

VWT-137: WINES OF CALIFORNIA

Effective Term

Fall 2015

BOT Approval

4/9/2015

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

137

Department

Viticulture and Winery Technology (VWT)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Wines of California

Short Title

Wines of California

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

Typo correction for catalog

SECTION B - Course Description
Catalog Course Description

Introduction to the wines of California, including history, viticulture practices and winemaking styles. Sensory evaluation of representative wines. Laboratory materials fee.

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

Prerequisite(s)

Condition on Enrollment: Student must be at least 18 years of age

Requisite Justification

Requisite Description

Non-course Requisite

Level of Scrutiny

Content Review

Upon entering this course, students should be able to:

Condition on Enrollment: Student must be at least 18 years of age

SECTION D - Course Standards

Is this course variable unit?

No

Units

3.00

Lecture Hours

54.00

Outside of Class Hours

108

Total Contact Hours

54

Total Student Hours

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

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

SECTION E - Course Content

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:

1. Wine types from major California wine-producing districts.
2. Sources of subject matter research materials.
3. Technical writing skills appropriate to subject matter.

Course Objectives

Upon satisfactory completion of the course, students will be able to:

1. Identify California wine regions.
2. Appraise the effect of viticulture and winemaking practices on the qualities of a particular wine type.
3. Evaluate and test wines.
4. Describe the characteristics of individual California wine producing areas.
5. List wine types produced in the California wine producing areas.
6. Compare the quality of similar wines from different California wine producing areas.
7. Assess the cost-benefit ratios of various California wine types.

Course Content

1. Introduction to California wine regions
2. Viticulture and winemaking practices
3. Wine evaluation and testing procedures
4. Napa Valley
5. Sonoma County
6. Mendocino and Lake Counties
7. Contra Costa and Alameda Counties
8. The South Bay - Santa Clara and Santa Cruz
9. The Central Coast - Monterey and San Luis Obispo
10. The South Coast - Santa Barbara, Riverside, San Diego
11. The San Joaquin Valley
12. The Sierra Foothills

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
Exams/Tests	A midterm examination and a final examination consisting of true/false, multiple choice and essay questions.
Skills Demonstration	Wine evaluation using a standard wine scorecard.

Assignments

Reading Assignments

Assigned readings from class handouts (example: "Le Nez du Vine")

Assigned readings from the textbook (example: "Organizing and Conducting Wine Tastings").

Writing Assignments

Writing:

Essay or short paper (example: an essay question on the final examination essay in which the student describes a wine producing country or district, including climate and soil, grape varieties and wine types and special production needs).

Performance:

Student demonstrates mastery of a wine scoring technique (example: on the final examination the student completes a wine evaluation using a standard wine scorecard).

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Dr. Stephen J. Krebs

Title

VWT 137 Workbook

Edition/Version

1st

Publisher

NVC Printing

Year

2006

Material Type

Other required materials/supplies

Description

• Student must bring six matching wine glasses to each class session.

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

CCC000290539

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