SPAN 72 Course Outline as of Fall 2015

CATALOG INFORMATION

Dept and Nbr: SPAN 72 Title: SPANISH FOR WINE INDUST
Full Title: Spanish for the Wine Industry
Last Reviewed: 3/9/2015

Units		Course Hours per Week		Nbr of Weeks	Course Hours Total	
Maximum	3.00	Lecture Scheduled	3.00	17.5	Lecture Scheduled	52.50
Minimum	3.00	Lab Scheduled	0	17.5	Lab Scheduled	0
		Contact DHR	0		Contact DHR	0
		Contact Total	3.00		Contact Total	52.50
		Non-contact DHR	1.00		Non-contact DHR	17.50

Total Out of Class Hours: 105.00 Total Student Learning Hours: 175.00

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:
Development of wine industry-related communications skills through grammar, vocabulary and cultural Spanish language activities and exercises. Emphasis will be on culturally appropriate communication tools.

Prerequisites/Corequisites:

Recommended Preparation:
Course Completion of SPAN 1 OR two years of high school Spanish

Limits on Enrollment:

Schedule of Classes Information:
Description: Development of wine industry-related communications skills through grammar, vocabulary and cultural Spanish language activities and exercises. Emphasis will be on culturally appropriate communication tools. (Grade or P/NP)
Prerequisites/Corequisites:
Recommended: Course Completion of SPAN 1 OR two years of high school Spanish
Limits on Enrollment:

Transfer Credit: CSU;
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:	Transferable	Effective:	Fall 2008	Inactive:	Fall 2021
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. Upon completion of this course students will be able to:
1) Convey in Spanish, both orally and in writing, practical information related to vineyard and winery operations.
2) Comprehend basic information conveyed to them in spoken Spanish.
3) Comprehend key points in written material pertinent to the wine industry.
4) Identify culturally-determined factors shared by people of Hispanic heritage.

Objectives:
1. Utilize terms related to vineyards and wineries.
2. Utilize clear pronunciation, proper intonation and appropriate grammatical usage so that they can be understood in Spanish by native speakers of the language
3. Give instructions related to specific tasks in a vineyard or winery.
4. Extract key points and synthesize information when reading Spanish text relevant to vineyard/winery situations.
5. Respond accurately and comprehensibly to questions related to vineyard and winery situations.
6. Produce comprehensibly written paragraphs relaying information pertinent to the wine industry.
7. Ask questions and give instructions in case of injury or accident.
8. Obtain demographic and work information from vineyard and winery employees.
9. Utilize common expressions of courtesy, greeting and regional idiomatic expressions when interacting with Spanish speakers.
10. Distinguish and use Spanish and "Spanglish" (United States Spanish) as appropriate.
11. Identify cultural traits and social behaviors shared by peoples of Hispanic heritage.

Topics and Scope:

I. Vocabulary
  A. Basic

1. Formation of phases and questions
2. Self identification, personal information, occupations
3. Numbers 1 - 1,000,000
4. Days, months, seasons
5. Weather expressions
6. Telling time
7. Expressions with tener
8. Terminology used in U.S. Spanish
9. Key question words
10. Common expressions
11. The body
12. Common sentences in case of accidents

B. Working in a Vineyard

1.Soil Preparation
2. Irrigation
3. Planting and Grafting
4. Vine training and canopy management
5. Disease and Pest Control
6. Tractors and other agricultural implements
7. Pesticide Safety and Pesticide Use
8. Pruning
9. Harvesting

C. Working in a Winery

1. Crushing and pressing the fruit
2. Fermentation into Wine
3. Filling and washing barrels
4. Bottling line
5. Winery sanitation
6. Tasting Wine

D. Human Resources

1. Filling out applications and other required hiring paperwork
2. Safety training
3. Working with peoples of Hispanic heritage: Cultural differences and social practices

II. Grammar

A. Morphology

1. Gender and number
2. Definite and indefinite articles
3. Personal pronouns
4. Adjectives: descriptive and possessive

B. Structures

1. Present tense of regular verbs
2. Stem-changing verbs
3. Usage of ser vs. estar
4. Verbs of common usage
5. Syntax of phrases and questions
6. Commands
7. The present progressive
8. To go and going to
9. Direct and indirect objects nouns and pronouns
10. Reflexive verbs
11. Most common uses of se
12. The personal a

13. To know: Saber or Conocer?
14. The preterit
15. For: por or para

Assignment:

1. Reading: articles about the wine industry and textbook chapters (approximately 10-12 pages/week)
2. Practice activities from textbook manual (4-8 pages per week)
3. Written homework consisting of sentences and paragraphs related to the wine industry
4. Grammar and translation exercises from the textbook lessons
5. Discussion and answering questions from reading assigned wine industry articles
6. Written and oral directed dialogues
7. In-class role-playing and simulations
8. Listening comprehension activities
9. Regular quizzes, mid-term, 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.

Written homework, Sentences and paragraphs; answering questions	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.

Role-playing/simulations; directed dialogues and listening comprehension	Skill Demonstrations 15 - 25%

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

Matching items, Completion, Verb conjugation; translation/interpretation	Exams 45 - 60%

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

None	Other Category 0 - 0%

Representative Textbooks and Materials:
Spanish for the Wine Industry manual. Adriance, Josefina K. Spanish for Business: Napa, CA: 3rd Edition 2013
Spanish for the Wine Industry CDs. Adriance, Josefina K. Spanish for Business: Napa, CA: 3rd Edition 2013
Basic Spanish Grammar. Jarvis, Ana and Lebredo, Raquel. D C Heath & Co; 6th Edition 1999 (classic)
Recommended: English/Spanish/English dictionary