WINE 42.2 Course Outline as of Summer 2009

CATALOG INFORMATION

Dept and Nbr: WINE 42.2   Title: SPR WINERY OPERATIONS
Full Title: Spring Winery Operations
Last Reviewed: 2/14/2022

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	2.00	Lecture Scheduled	1.00	17.5	Lecture Scheduled	17.50
Minimum	2.00	Lab Scheduled	2.00	8	Lab Scheduled	35.00
		Contact DHR	1.00		Contact DHR	17.50
		Contact Total	4.00		Contact Total	70.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 35.00   Total Student Learning Hours: 105.00

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: WINE 52.2

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:

Recommended Preparation:
Eligibility for ENGL 100 or ESL 100

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:
Recommended: Eligibility for ENGL 100 or ESL 100
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 2006	Inactive:	
UC Transfer:	Transferable	Effective:	Spring 2006	Inactive:	

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
 C. Chemical stabalization
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. DHR: Under supervision of winemaker/farm manager, perform multiple
   hands-on winemaking tasks.
6. 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.

DHR activities.	Skill Demonstrations 10 - 20%

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

Multiple choice, True/false, Matching items, Completion, short answer	Exams 30 - 40%

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

		Other Category
Participation.		0 - 15%

Representative Textbooks and Materials:
Krebs, Stephen J. NVC VITICULTURE & WINERY TECHNOLOGY WORKBOOK.
NVC PrintShop, 2001.