VWT 280 - Fall Winery Operations Course Outline
Approval Date: 04/09/2015

SECTION A

Unique ID Number CCC000331735
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 - Agricultural Production Operations Other* / B - Advance Occupational

Rationale for adding this course to the curriculum Need to add prerequisite. Spring class content feeds fall class content.

Units 3
This Course Is N/A
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

Total Contact Hours 72

Hours per semester in outside of class assignments 90.00

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  Winery operations for the fall season, including grape maturity monitoring;
Description  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
      - 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
   - 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: DBQQA Publishing
Date of Publication: 2004
Edition: 

Book #8:
Author: Considine, J.A.; Frankish, E.
B. Other required materials/supplies.