WINE 42 Course Outline as of Spring 2011

CATALOG INFORMATION

Dept and Nbr: WINE 42   Title: SPR WINERY OPERATIONS
Full Title: Spring Winery Operations
Last Reviewed: 10/11/2004

Units			Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50		Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	1.50		Lab Scheduled	2.00	17.5	Lab Scheduled	35.00
			Contact DHR	0		Contact DHR	0
			Contact Total	3.00		Contact Total	52.50
			Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00   Total Student Learning Hours: 87.50

Title 5 Category: AA Degree Applicable
Grading: Grade Only
Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP
Also Listed As:
Formerly: WINE 52

Catalog Description:
Operations of a commercial winery for the spring season including handling and storage of new wines, maintenance of wines from previous vintages, general cellar practices, and applied wine microbiology.

Prerequisites/Corequisites:
Minimum Age 21 or older

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

Limits on Enrollment:
Student must be at least 21 years of age in order to participate in wine tasting.

Schedule of Classes Information:
Description: Operations of a commercial winery for the spring season including handling and storage of new wines, maintenance of wines from previous vintages, general cellar practices, and applied wine microbiology. (Grade Only)
Prerequisites/Corequisites: Minimum Age 21 or older
Recommended: Eligibility for ENGL 100 or ESL 100
Limits on Enrollment: Student must be at least 21 years of age in order to participate in wine

tasting.
Transfer Credit:
Repeatability: Two Repeats if Grade was D, F, NC, or NP

ARTICULATION, MAJOR, and CERTIFICATION INFORMATION:

AS Degree:	**Area**	Effective:	Inactive:
CSU GE:	**Transfer Area**	Effective:	Inactive:
IGETC:	**Transfer Area**	Effective:	Inactive:
CSU Transfer:	Effective:	Inactive:	
UC Transfer:	Effective:	Inactive:	

CID:

Certificate/Major Applicable:
Both Certificate and Major Applicable

COURSE CONTENT

Outcomes and Objectives:
Upon completion of this course, the student will be able to:
1. Handle and store new wines.
2. Maintain wines from previous vintages.
3. Operate cellar equipment used for winemaking.
4. Solve winery cellar problems.
5. Measure chemical and sensory traits of wine.
6. Inspect all wines in a cellar and recommend wine maintenance
   operations.
7. Plan and carry out winery operations.
8. Maintain up-to-date winery records.
9. Identify microbes and their relationship to wines, both positive and
negative.
10. Enhance beneficial microorganisms and control undesirable
microorganisms to ensure winery sanitation and safety.

Topics and Scope:

I. Winemaking Equipment Operation
  A. Operation
  B. Maintenance
  C. Repair
II. Wine Maintenance
 A. Handling and storage of new wines
 B. Maintenance of wines from previous vintages
III. Cellar Operations
 A. Routine operations
 B. Cellar problems
 C. Barrel and tank operations

D. Racking
E. Inspection
F. Maintenance
G. Bottling
IV. Measuring Wine Traits
 A. Chemical traits
 B. Sensory traits
V. Applied Wine Microbiology
 A. Microorganisms in winemaking
 B. Beneficial microorganisms
 C. Undesirable microorganisms
 D. Winery Sanitation and Safety

Assignment:

1. Reading in required text, 20 - 40 pages per week.
2. Inspect all wines in the cellar and assess characteristics.
3. Write a 2-3 page report recommending wine maintenance operations, based on above findings.
4. Measure wine traits and write a 2-page lab report on findings.
5. Mid-term and final exam.

Methods of Evaluation/Basis of Grade:

Writing: Assessment tools that demonstrate writing skills and/or require students to select, organize and explain ideas in writing.

Lab reports	Writing 10 - 20%

Problem Solving: Assessment tools, other than exams, that demonstrate competence in computational or non-computational problem solving skills.

Wine inspection and assessment; trait measurement.	Problem solving 30 - 40%

Skill Demonstrations: All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

None	Skill Demonstrations 0 - 0%

Exams: All forms of formal testing, other than skill performance exams.

Multiple choice, True/false, Matching items, Completion, short answer	Exams 40 - 60%

Other: Includes any assessment tools that do not logically fit into the above categories.

Participation.		Other Category 0 - 15%

Representative Textbooks and Materials:
NVC Viticulture & Winery Technology Workbook by Krebs, Stephen J.
NVC PrintShop, 2001.