

VWT 272 - Fundamentals of Wine Chemistry & microbio Course Outline

Approval Date: 05/10/2006

Effective Date: 08/14/2006

SECTION A

Unique ID Number CCC000147453

Discipline(s)

Division Career Education and Workforce Development

Subject Area Viticulture and Winery Technology

Subject Code VWT

Course Number 272

Course Title Fundamentals of Wine Chemistry & microbio

TOP Code/SAM Code 0104.00* - Viticulture, Enology, and Wine Business* / B
- Advance Occupational

Rationale for adding this course to the curriculum typo corr for catal

Units 3

Cross List N/A

Typical Course Weeks

Total Instructional Hours

Repeatability May be repeated 0 times

Catalog Chemistry and microbiology of winemaking, including use of enzymes and

Description yeasts; fermentation management; wine micro-organisms; phenols; aging; flavor development.

Schedule

Description

SECTION D

Condition on Enrollment

1a. Prerequisite(s):

Publisher: Harwood Academic Publishers
Date of Publication: 1993
Edition: 1st