

VWT-288: CURRENT TOPICS IN WINEMAKING

Effective Term

Fall 2015

BOT Approval

04/09/2015

SECTION A - Course Data Elements
Send Workflow to Initiator

No

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

288

Department

Viticulture and Winery Technology (VWT)

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Current Topics in Winemaking

Short Title

Current Topics in Winemaking

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

Review

SECTION B - Course Description
Catalog Course Description

A presentation of current issues in winemaking. Course may include guest speakers and field trips to observe commercial practices. Topics vary with each offering.

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

18.00

Outside of Class Hours

36

Total Contact Hours

18

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 viticulture information.
2.	Basic winemaking information.
3.	Basic wine marketing and sales information.
4.	General wine knowledge.
5.	Applicable federal, state and local regulations.
6.	Sources of subject matter research materials.
7.	Technical writing styles appropriate to subject matter.
8.	Interpersonal skills required in the workplace.
9.	Skills required in the workplace.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Compare characteristics of grape and rootstock cultivars.
2.	Demonstrate knowledge of the effect of soil and climate on grapevine performance.
3.	Assess the effect of vineyard site on fruit composition.
4.	Propose vineyard site modifications.
5.	Evaluate vineyard design proposals.
6.	Compare trellis and vine spacing methods.
7.	Choose a vineyard propagation method.
8.	Demonstrate knowledge of planting, training, pruning and canopy management techniques.
9.	Design and evaluate fertilization and irrigation practices.
10.	Assess fruit maturity and schedule harvest operations.
11.	Create an insect and disease control program.
12.	Create a vineyard floor management program.
13.	Plan and implement watershed protection and erosion control programs.
14.	Understand land use issues.
15.	Identify and describe the role of agricultural regulatory agencies.
16.	Demonstrate knowledge of vineyard record keeping.
17.	Demonstrate knowledge of vineyard financial management practices.
18.	Demonstrate knowledge of grape processing practices.
19.	Assess and adjust must traits.
20.	Compare yeast strains and provide for yeast nutritional needs.
21.	Assess the value of Malo-lactic fermentation.
22.	Assess the need for wine amendments.
23.	Demonstrate knowledge of wine container characteristics.
24.	Demonstrate knowledge of wine refinement methods.
25.	Demonstrate knowledge of filtration and clarification methods.
26.	Formulate a plan to control microbial activity in wine.
27.	Demonstrate knowledge of bottling practices.
28.	Assess sensory and laboratory analysis of wines.
29.	Demonstrate knowledge of sanitation equipment and practices.
30.	Be able to interact with alcohol regulatory agencies.
31.	Demonstrate knowledge of winery record keeping.
32.	Demonstrate knowledge of winery financial management.
33.	Demonstrate knowledge of wine labeling regulations.
34.	Design wine packaging.
35.	Demonstrate knowledge of wine marketing and sales practices.

Course Content

The course will contain advanced course content in one or more of the following learning domains of importance to the wine industry:

1. Characteristics of grape and rootstock cultivars.
2. Influence of soil type and climate on grapevine performance.
3. Effect of vineyard site on fruit composition.
4. Modification of vineyard site features.
5. Vineyard design.
6. Trellis systems.
7. Vine spacing.
8. Propagation practices.
9. Planting methods.
10. Vine training and pruning.

11. Canopy management.
12. Fertilization practices.
13. Irrigation practices.
14. Fruit maturity assessment.
15. Harvesting decisions.
16. Insect and disease control.
17. Vineyard floor management.
18. Watershed protection practices.
19. Soil erosion control.
20. Land use issues.
21. Vineyard regulatory agencies.
22. Vineyard record keeping.
23. Vineyard financial management.
24. Grape processing practices.
25. Assessment of must traits.
26. Adjustment of must traits.
27. Characteristics of wine yeast strains.
28. Wine yeast nutritional needs.
29. Control of alcoholic fermentation.
30. Malo-lactic fermentation application.
31. Wine amendments.
32. Containers for wine fermentation, aging and storage.
33. Wine refinement methods.
34. Filtration and clarification of wine.
35. Microbial control.
36. Bottling methods.
37. Storage of bottled wines.
38. Sensory evaluation of wines.
39. Laboratory analysis of wines.
40. Winery sanitation equipment and methods.
41. Alcoholic beverage regulatory agencies.
42. Winery finance.
43. Winery record keeping.
44. Wine labeling regulations.
45. Wine packaging design.
46. Wine marketing and sales practices.

Methods of Instruction

Methods of Instruction

Types	Examples of learning activities
Discussion	
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	1. A term paper in which the student describes and explains the importance of a particular winemaking issue. 2. Term paper in which the student demonstrates critical thinking skills by providing alternative approaches to the resolution of the winemaking issue.

Assignments**Reading Assignments**

Assigned readings from consumer magazines that describe and explain the winemaking issue.

Assigned readings from scientific publications that describe and explain the winemaking issue.

Assigned readings from textbooks that describe and explain the winemaking issue.

Writing Assignments

Writing:

Essay or short paper (example: a term paper in which the student describes and explains the importance of a particular winemaking issue).

Performance:

Essay or short paper (example: a term paper in which the student demonstrates critical thinking skills by providing alternative approaches to the resolution of the winemaking issue).

SECTION F - Textbooks and Instructional Materials**Material Type**

Other required materials/supplies

Description

1. American Journal of Enology and Viticulture

Publisher: American Society for Enology and Viticulture

2. Additional pertinent literature from consumer magazines, scientific journals and textbooks may also be used for instructional purposes.

3. Practical Winery and Vineyard

Publisher: Don Neel

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

CCC000327125

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

Not Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No