VWT-282: SUMMER WINERY OPERATIONS

Effective Term
Fall 2015

BOT Approval
04/09/2015

SECTION A - Course Data Elements

CB04 Credit Status
Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	

Subject Code
VWT - Viticulture and Winery Technology

Course Number
282

Department
Viticulture and Winery Technology (VWT)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
Summer Winery Operations

Short Title
Summer Winery Operations

CB03 TOP Code
0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status
NBS - Not Basic Skills

CB09 SAM Code
B - Advanced Occupational

Rationale
Typos corrected for catalog.

SECTION B - Course Description

Catalog Course Description
Winery operations for the summer season, including handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Class operates the Teaching Winery.

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

Limitation on Enrollment

Student must be at least 18 years of age.

SECTION D - Course Standards

Is this course variable unit?

No

Units

1.00

Lecture Hours

12.00

Activity Hours

12.00

Outside of Class Hours

30

Total Contact Hours

24

Total Student Hours

54

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

SECTION E - Course Content

Student Learning Outcomes

	Upon satisfactory completion of the course, students will be able to:
1.	Basic winery operations for the summer season.
2.	Applicable federal, state and local regulations.
3.	Sources of subject matter research materials.
4.	Technical writing styles appropriate to subject matter.
5.	Skills required in the workplace.

Course Objectives

	Upon satisfactory completion of the course, students will be able to:
1.	Operate equipment used for winemaking.
2.	Solve winery cellar problems.
3.	Measure chemical and sensory traits of wine.

4.	Evaluate all wines in the cellar and recommend wine maintenance operations.
5.	Plan and carry out basic winery operations.
6.	Design and implement a winery sanitation program.
7.	Design and implement a winery safety program.
8.	Create and implement a program to maintain up-to-date records.

Course Content
1. Maintenance of wines from previous vintages
2. Routine cellar operations
3. Barrel and tank operations
4. Bottling
5. Case storage
6. Equipment operation, maintenance and repair
7. Winery sanitation and safety
8. Record keeping

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Activity	
Lecture	

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
Essays/Papers	A written report on a wine in the cellar
Exams/Tests	A final examination consisting of true/false, multiple choice and essay questions.

Assignments

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)

Writing Assignments

Writing: Essay or short paper (example: the student will write a report on the status of a particular wine in the winery).
Problem Solving:

Essay or short paper (example: an essay question on the final examination in which the student selects from alternative winemaking options and justifies the choice).

SECTION F - Textbooks and Instructional Materials

Material Type
Textbook

Author
Jackson, R.S.

Title
Wine Science

Edition/Version
2nd

Publisher
Academic Press

Year
2000

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
CCC000357693

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