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

DEPARTMENT: Culinary Arts
CURRICULUM: Wine Technology
COURSE TITLE: Introduction to Viticulture
COURSE NUMBER: WIN 121
TYPE OF COURSE: Lecture
COURSE LENGTH: Quarter
CREDIT HOURS: 3
LECTURE HOURS: 33
LAB HOURS: 0
CLASS SIZE: 20
PREREQUISITES: None

COURSE DESCRIPTION:
Introduction to the theory of grape growing, including botany and anatomy; history and distribution; propagation; varieties and wine type; climate; production practices; and common diseases and pests

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.

Introduction to Viticulture – WIN 121
STUDENT LEARNING OUTCOMES ADDRESSED: (cont.)

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:

1. Demonstrate knowledge of the importance of grapes in the history of the world.
2. Demonstrate knowledge of grape production on a worldwide basis.
3. Demonstrate knowledge of vine physiology.
4. Demonstrate knowledge of grape quality in relationship to wine quality.
5. Demonstrate knowledge of the relationship of soil and climate relative to grape quality.

TOPICAL OUTLINE:                                    APPROX. HOURS 30

- History and classification of grape vines    3
- Grape varieties for wine production          3
- Physiology of the grape vine                 3
- Vineyard soils                               3
- Water relationships in grape vines; frost protection  2
- Climate influences on grape vine growth and development  2
- Mineral nutrition of grape vines             2
- Planting and training a vineyard             2
- Propagation techniques for grape vines       2
- Pruning                                     1
- Harvest and post-harvest operations         2
- Diseases of grape vines                      2
- Insect and animal pests of grape vines       2
- Vineyard weed control                        2
- Raisin and table grape production            2

TOTAL                                              33