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.
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:  

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<tr>
<th>Laboratory applications from concurrent studies in Elements of Wine Production</th>
<th>APPROX. HOURS</th>
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<td>Total</td>
<td>22</td>
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DEVELOPED BY: Stephen Sparks CEC, CCE  
DATE: 10/01/03