

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Enology Laboratory Analysis
COURSE NUMBER:	WIN 102
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	22
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Introduction to Chemistry, Introduction to Enology (WIN 101) or permission from instructor

COURSE DESCRIPTION:

An introduction to vineyard and winery laboratory practices to include basic chemistry principles, laboratory techniques and commonly used analysis methods for musts and wines. Lab fee will be assessed.

STUDENT LEARNING OUTCOMES ADDRESSED:

1. Communication – Speak and write effectively for personal, academic and career purposes.
2. Computation – Identify, interpret, and utilize higher level mathematical and cognitive skills
3. Critical thinking and problem solving – Think critically in evaluating information, solving problems and making decisions.
4. Personal responsibility – Be aware of civic and environmental issues.

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STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

5. Information literacy – Access and evaluate information from a variety of sources and contexts, including technology.

GENERAL COURSE OBJECTIVES:

At the end of the course the student will:

- Utilize basic chemistry principles.
- Utilize basic microbiology principles.
- Operate basic laboratory equipment.
- Perform the common laboratory tests used in the wine industry.
- Perform the common microbial assays used in the wine industry.

TOPICAL OUTLINE:

APPROX. HOURS

Basic Chemistry Theory	6
Basic Laboratory Skills	6
Total Acidity Determination	6
pH	3
Sulfur Dioxide Measurement	2
Sugar Determination	2
Alcohol Determination	2
Paper Chromatography	2
Carbon Dioxide Determination	2
Volatile Acidity Measurement	5
Microbiological Techniques	5
Spectrophotometer Measurements	3
Total	44

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