#### VIT 121 Course Outline as of Fall 2022

## **CATALOG INFORMATION**

Dept and Nbr: VIT 121 Title: PRUNING TECHN VINE BAL

Full Title: Pruning Techniques for Vine Balance

Last Reviewed: 9/13/2021

Units		Course Hours per Week	K I	Nbr of Weeks	<b>Course Hours Total</b>	
Maximum	0.50	Lecture Scheduled	4.50	2	Lecture Scheduled	9.00
Minimum	0.50	Lab Scheduled	0	1	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	4.50		Contact Total	9.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 18.00 Total Student Learning Hours: 27.00

Title 5 Category: AA Degree Applicable

Grading: Grade or P/NP

Repeatability: 00 - Two Repeats if Grade was D, F, NC, or NP

Also Listed As:

Formerly:

#### **Catalog Description:**

Concepts and techniques for pruning to promote wine grape vine balance.

### **Prerequisites/Corequisites:**

### **Recommended Preparation:**

#### **Limits on Enrollment:**

#### **Schedule of Classes Information:**

Description: Concepts and techniques for pruning to promote wine grape vine balance. (Grade or P/NP)

Prerequisites/Corequisites:

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**

### **Student Learning Outcomes:**

At the conclusion of this course, the student should be able to:

- 1. Explain pruning techniques that will result in a balanced vine.
- 2. Explain the relationship between balanced pruning and wine grape quality.
- 3. Accurately measure fruit weight utilizing the pruning weight ratios for vineyard management decisions.
- 4. Competently prune head, cane and cordon vines.

## **Objectives:**

At the conclusion of this course, the student should be able to:

- 1. Recommend pruning strategies for balanced vine growth and canopy management.
- 2. Describe pruning methods for the production of premium wine grapes.
- 3. Calculate pruning formulas for vine balance.
- 4. Troubleshoot pruning-related problems and recommend solutions.
- 5. Correlate pruning to resultant vine growth and fruit quality the following season.

## **Topics and Scope:**

- I. Overview of Traditional Pruning and Training Methods
  - A. Head
  - B. Cane
  - C. Cordon
  - D. Spur
- II. Modern Pruning Concepts
  - A. Growth advantage points
  - B. Pruning for canopy management
- III. Balancing the Vine
  - A. Visual estimates
  - B. Pruning formulas
    - 1. Pruning weights
    - 2. Fruit to canopy ratios
    - 3. Making pruning decisions using pruning formulas
- IV. Troubleshooting Pruning Related Problems

- V. Tool Selection and Care
  - A. Selection of proper pruning tools
  - B. Sharpening and tool care
  - C. Safety protocols

## **Assignment:**

- 1. Weekly reading (20-25 pages)
- 2. Problem sets involving pruning formulas (2-3)
- 3. Performance 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.

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.

Problem sets involving pruning formula

Problem solving 55 - 55%

**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.

Final Exam

Exams 45 - 45%

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

None

Other Category 0 - 0%

# Representative Textbooks and Materials:

Instructor prepared materials.