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Effective Term
Fall 2015

BOT Approval
04/09/2015

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CB04 Credit Status
Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Production (Any Degree and Professional Experience)	

Subject Code
VWT - Viticulture and Winery Technology
Course Number
282

Department
Viticulture and Winery Technology (VWT)

Division
Career Education and Workforce Development (CEWD)

Full Course Title
Summer Winery Operations

Short Title
Summer Winery Operations

CB03 TOP Code
0104.00 - *Viticulture, Enology, and Wine Business

CB08 Basic Skills Status
New Minimum Skills mer ogne dlinoperaAgl/ s -gApPbu PutA nbugCAp g/lc10 P2/1d qtc5tilitc5S

CB09 SAM Code
B - Advanced Occupational

Rationale
Typos corrected for catalog.

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Catalog Course Description
Winery operations for the summer season, including handling and storage of new wines; maintenance of wines from previous vintages; general cellar pra

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

1.6 (33%)

Limitation on Enrollment

Student must be at least 18 years of age.

1.6 (33%)

Is this course variable unit?

No

Units

1.00

Lecture Hours

12.00

Activity Hours

12.00

Outside of Class Hours

30

Total Contact Hours

24

Total Student Hours

54

1.6 (33%)

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Emergency Only
Hybrid	Permanent

1.6 (33%)

Student Learning Outcomes

Upon satisfactory completion of the course, students will be able to:	
1.	Basic winery operations for the summer season.
2.	Applicable federal, state and local regulations.
3.	Sources of subject matter research materials.
4.	Technical writing styles appropriate to subject matter.
5.	Skills required in the workplace.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Operate equipment used for winemaking.
2.	Solve winery cellar problems.
3.	Measure chemical and sensory traits of wine.

Material Type

Textbook

Author

Jackson, R.S.

Title

Wine Science

Edition/Version

2nd

Publisher

Academic Press

Year

2000

Do you wish to propose this course for a Local General Education Area?

No

Do you wish to propose this course for a CSU General Education Area?

No

Do you wish to propose this course for a UC Transferable Course Agreement (UC-TCA)?

No

ASSIST Update

No

CB00 State ID

CCC000357693

CB10 Cooperative Wor