

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

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Winery Production I
COURSE NUMBER:	WIN 107
TYPE OF COURSE:	Lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	1
LECTURE HOURS:	0
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Introduction to Enology (WIN 101), or permission of instructor. Concurrent enrollment in Elements of Wine Production I (WIN 103)

**COURSE DESCRIPTION:**

Introduction to winemaking. Students will apply theories and principles being concurrently studied and discussed in Elements of Wine Production I. This laboratory will involve hands-on practicum.

Laboratory materials fee

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

Winery Production I – WIN 107

## 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:

- Process grapes from through fermentation, cellaring and bottling.
- Relate viticulture considerations to wine quality.
- Comprehend relevancy of basic wine chemistry.
- Interpret basic wine and must analysis.

## TOPICAL OUTLINE:

## APPROX. HOURS

Laboratory applications from concurrent studies in Elements of Wine Production

22

Total

22

DEVELOPED BY: Stephen Sparks CEC, CCE  
DATE: 10/01/03