

WINE 52 Course Outline as of Spring 2005**CATALOG INFORMATION**

Dept and Nbr: WINE 52 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:

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:**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:

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

tasting.

Transfer Credit: CSU;UC.

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:	Spring 2005	Inactive:	Spring 2011
UC Transfer:	Transferable	Effective:	Fall 2005	Inactive:	Spring 2011

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:

Krebs, Stephen J. NVC VITICULTURE & WINERY TECHNOLOGY WORKBOOK.
NVC PrintShop, 2001.