

COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE
October 1, 2003

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Winery Production II
COURSE NUMBER:	WIN 108
TYPE OF COURSE:	Lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	1
LECTURE HOURS:	0
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 Elements of Wine Production II (WIN 105)

COURSE DESCRIPTION:

Intermediate studies in 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.

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:

- Investigate the effect of viticulture and winemaking variables or sensory attributes.
- Propose, create and refine winemaking styles.
- Meet the educational requirements of a mid-level commercial winemaking position.

TOPICAL OUTLINE:

APPROX. HOURS

Laboratory applications from concurrent studies in Elements of Wine Production II

22

Total

22

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