

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		Nbr of Weeks	Course Hours Total	
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. Correlate the components of vine balance to improvement of fruit quality production.
3. Accurately measure fruit weight utilizing the pruning weight ratios for vineyard management decisions.
4. Competently prune vines of two different style of pruning: spur and cane.

Objectives:

Upon successful completion of this course, students will be able to:

1. Compare and contrast traditional and contemporary pruning methods.
2. Recommend pruning strategies for canopy management.
3. Describe pruning methods for the production of premium wine grapes.
4. Calculate pruning formulas for vine balance.
5. Troubleshoot pruning-related problems and recommend solutions.

Topics and Scope:

- I. Overview of Traditional Pruning and Training Methods
- II. Modern Pruning Concepts
 - A. Growth advantage points
 - B. Pruning for canopy management
 - C. Pruning for premium wine grapes
- III. Balancing the Vine
 - A. Visual estimates
 - B. Pruning formulas
 1. Pruning weights
 2. Fruit to canopy ratios
 3. Trunk diameter formula for young vines
- IV. Troubleshooting Pruning Related Problems

Assignment:

Representative assignments:

1. Reading, 10-15 pages per week.
2. Worksheets on pruning concepts and canopy management.
3. Problem sets involving pruning formulas.
4. Quiz; 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.

Homework problems, Worksheets.

Problem solving
30 - 50%

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.

Quizzes, Final Exam: Multiple choice, True/false, Matching items, Completion, Short answer.

Exams
20 - 40%

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

Attendance and participation in class activities.

Other Category
10 - 30%

Representative Textbooks and Materials:

From Vines to Wines-The Complete Guide to Growing Grapes, Jeff Cox, Storey Books, 1999, classic.

Instructor prepared materials.