Fundamentals of Wine Chemistry & Microbiology

VWT 272 - Section 70162

**Class Meeting Time:** 7:00 pm to 9:50 pm

**Class Meeting Dates:**

Wednesday Evenings

1/18/17 to 5/24/17

No class on 4/12/17

**Class Location:** NVC Building 3200, Room 3220 – Ag Lab

**Instructor:** David Stevens, Adjunct Instructor

**Instructor Contact Information:**

dstevens@napavalley.edu

**Course Website:**

http://www.napavalley.edu/people/dstevens

**Office Hour:**

Wednesdays when class is in session
6:00 to 6:45 NVC Building 3200, Room 3220 – Ag Lab

**Class Schedule:**

7:00 to 7:15 Welcome and Announcements
7:15 to 7:30 Quiz
7:30 to 7:40 Review Quiz
7:40 to 7:50 Break
7:50 to 9:30 New Material
9:30 to 9:50 Question Time

**Course Description:**

Class will cover the major topics related to the initial understanding of the fundamentals of wine chemistry and microbiology.

**Required Text:**


**Supplementary Readings:** TBD, will be provided if not available on the internet

**Assignments:** Weekly Problem Sets and Readings
Attendance and Lateness Policies:

The college attendance policy is: “Regular attendance in all classes is important for satisfactory academic progress. The Napa Valley College attendance regulations make provisions for a limited number of unavoidable absences. However, a student who is absent for as many times as a class meets each week will have exhausted this provision. An instructor may request verification of those absences. Further absences may cause the instructor to drop the student from the class. Students who do not attend the first class meeting may be dropped or lose priority on the waiting list.”

Students in Need of Accommodation:

Any student who feels s/he may need an accommodation based on the impact of a learning disability should contact Learning Services in the Library and Learning Resource Center (LLRC), room 1766, phone (707) 256-7442. A Learning Disability Specialist will review your needs and determine appropriate accommodations.

If you need accommodations for physical or other types of disabilities, schedule an appointment with DSPS Counselor, Sheryl Fernandez, in the Counseling Department located in the 1300 building, phone (707) 256-7220 for appointment.

All information and documentation is confidential. Please feel encouraged to make an appointment with the Instructor privately to discuss your specific learning needs in this class.

Method of Student Evaluation:

18 weekly quizzes - 450 points – 75% of grade
- questions drawn from the Readings and the Problem Sets
- partial credit given if work shown
- open book, open notes
- the highest 15 of 18 possible scores will be used for final grade
- usually 3 questions totaling 30 points per quiz
- cannot be made up if missed

The Presentation Project – 100 points – 17 % of grade
- 4 to 6 minute video presentation posted to YouTube
- work in assigned groups of 3
- explain or demonstrate a concept or lab procedure
- grade based on how well video imparts information

Student participation - 50 points - 8% of grade
- demonstrate a readiness to learn
- participation in class discussions

Grading Standards:

Grades will be assigned by means of a non rank based grading system using natural brakes in the distribution of the total final class scores to determine final grades.

Classroom Decorum and Academic Integrity:

All students are expected to act with civility, personal integrity, respect other students’ dignity, rights and property; and help create and maintain an environment in which all can succeed
through the fruits of their own efforts. An environment of academic integrity is requisite to respect for self and others and a civil community. Academic integrity includes a commitment to not engage in, or tolerate acts of, falsification, misrepresentation or deception. Such acts of dishonesty include cheating or copying, plagiarizing, submitting another person’s work as one’s own, taking or having another student take your Quizzes, tampering with the work of another student, or facilitating other students’ acts of academic dishonesty. Breaches in academic integrity will result in the most severe disciplinary actions possible.

Personal Technology:

Students may use a laptop, tablet, cell phone or any other device for taking notes or otherwise participating in class. However, do not use a personal device for any purpose unrelated to this class. All devices must be silenced.

Food and Drink:

Food or drinks are allowed in class as long as their consumption is not distracting to others. Consumption during the break is highly encouraged. Food or drinks are not allowed near computer equipment at any time. The student is responsible for discarding any and all trash and cleaning up any spills.

Student Learning Outcomes:

A. Basic principles of wine chemistry and microbiology.
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.

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

A. Select the appropriate enzyme to create a specific wine style
B. Assess the effect of different bacteria and molds on wine style and quality
C. Use basic microbiological techniques
D. Evaluate the effect of different yeasts on wine style
E. Demonstrate knowledge of the nutritional needs of yeasts
F. Plan and implement a successful alcoholic fermentation
G. Demonstrate knowledge of the use of Botrytis cinerea in winemaking
H. Demonstrate knowledge of yeast autolysis in “Methode Champenois” winemaking
I. Implement plans to prevent undesirable effects caused by micro-organisms
J. Estimate the effect of oxygen and lees on wine style and quality
K. Implement plans to create high quality wine with different amounts of phenols
L. Assess the factors that affect red wine color
M. Demonstrate knowledge of flavor compounds

Changes to This Syllabus:

The Instructor reserves the right to change this Syllabus.