

CATALOG INFORMATION

Dept and Nbr: WINE 120 Title: ABC'S STARTING A WINERY
Full Title: ABC's of Starting a Winery
Last Reviewed: 11/17/2008

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	1.50	Lecture Scheduled	1.50	17.5	Lecture Scheduled	26.25
Minimum	1.50	Lab Scheduled	0	8	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	1.50		Contact Total	26.25
		Non-contact DHR	0		Non-contact DHR	0

Total Out of Class Hours: 52.50

Total Student Learning Hours: 78.75

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:
The course focuses on many aspects of creating a new winery and/or tasting room including government regulations, permits, sourcing grapes and legal issues.

Prerequisites/Corequisites:

Recommended Preparation:

Limits on Enrollment:

Schedule of Classes Information:
Description: This course focuses on many aspects of creating a new winery and/or tasting room including government regulations, permits, sourcing grapes and legal issues. (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

Outcomes and Objectives:

Upon completion of the course, students will be able to:

1. Identify all regulations and types of licenses required for a winery and tasting room.
2. Describe the process of selecting and obtaining wine grapes for a winery.
3. Describe the legal aspects of starting a winery and a tasting room.
4. Assess the facility needs and identify equipment.

Topics and Scope:

1. Permits and Regulations for Wineries and Tasting Rooms
 - a. State licenses and permits
 - b. Federal licenses and permits
 - c. Local licenses and permits
 - d. Reporting requirements
2. Sourcing of Wine Grapes
 - a. Purchase from growers
 - b. Grow your own
3. Legal Aspects
 - a. Insurance coverage
 - b. Corporations, LLC [limited liability corporation], etc.
 - c. Trademarks
 - d. Taxes
 - e. Labeling requirements
4. Estimation of Facility Needs
 - a. Barrels
 - b. Bottles
 - c. Boxes
 - d. Racks
 - e. Storage

Assignment:

1. Eight reading and study assignments from handouts.
2. Fill out and complete regulatory forms for mock winery.
3. One mid-term and one 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.

writing assignments from handouts

Writing
20 - 30%

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.

complete regulatory forms

Skill Demonstrations
25 - 30%

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

midterm and final exams

Exams
40 - 50%

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