

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

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Elements of Wine Production II
COURSE NUMBER:	WIN 104
TYPE OF COURSE:	Lecture/Lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	22
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Elements of Wine Production I (WIN 103), Winery Production I (WIN 107), or permission of instructor. Concurrent enrollment in Winery Production II (WIN 108)

COURSE DESCRIPTION:

Intermediate course in winemaking that will emphasize the theories and practices of various fermentation processes, theories of racking, topping and preservation methods. Lab fee will be assessed. Student must be at least 21 years of age in order to participate in wine taste.

Laboratory materials fee

Student must be at least 21 years of age in order to participate in wine tasting.

Elements of Wine Production II – WIN 104

## 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:

Intermediate processes of production of wine. Theoretical studies of grape processing, fermentation, cellaring and bottling. Considerations of intermediate viticulture practices leading to the variables of sensory attribute in wine making. Elements of intermediate wine chemistry and wine and must analysis will result in a refining of wine making. Continue to develop and refine winemaking styles.

## TOPICAL OUTLINE:

## APPROX. HOURS

-Develop a winemaking style	4
-Winemaking experimentation theory	4
-Small-lot winemaking	6
-Individual variety differences	6
-Variable fermentation treatments for specific wine type	5
-Long-term aging studies	5
-Alternate barrel choices	5
-Blending choices	5
-Preparation of materials for publication	4
Total	44

DEVELOPED BY: Stephen Sparks CEC, CCE  
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