

**VIT 120 Course Outline as of Fall 2022****CATALOG INFORMATION**

Dept and Nbr: VIT 120                      Title: VINEYARD PRUNING  
 Full Title: Vineyard Pruning  
 Last Reviewed: 9/27/2021

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	0.25	Lecture Scheduled	1.00	2	Lecture Scheduled	2.00
Minimum	0.25	Lab Scheduled	4.00	1	Lab Scheduled	8.00
		Contact DHR	0		Contact DHR	0
		Contact Total	5.00		Contact Total	10.00
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 4.00

Total Student Learning Hours: 14.00

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: AG 281.7

**Catalog Description:**

In this course, students will learn the theory and practice of pruning head, cane vines and cordon vines. Course emphasizes the grapevine's response to pruning, training young and mature vines, and introduces terminology and equipment.

**Prerequisites/Corequisites:****Recommended Preparation:****Limits on Enrollment:****Schedule of Classes Information:**

Description: In this course, students will learn the theory and practice of pruning head, cane vines and cordon vines. Course emphasizes the grapevine's response to pruning, training young and mature vines, and introduces terminology and equipment. (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:**

<b>AS Degree:</b>	<b>Area</b>	Effective:	Inactive:
<b>CSU GE:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>IGETC:</b>	<b>Transfer Area</b>	Effective:	Inactive:
<b>CSU Transfer:</b>		Effective:	Inactive:
<b>UC Transfer:</b>		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. Competently prune head, cane vines and cordon vines.
2. Identify problems related to vine pruning and recommend techniques to resolve the problems.
3. Explain the relationship between pruning and wine grape quality.

### **Objectives:**

At the conclusion of this course, the student should be able to:

1. Identify parts of the vine important to pruning.
2. Select the appropriate pruning method to achieve desired results.
3. Judge the level of pruning required to produce quality grapes.
4. Utilize correct terminology to discuss grapevine pruning.
5. Select and properly care for pruning tools.
6. Explain safety protocols for use of pruning tools.
7. Determine appropriate training method for new and established vines.
8. Compare and contrast various pruning methods.
9. Troubleshoot pruning problems and recommend solutions.
10. Correlate pruning to resultant vine growth and fruit quality the following season.

### **Topics and Scope:**

- I. Introduction
  - A. Scope of pruning
  - B. Purposes of pruning
  - C. Pruning principles
- II. Grapevine Anatomy and Physiology in Relation to Pruning
  - A. Internal and external structures
  - B. Photosynthesis capacity of vine canopy and its relationship to pruning
- III. Tool Selection and Care\*
  - A. Selection of proper pruning tools

- B. Sharpening and tool care
- C. Safety protocols
- IV. Pruning and Training
  - A. Dormant season training of young vines
  - B. Pruning mature grapevines
  - C. Training young vines after budburst
  - D. Types of wood in pruning
  - E. Pruning units
  - F. Growth advantage points
  - G. Balancing the vine using various formulas
  - H. Pruning for light quality and quantity
- V. Pruning Methods
  - A. Minimal pruning
  - B. Pre-pruning
  - C. Mechanical pruning
  - D. Modern pruning concepts
- VI. Pruning Types
  - A. Cane systems
  - B. Cordon systems
  - C. Hybrid systems
- VII. Pruning-related Diseases
  - A. Eutypa lata
  - B. Other permanent wood fungal diseases
  - C. Techniques to avoid pruning related disease problems

\*Topic included in Lab only.

All other topics are covered in both the lecture and lab portions of the course.

### **Assignment:**

Lecture-related assignment

1. Reading assignments before attending class (approximately 4 hours)

Lab-related assignments

1. One skill demonstration of pruning practices
2. One performance 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 skill demonstrations 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.

None

Problem solving  
0 - 0%

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

Pruning skills demonstration

Skill Demonstrations  
55 - 55%

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

Performance final exam

Exams  
45 - 45%

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

None

Other Category  
0 - 0%

### **Representative Textbooks and Materials:**

From Vines to Wines- The Complete Guide to Growing Grapes. Cox, Jef. Storey Books. 2015 (classic)

American Society for Enology and Viticulture Journal (current)

Australian Journal of Viticulture and Enology (current)

Instructor prepared materials.