

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

DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Winery Production III
COURSE NUMBER:	WIN 109
TYPE OF COURSE:	Lab
COURSE LENGTH:	Quarter
CREDIT HOURS:	1
LECTURE HOURS:	0
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Introduction to Viticulture (WIN 122) (or concurrent enrollment) Elements of Wine Production II (WIN 104), Winery Production II (WIN 108), or permission of instructor. Concurrent enrollment in Elements of Wine Production III (WIN 105)

COURSE DESCRIPTION:

Advanced studies in winemaking. Students will apply theories and principles being concurrently studied and discussed in Elements of Wine Production III. 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 III

22

Total

22

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