



## VWT 280 - Fall Winery Operations Course Outline

Approval Date: 04/11/2019

Effective Date: 08/12/2019

### SECTION A

**Unique ID Number** CCC000604716

**Discipline(s)** Agricultural Production

**Division** Career Education and Workforce Development

**Subject Area** Viticulture and Winery Technology

**Subject Code** VWT

**Course Number** 280

**Course Title** Fall Winery Operations

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

**Rationale for adding this course to the curriculum** Need to add prerequisite. Spring class content feeds fall class content.

**Units** 3

**Cross List** N/A

**Typical Course Weeks** 18

**Total Instructional Hours**

#### Contact Hours

**Lecture** 36.00

**Lab** 0.00

**Activity** 36.00

**Work Experience** 0.00

**Outside of Class Hours** 90.00

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**Total Contact Hours** 72

**Total Student Hours** 162

**Open Entry/Open Exit** No

**Maximum Enrollment**

**Grading Option** Letter Grade or P/NP

**Distance Education Mode of Instruction** On-Campus

### SECTION B

**General Education Information:**

### SECTION C

**Course Description**

**Repeatability** May be repeated 0 times

**Catalog** Winery operations for the fall season, including grape maturity monitoring;  
**Description** grape harvesting; fermentation, handling and storage of new wines;  
maintenance of wines from previous vintages; general cellar practices. Class  
operates the Teaching Winery. Condition on Enrollment: Student must be at  
least 18 years of age

**Schedule**  
**Description**

#### **SECTION D**

**Condition on Enrollment**

**1a. Prerequisite(s)**

- Condition on Enrollment: Student must be at least 18 years of age
- VWT 281 with a minimum grade of C or better

**1b. Corequisite(s):** *None*

**1c. Recommended**

- VWT 172 with a minimum grade of c or better

**1d. Limitation on Enrollment:** *None*

#### **SECTION E**

**Course Outline Information**

**1. Student Learning Outcomes:**

- A. Conduct basic winery operations for the fall and winter seasons.
- B.

K. Recordkeeping

L.

**4. Methods of Instruction:**

**Activity:**

**Experiments:**

**Lab:**

**Lecture:**

**Observation and Demonstration:**

**5. Methods of Evaluation:** Describe the general types of evaluations for this course and provide at least two, specific examples.

**Typical classroom assessment techniques**

Exams/Tests --

Group Projects --

Class Participation --

Lab Activities --

Final Exam --

Additional assessment information:

A written winemaking plan, a wine report, a final examination

Examples include: a written report in which the student creates a plan for the production of wine made from grapes produced in the VWT Student Vineyard; a final examination consisting of true/false, multiple choice and essay questions.

Letter Grade or P/NP

**6. Assignments:** State the general types of assignments for this course under the following categories and provide at least two specific examples for each section.

**A. Reading Assignments**

Assigned readings from class handouts (example: "The Production and Aging of Wine in Small Oak Cooperage")

Assigned readings from the textbook (example: "Fermentation" chapter in Wine Science)

**B. Writing Assignments**

Writing:

Essay or short paper (example: a written report in which the student creates a plan for the production of wine made from grapes produced in the VWT Student Vineyard.)

Essay or short paper (example: a report in which the student describes the wine produced using the winemaking plan.)

**C. Other Assignments**

**D.**

**7. Required Materials**

**A. EXAMPLES of typical college-level textbooks (for degree-applicable courses) or other print materials.**

Book #1:

Author: Dr. Gerry Ritchie, et al

Title: NVC Teaching Winery Procedures Manual

Publisher: NVC Print Shop

Date of Publication: 2006

Edition: 1st

Book #2:

Author: Jackson, R. S.

Title: Wine Science

Publisher: NVC Print Shop

Date of Publication: 2000

Edition: 2nd

Book #3:

Author: Dr. Gerry Ritchie, et al

Title: VWT 280 Workbook

Publisher: NVC Print Shop

Date of Publication: 2006

Edition: 1st

Book #4:

Author: Dr. Gerry Ritchie, et al

Title: NVC Teaching Winery Analysis Manual

Publisher: NVC Print Shop

Date of Publication: 2006

Edition: 1st

Book #5:

Author: Zoecklein, B.; Fugelsang, K.; Gump, B.; Nury, F.

Title: Wine Analysis and Production

Publisher: Chapman and Hall

Date of Publication: 1995

Edition:

Book #6:

Author: Ashleigh Ratcliffe

Title: Food Processing Industry Training Package--Wine Sector

Publisher: WINETAC Inc.

Date of Publication: 2004

Edition: 2

Book #7:

Author: Bird, D.

Title: Understanding Wine Technology, The Science of Wine Explained

Publisher: DBQA Publishing

Date of Publication: 2004

Edition:

Book #8:

**B. Other required materials/supplies.**