



Syllabus

VIT 205 Fall Wine Technology Practicum

General Information

Date

June 25th, 2018

Author

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Department

Environmental Conservation and Horticulture

Course Prefix

VIT

Course Number

205

Course Title

Fall Wine Technology Practicum

Course Information

Credit Hours

4

Lecture Contact Hours

2.33

Lab Contact Hours

1.67

Other Contact Hours

75 (hours working at an approved Internship)

Catalog Description

This course facilitates a field experience for second year viticulture and wine technology students to develop relevant skills in current practices for harvesting and processing grapes into wine at a commercial vineyard and/or winery. Students gain hands on experience in fermentation management as well as winery safety, equipment and sanitation. Requirements include 75 hours of work at an approved winery, attending 20 hours of workshops dealing with seasonal winery operations, and participating in 15 hours of classroom discussion about their own and other students' work experiences. Students will maintain journals on their internships, and keep track of their hours of different activities.

Key Assessment

This course does not contain a Key Assessment for any programs

Prerequisites

None

Co-requisites

VIT 210

Grading Scheme

Pass/Fail

First Year Experience/Capstone Designation

This course **DOES NOT** satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Vitality

Inquiry

Perseverance

Course Learning Outcomes

Course Learning Outcomes

1. Explain operations they perform at a commercial winery during harvest activities
2. Interpret professional ethics and values during their internship while critically evaluating their experience
3. Demonstrate proficiency in necessary workplace skills

Outline of Topics Covered

1. Safety
 - a. Winery
Forklift
2. Harvesting of grapes
 - a. Handpicking

- b. Mechanical
- 3. Inoculation
 - a. Nutrition
- 4. Press-pad operations
 - a. de-stemming
 - b. crushing
 - c. pressing
- 5. Dynamic operations
 - a. pumping
 - b. Gravity
- 6. Static operations
 - a. Cold soak
 - b. Storage
- 7. Red Fermentation management
 - a. Extraction
 - b. Nutrition
- 8. White Fermentation management
 - a. Extraction
 - b. Nutrition
- 9. Winery equipment
 - a. Maintenance
 - b. cleanliness
 - c. safety
- 10. Wine stabilization at the end of fermentation
 - a. SO₂
 - b. racking