



VWT 283 - Cellar Master Operations Course Outline

Approval Date: 03/11/2021

Effective Date: 08/13/2021

SECTION A

Unique ID Number CCC000623969

Discipline(s) Agricultural Business and Related Services

Division Career Education and Workforce Development

Subject Area Viticulture and Winery Technology

Subject Code VWT

Course Number 283

Course Title Cellar Master Operations

TOP Code/SAM Code 0112.00* - Agriculture Business, Sales, and Service* / B - Advance Occupational

Rationale for adding this course to the curriculum The VWT program offers numerous winery operations courses which cater to cellar workers with less than 3 years of experience. There is a gap in the curriculum for professional cellar workers who execute these winery operations on a daily basis. This course will investigate the skills required for these cellar hands to provide higher level leadership in the cellar.

Units 0.5 – 3

Cross List N/A

Typical Course Weeks 18

Total Instructional Hours

Contact Hours

Lecture 9.00
to 54.00

Lab 0.00
to 0.00

Activity 0.00
to 0.00

Work Experience 0.00
to 0.00

Outside of Class Hours 18.00
to 108.00

Total Contact Hours 9.00
to 54

Total Student Hours 27
to 162

Open Entry/Open Exit No

Maximum Enrollment 50

Grading Option Letter Grade or P/NP

Distance On-Campus
Education Mode of Instruction Hybrid
Entirely Online
Online with Proctored Exams

SECTION B

General Education Information:

SECTION C

Course Description

Repeatability May be repeated 0 times

Catalog Description Advanced course in cellar operations investigating leadership skills required for cellar supervision including winery planning, coordination, directing resources, and measuring outcomes to produce wines consistent with winery goals and winemaking protocols.

Schedule Description

SECTION D

Condition on Enrollment

1a. Prerequisite(s): *None*

1b. Corequisite(s): *None*

1c. Recommended

- VWT 172

1d. Limitation on Enrollment: *None*

SECTION E

Course Outline Information

1. Student Learning Outcomes:

- Basic principles of winemaking science.
- Skills required in the workplace.

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

- Provide leadership for cellar operations.
- Provide leadership for a cellar crew.
- Plan wine production on an annual basis.
- Organize the physical cellar space to maximize productivity.
- Direct resources to produce wines consistent with winery goals.
- Coordinate operations consistent with winemaking protocols.
- Control expenditures consistent with a budget.
- Measure outcomes and performance.
- Identify and remediate threats to production.
- J.

3. Course Content

- Wine production terminology
- Wine styles
- Crush operations

- D. Cellar operations
- E. Barrel operations
- F. Warehouse operations
- G. Recordkeeping
- H. Compliance
- I. Leadership
- J. Annual production cycle
- K. Winemaking protocols
- L.

4. Methods of Instruction:

Discussion: Evaluate labor needs; resolving conflict; worker safety; characteristics of successful leadership.

Lecture: Leadership; wine production calendars; winery best practices; wine threats

Projects: Labor projections; annual planning

Online Adaptation: Activity, Discussion, Group Work, Lecture

Explain how the online adaptation of the methods of instruction aligns with the course

outcomes: This course is largely conceptual which readily lends itself to a web-based environment. It's important students understand how online elements inform the SLOs of (1) understanding principles of winemaking science and (2) skills required in the workplace. These SLO's will be investigated using zoom meetings, discussions, and online projects.

4. 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 -- Evaluate knowledge of lectures and projects and demonstrate ability to apply to resolving challenges.

Quizzes -- Review lectures and class projects

Oral Presentation -- Present an annual production cycle

Projects -- Develop labor projections for harvest

Group Projects -- Evaluate others work to enhance the projects

Class Participation -- Demonstrate the professional skills required for successful employment in the wine industry that positions learners for a professional promotion.

Final Exam -- Demonstrate an understanding of the interrelatedness and multivariate nature of wine production.

Letter Grade or P/NP

5. 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
Timely articles from Wine Business Monthly magazine.
- B. Writing Assignments
Narrative focused on strategies to optimize labor cost.
- C. Other Assignments
- D.

6. Required Materials

A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.

Book #1:

Author: Johnson, Alex

Title: How to Start a Vineyard in 2020

Publisher: Seattle Publishing Company

Date of Publication: 2020

Edition:

Periodical #1:

Author:

Title: Wine Business Monthly

Publication:

Publication Year: 2020

Volume:

Software #1:

Title: Innovint

Publisher: Innovint

Edition: V. 2020

B. Other required materials/supplies.