

WINE 55B Course Outline as of Fall 2017**CATALOG INFORMATION**

Dept and Nbr: WINE 55B Title: LAB ANALYSIS OF WINES 2

Full Title: Lab Analysis of Wines 2

Last Reviewed: 5/2/2011

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	2.00	17.5	Lecture Scheduled	35.00
Minimum	3.00	Lab Scheduled	3.00	8	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		Contact Total	5.00		Contact Total	87.50
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 70.00

Total Student Learning Hours: 157.50

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:

Catalog Description:

Course covers various wine analysis techniques and interpretation of results including the importance of each analyte in the spectrum of winery operations.

Prerequisites/Corequisites:

Course Completion of WINE 55A

Recommended Preparation:**Limits on Enrollment:****Schedule of Classes Information:**

Description: Course covers various wine analysis techniques and interpretation of results including the importance of each analyte in the spectrum of winery operations. (Grade Only)

Prerequisites/Corequisites: Course Completion of WINE 55A

Recommended:

Limits on Enrollment:

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 successful completion of this course, students will be able to:

1. Utilize advanced laboratory principles and practices common to the wine industry.
2. Effect wine laboratory analyses using appropriate instrumentation.
3. Set up, carry out, and evaluate results of a variety of laboratory trials for analysis of wines.
4. Perform the common microbial assays used in the wine industry.
5. Evaluate and control quality of lab analyses and wine products.
6. Determine importance of each analyte in the spectrum of winery operations.

Topics and Scope:

1. Analysis of Wines and Musts
2. Grape Maturity and Quality
3. Hydrogen Ion (pH) and Fixed Acids
4. Carbohydrates
5. Alcohols and Extract
6. Phenolic Compounds and Wine Color
7. Nitrogen Compounds
8. Sulfur
9. Dioxide and Sorbic Acid
10. Volatile Acidity
11. Metals, Cations and Anions
12. Sorbic Acid, Benzoic Acid and Dimethyl Dicarbonate
13. Oxygen, Carbon and Nitrogen
14. Tartrates and Instabilities
15. Fining and Fining Agents
16. Sanitation
17. Basic Principles of Microbiology in the Winery
18. Analytical Methods

Assignment:

1. Weekly lab analyses
2. Weekly lab reports
3. Microbial assays
3. Midterm; final exam
4. Reading 20 - 30 pages per week

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.

None, This is a degree applicable course but assessment tools based on writing are not included because problem solving assessments are more appropriate for this course.

Writing
0 - 0%

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

Lab reports and analyses; microbial assays

Problem solving
40 - 70%

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.

Midterm and Final: multiple choice, true/false, matching items, completion, short answer

Exams
30 - 50%

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

Attendance and participation

Other Category
0 - 10%

Representative Textbooks and Materials:

Wine Analysis and Production. Zoecklein, Bruce W. et. al., Aspen, 1995. (classic)