### VIT 72 Course Outline as of Fall 2008

## **CATALOG INFORMATION**

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

Full Title: Spanish for the Wine Industry

Last Reviewed: 3/17/2008

| 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: SPAN 72

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:**

Two years of high school Spanish, SPAN 1 or equivalent.

### **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: Two years of high school Spanish, SPAN 1 or equivalent.

Limits on Enrollment:

Transfer Credit: CSU;

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:** Transferable Effective: Fall 2008 Inactive: Fall 2015

**UC Transfer:** Effective: Inactive:

CID:

# Certificate/Major Applicable:

Both Certificate and Major Applicable

## **COURSE CONTENT**

## **Outcomes and Objectives:**

- 1. Utilize terms related to vineyards and wineries.
- 2. Utilize clear pronunciation, proper intonation, and appropriate grammatical usage as 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 pertinenent 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 between 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 preterit
- 15. For: por or para

## **Assignment:**

1. Reading: articles about the wine industry and textbook chapters (approximately 10-12 pages/week)

- 2. Written homework from the textbook lessons (approximately 4-10 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

Writing 20 - 30%

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

None

Problem solving 0 - 0%

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

Role-playing/simulations; listening comprehension

Skill Demonstrations 15 - 25%

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

Matching items, Completion, Verb conjugation; translation/interpretation

Exams 45 - 60%

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

None

Other Category 0 - 0%

# **Representative Textbooks and Materials:**

Spanish for the Wine Industry manual. Adriance, Josefina K. Spanish for

Business: Napa, CA: 2004.

Spanish for the Wine Industry CDs. Adriance, Josefina K. Spanish for

Business: Napa, CA: 2004.

Basic Spanish Grammar. Jarvis, Ana and Lebredo, Raquel. D C Heath & Co;

5th Tchr edition: 1996

Recommended: English/Spanish/English dictionary