VWT-281: SPRING WINERY OPERATIONS

Effective Term
Fall 2015

BOT Approval
04/09/2015

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
281

Department
Viticulture and Winery Technology (VWT)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
Spring Winery Operations

Short Title
Spring Winery Operations

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
Typos corrected for catalog.

SECTION B - Course Description

Catalog Course Description
Winery operations for the winter and spring seasons, including handling and storage of new wines; maintenance of wines from previous vintages; general cellar practices. Class operates the Teaching Winery.

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

3.00

Lecture Hours

36.00

Activity Hours

36.00

Outside of Class Hours

90

Total Contact Hours

72

Total Student Hours

162

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 winery operations for the winter and spring seasons.
2.	Applicable federal, state and local regulations.
3.	Sources of subject matter research materials.
4.	Technical writing styles appropriate to subject matter.
5.	Skills required in the workplace.

Course Objectives

	Upon satisfactory completion of the course, students will be able to:
1.	Plan and implement a winemaking plan
2.	Design and implement a plan to maintain integrity of maturing wines
3.	Operate and maintain equipment used in winemaking

4.	Perform must and wine laboratory tests and operate laboratory equipment
5.	Plan and perform wine sensory analyses
6.	Plan and perform commercial methods of winemaking on new wines
7.	Perform routine cellar operations
8.	Plan and implement wine racking
9.	Plan and implement wine blending
10.	Carry out fining of blended wines
11.	Perform wine filtration
12.	Plan and implement commercial wine bottling
13.	Plan and implement winery sanitation and safety
14.	Collect appropriate records of winemaking operations

Course Content
1. Plans for wine processing from the completion of malolactic fermentation through bottling
2. Maintenance of wines from previous vintages
3. Equipment operation and maintenance
4. Must and wine chemical analyses
5. Must and wine sensory analyses
6. Routine cellar operations
7. Racking
8. Blending
9. Fining
10. Filtration
11. Commercial bottling
12. Winery sanitation and safety
13. Recordkeeping

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
Exams/Tests	A final examination consisting of true/false, multiple choice and essay questions.
Essays/Papers	A written report in which the student creates a plan for the production of wine made from grapes produced in the VWT Student Vineyard.

Assignments

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)

Writing Assignments

Writing:

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 written report in which the student describes the wine produced using the winemaking plan.)

SECTION F - Textbooks and Instructional Materials

Material Type

Textbook

Author

Jackson, R.S.

Title

Wine Science

Edition/Version

2nd

Publisher

Academic Press

Year

2000

Material Type

Textbook

Author

Dr. Gerry Ritchie

Title

VWT 281 Workbook

Edition/Version

1st

Publisher

NVC Print Shop

Year

2006

Material Type
Textbook

Author
Dr. Gerry Ritchie, et al

Title
NVC Teaching Winery Procedures Manual

Edition/Version
1st

Publisher
NVC Print Shop

Year
2006

Material Type
Textbook

Author
Dr. Gerry Ritchie, et al

Title
NVC Teaching Winery Analysis Manual

Edition/Version
1st

Publisher
NVC Print Shop

Year
2006

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
CCC000181581

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