct basic winery operations for the fall and winter seasons.
  B. Review federal, state and local regulations.
  C. Identify subject matter research materials.
  D. Use technical writing styles appropriate to subject matter.
  E. Demonstrate skills required in the workplace.

2. Course Objectives: Upon completion of this course, the student will be able to:
  A. Evaluate grape ripeness before harvest
  B. Plan and implement a harvest plan
  C. Harvest wine grapes
  D. Operate and maintain equipment used in winemaking
  E. Perform must and wine laboratory tests and operate laboratory equipment
  F. Plan and carry out wine sensory analyses
  G. Plan and carry out commercial methods of winemaking on new wines
  H. Carry out routine cellar operations
  I. Plan and implement manual bottling
  J. Plan and carry out winery sanitation and safety
  K. Collect appropriate records of winemaking operations
  L.

3. Course Content
  A. Monitoring grape maturation before harvest
  B. Harvest planning
  C. Harvest operations
  D. Equipment operation and maintenance
  E. Must and wine chemical analyses
  F. Must and wine sensory analyses
  G. Production of new wines
  H. Routine cellar operations
  I. Manual bottling practices
  J. Winery sanitation and safety

K. Recordkeeping

L.

4. Methods of Instruction:

Activity:
Experiments:
Lab:
Lecture:
Observation and Demonstration:

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

Typical classroom assessment techniques

Exams/Tests --
Group Projects --
Class Participation --
Lab Activities --
Final Exam --

Additional assessment information:

A written winemaking plan, a wine report, a final examination

Examples include: a written report in which the student creates a plan for the production of wine made from grapes produced in the VWT Student Vineyard; a final examination consisting of true/false, multiple choice and essay questions.

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: "The Production and Aging of Wine in Small Oak Cooperage")

Assigned readings from the textbook (example: "Fermentation" chapter in Wine Science)

B. Writing Assignments

Writing:

Essay or short paper (example: a written report in which the student creates a plan for the production of wine made from grapes produced in the VWT Student Vineyard.)

Essay or short paper (example: a report in which the student describes the wine produced using the winemaking plan.)

C. Other Assignments

D.

7. Required Materials

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

Book #1:
Author: Dr. Gerry Ritchie, et al
Title: NVC Teaching Winery Procedures Manual
Publisher: NVC Print Shop

Date of Publication: 2006
Edition: 1st

Book #2:
Author: Jackson, R. S.
Title: Wine Science
Publisher: NVC Print Shop
Date of Publication: 2000
Edition: 2nd

Book #3:
Author: Dr. Gerry Ritchie, et al
Title: VWT 280 Workbook
Publisher: NVC Print Shop
Date of Publication: 2006
Edition: 1st

Book #4:
Author: Dr. Gerry Ritchie, et al
Title: NVC Teaching Winery Analysis Manual
Publisher: NVC Print Shop
Date of Publication: 2006
Edition: 1st

Book #5:
Author: Zoecklein, B.; Fugelsang, K.; Gump, B.; Nury, F.
Title: Wine Analysis and Production
Publisher: Chapman and Hall
Date of Publication: 1995
Edition:

Book #6:
Author: Ashleigh Ratcliffe
Title: Food Processing Industry Training Package--Wine Sector
Publisher: WINETAC Inc.
Date of Publication: 2004
Edition: 2

Book #7:
Author: Bird, D.
Title: Understanding Wine Technology, The Science of Wine Explained
Publisher: DBQA Publishing
Date of Publication: 2004
Edition:

Book #8:
Author: Considine, J.A.; Frankish, E.
Title: Quality in Small-Scale Wine Making
Publisher: Academic Press
Date of Publication: 2013
Edition:

B. Other required materials/supplies.