#### SPAN 72 Course Outline as of Fall 2021

## **CATALOG INFORMATION**

Dept and Nbr: SPAN 72 Title: SPANISH FOR WINE INDUST

Full Title: Spanish for the Wine Industry

Last Reviewed: 3/9/2015

Units		Course Hours per Week		Nbr of Weeks	<b>Course Hours Total</b>	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	1.00		Non-contact DHR	17.50

Total Out of Class Hours: 105.00 Total Student Learning Hours: 175.00

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:**

Development of wine industry-related communications skills through grammar, vocabulary and cultural Spanish language activities and exercises. Emphasis will be on culturally appropriate communication tools.

## **Prerequisites/Corequisites:**

## **Recommended Preparation:**

Course Completion of SPAN 1 OR two years of high school Spanish

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

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

Description: Development of wine industry-related communications skills through grammar, vocabulary and cultural Spanish language activities and exercises. Emphasis will be on culturally appropriate communication tools. (Grade or P/NP)

Prerequisites/Corequisites:

Recommended: Course Completion of SPAN 1 OR two years of high school Spanish

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. Upon completion of this course students will be able to:
- 1) Convey in Spanish, both orally and in writing, practical information related to vineyard and winery operations.
- 2) Comprehend basic information conveyed to them in spoken Spanish.
- 3) Comprehend key points in written material pertinent to the wine industry.
- 4) Identify culturally-determined factors shared by people of Hispanic heritage.

# **Objectives:**

- 1. Utilize terms related to vineyards and wineries.
- 2. Utilize clear pronunciation, proper intonation and appropriate grammatical usage so that they can be understood in Spanish by native speakers of the language
- 3. Give instructions related to specific tasks in a vineyard or winery.
- 4. Extract key points and synthesize information when reading Spanish text relevant to vineyard/winery situations.
- 5. Respond accurately and comprehensibly to questions related to vineyard and winery situations.
- 6. Produce comprehensibly written paragraphs relaying information pertinent to the wine industry.
- 7. Ask questions and give instructions in case of injury or accident.
- 8. Obtain demographic and work information from vineyard and winery employees.
- 9. Utilize common expressions of courtesy, greeting and regional idiomatic expressions when interacting with Spanish speakers.
- 10. Distinguish and use Spanish and "Spanglish" (United States Spanish) as appropriate.
- 11. Identify cultural traits and social behaviors shared by peoples of Hispanic heritage.

# **Topics and Scope:**

I. Vocabulary

A. Basic

- 1. Formation of phases and questions
- 2. Self identification, personal information, occupations
- 3. Numbers 1 1,000,000
- 4. Days, months, seasons
- 5. Weather expressions
- 6. Telling time
- 7. Expressions with tener
- 8. Terminology used in U.S. Spanish
- 9. Key question words
- 10. Common expressions
- 11. The body
- 12. Common sentences in case of accidents
- B. Working in a Vineyard
- 1.Soil Preparation
- 2. Irrigation
- 3. Planting and Grafting
- 4. Vine training and canopy management
- 5. Disease and Pest Control
- 6. Tractors and other agricultural implements
- 7. Pesticide Safety and Pesticide Use
- 8. Pruning
- 9. Harvesting
- C. Working in a Winery
- 1. Crushing and pressing the fruit
- 2. Fermentation into Wine
- 3. Filling and washing barrels
- 4. Bottling line
- 5. Winery sanitation
- 6. Tasting Wine
- D. Human Resources
- 1. Filling out applications and other required hiring paperwork
- 2. Safety training
- 3. Working with peoples of Hispanic heritage: Cultural differences and social practices

#### II. Grammar

- A. Morphology
- 1. Gender and number
- 2. Definite and indefinite articles
- 3. Personal pronouns
- 4. Adjectives: descriptive and possessive
- B. Structures
  - 1. Present tense of regular verbs
  - 2. Stem-changing verbs
  - 3. Usage of ser vs. estar
  - 4. Verbs of common usage
  - 5. Syntax of phrases and questions
  - 6. Commands
  - 7. The present progressive
  - 8. To go and going to
  - 9. Direct and indirect objects nouns and pronouns
  - 10. Reflexive verbs
  - 11. Most common uses of se
  - 12. The personal a

13. To know: Saber or Conocer?

14. The preterit15. For: por or para

## **Assignment:**

- 1. Reading: articles about the wine industry and textbook chapters (approximately 10-12 pages/week)
- 2. Practice activities from textbook manual (4-8 pages per week)
- 3. Written homework consisting of sentences and paragraphs related to the wine industry
- 4. Grammar and translation exercises from the textbook lessons
- 5. Discussion and answering questions from reading assigned wine industry articles
- 6. Written and oral directed dialogues
- 7. In-class role-playing and simulations
- 8. Listening comprehension activities
- 9. Regular quizzes, 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.

Written homework, Sentences and paragraphs; answering questions

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

None

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

Role-playing/simulations; directed dialogues and listening comprehension

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

Matching items, Completion, Verb conjugation; translation/interpretation

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

None

Writing 20 - 30%

Problem solving 0 - 0%

Skill Demonstrations 15 - 25%

Exams 45 - 60%

Other Category 0 - 0%

# **Representative Textbooks and Materials:**

Spanish for the Wine Industry manual. Adriance, Josefina K. Spanish for Business: Napa, CA: 3rd Edition 2013

Spanish for the Wine Industry CDs. Adriance, Josefina K. Spanish for Business: Napa, CA: 3rd Edition 2013

Basic Spanish Grammar. Jarvis, Ana and Lebredo, Raquel. D C Heath & Co; 6th Edition 1999 (classic)

Recommended: English/Spanish/English dictionary