

**WINE 42.2 Course Outline as of Spring 2015****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	3.00	6	Lab Scheduled	52.50
		Contact DHR	0		Contact DHR	0
		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:**

Minimum Age 18 or older

**Recommended Preparation:**

Eligibility for ENGL 1A or equivalent

**Limits on Enrollment:**

Must be age 18 or older

**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 18 or older

Recommended: Eligibility for ENGL 1A or equivalent

Limits on Enrollment: Must be age 18 or older

Transfer Credit: CSU;UC.

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:
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<b>CSU Transfer:</b>	Transferable	Effective:	Spring 2006	Inactive:
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<b>UC Transfer:</b>	Transferable	Effective:	Spring 2006	Inactive:
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**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. Apply knowledge 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.

**Objectives:**

Upon completion of this course, students 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 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 stabilization
- 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 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. Lab: Under supervision of winemaker/farm manager, perform multiple hands-on winemaking tasks.
6. Midterm 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 and wine maintenance operations report	Writing 10 - 20%
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**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%
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**Skill Demonstrations:** All skill-based and physical demonstrations used for assessment purposes including skill performance exams.

Lab activities	Skill Demonstrations 20 - 30%
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**Exams:** All forms of formal testing, other than skill performance exams.

Mid-term and final exam: 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.

None

Other Category  
0 - 0%

**Representative Textbooks and Materials:**

NVC Viticulture & Winery Technology Workbook. Krebs, Stephen J. NVC PrintShop, 2001.  
(instructor prepared materials)