

COURSE OUTLINE
Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Elements of Wine Production
COURSE NUMBER:	WIN 103
TYPE OF COURSE:	Lecture/lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	22
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Introduction to Enology (WIN 101), or permission of instructor. Concurrent enrollment in Winery Production I (WIN 107)

COURSE DESCRIPTION:

Introduction to winemaking. Introduction to the elementary production of wines including considerations that take place during the harvesting of grapes, transportation, stemming and crush. May include field trip if season permits. Orientated for the beginning student.

Lab fee assessed at registration.

Must be at least 21 years of age to participate in wine tasting.

Elements of Wine Production – WIN 103

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.
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:

Understand the processes necessary for the production of wine. Theoretical studies of grape processing, fermentation, cellaring and bottling. Considerations of viticulture practices leading to the quality of wines. Elements of basic wine chemistry and wine and must analysis will be studied.

TOPICAL OUTLINE:

APPROX. HOURS

-Grape ripening and harvest decisions	4
-Harvest checklist	3
-De-stemming and crushing	3
-Sulfur dioxide	3
-Skin contact	3
-Free run juice and press juice	3
-Long-term aging studies	4
-Yeast	5
-Cooling and temperature control	4
-Fermentation	4
-Cellar operations	4
Total	44

DEVELOPED BY: Stephen Sparks CEC, CCE
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