

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**
CSU GE: **Transfer Area**

Effective: Inactive:
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. Explain the relationship between balanced pruning and wine grape quality.
3. Accurately measure fruit weight utilizing the pruning weight ratios for vineyard management decisions.
4. Competently prune head, cane and cordon vines.

Objectives:

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

1. Recommend pruning strategies for balanced vine growth and canopy management.
2. Describe pruning methods for the production of premium wine grapes.
3. Calculate pruning formulas for vine balance.
4. Troubleshoot pruning-related problems and recommend solutions.
5. Correlate pruning to resultant vine growth and fruit quality the following season.

Topics and Scope:

I. Overview of Traditional Pruning and Training Methods

- A. Head
- B. Cane
- C. Cordon
- D. Spur

II. Modern Pruning Concepts

- A. Growth advantage points
- B. Pruning for canopy management

III. Balancing the Vine

- A. Visual estimates
- B. Pruning formulas
 1. Pruning weights
 2. Fruit to canopy ratios
 3. Making pruning decisions using pruning formulas

IV. Troubleshooting Pruning Related Problems

- V. Tool Selection and Care
- A. Selection of proper pruning tools
 - B. Sharpening and tool care
 - C. Safety protocols

Assignment:

1. Weekly reading (20-25 pages)
2. Problem sets involving pruning formulas (2-3)
3. 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 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.

Problem sets involving pruning formula

Problem solving
55 - 55%

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.

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:

Instructor prepared materials.