Wine Technology

Wine Making Certificate  Program Outcomes
1. Explain and demonstrate wine tasting techniques in a systematic approach (SLO 1.2, 6.2, 6.4)
2. Define and describe classic wine making terminology, methods, styles and international varieties. (SLO 1.2, 7.1)
3. Describe various components for winemaking operations. (SLO 1.1, 7.1)
4. Demonstrate production of winemaking practices throughout the calendar year. (SLO 2.2, 3.1, 4.1, 5.1, 6.2, 6.4, 6.5, 7.1, 7.2)
5. Demonstrate responsibility and team skills for the winery. (SLO 1.1, 3.1, 3.2, 6.1, 6.2, 6.5)
6. Describe wine regions globally, viticultural practices, and wine styles internationally. (SLO 1.2, 3.2, 7.1)
7. Use computer for all aspects of winemaking and wine logging. (SLO 5.1, 2.3, 4.1, 5.1, 7.2)
8. Describe and demonstrate winemaking organization, purchasing, storage, wine inventory, and marketing principles. (SLO 1.2, 2.2, 3.2, 4.1, 5.1, 6.5, 7.1)
9. Identify and apply guidelines for handling of wines during manufacturing, cellaring and for shipping wines through retail. (SLO 4.1, 5.1, 6.4)
10. Demonstrate skill in winemaking, wine service, and basic viticultural practices. (SLO 4.1, 5.1, 6.2, 6.5)
11. Use computer for all aspects of management in a winery. (SLO 2.3, 4.1, 5.1, 7.2)
12. Describe wine regions globally, viticultural practices, and wine styles internationally. (SLO 1.2, 3.2)

Wine Making Degree (AAS, AAS-T) Program Outcomes
1. Analyze and critique various wines through sensory evaluations. (SLO 1.2, 4.1, 6.2, 6.4)
2. Estimate and analyze operation budgets, production and labor costs, wine pricing, inventory controls, and forecasting. (SLO 1.2, 2.3, 4.1, 5.1, 7.1)
3. Evaluate results in winemaking and basic viticultural practices. (SLO 1.2, 4.1, 6.2, 6.5, 7.1)
4. Analyze and trouble-shoot all aspects of winery operations. (SLO 2.3, 3.1, 4.1, 5.1, 7.2)
5. Observe and create plans utilizing professionalism and management skills for winery supervision and operation. (SLO 1.2, 2.3, 3.1, 3.2, 4.1, 5.1, 6.4, 6.5, 7.2)
6. Examine career opportunities within the wine industry and strategize own career. (SLO 1.2, 4.1, 5.1, 6.2, 6.3, 7.2)
7. Assess and implement procedures for personnel management and training skills. (SLO 1.1, 1.2, 3.1, 3.2, 4.1)
8. Critique and improve one’s own performance, listening skills and customer relations. (SLO 1.1, 1.2, 3.2, 4.1, 6.1, 7.2)

Wine Marketing and Sales Certificate Program Outcomes
1. Explain and demonstrate wine tasting techniques in a systematic approach (SLO 1.2, 6.2, 6.4)
2. Define and describe classic wine making terminology, methods, styles and international varieties. (SLO 1.2, 7.1)
3. Describe various components for winemaking operations. (SLO 1.1, 7.1)
4. Demonstrate responsibility and team skills for the wine industry. (SLO 1.1, 3.1, 3.2, 6.1, 6.2, 6.5)
5. Describe wine regions globally, viticultural practices, and wine styles internationally. (SLO 1.2, 3.2, 7.1)
6. Describe and demonstrate purchasing, storage, wine inventory, and marketing principles. (SLO 1.2, 2.2, 3.2, 4.1, 5.1, 6.5, 7.1)
7. Identify and apply guidelines for handling of wines during manufacturing, cellaring and for shipping wines through retail. (SLO 4.1, 5.1, 6.4)
8. Demonstrate skill in wine service. (SLO 4.1, 5.1, 6.2, 6.5)
9. Describe and match various wines with food and menu items. (SLO 1.2, 4.1, 5.1, 6.2)
10. Use computer for all aspects of wine service and management in a winery, restaurant wine list, and retailing of wines. (SLO 2.3, 4.1, 5.1, 7.2)
11. Demonstrate responsibility and team skills for retailing wine, and wine service. (SLO 3.1, 3.2, 6.1, 6.5)
12. Describe wine regions globally, viticultural practices, and wine styles internationally. (SLO 1.2, 3.2)
Wine Marketing and Sales Degree (AAS, AAS-T) Program Outcomes
1. Analyze and critique various wines through sensory evaluations. (SLO 1.2, 4.1, 6.2, 6.4)
2. Estimate and analyze operation budgets, wine pricing, inventory controls, and forecasting. (SLO 1.2, 2.3, 4.1, 5.1, 7.1)
3. Evaluate results in wine service practices. (SLO 1.2, 4.1, 6.2, 6.5, 7.1)
4. Design and evaluate menus utilizing various food and wine pairing combinations. (SLO 1.2, 4.1, 5.1, 6.4, 7.2)
5. Manage wine sales and marketing through winery materials, labels and price structure. (SLO 1.2, 2.2, 3.1, 3.2, 4.1, 5.1, 7.2)
6. Examine career opportunities within the wine industry and strategize own career. (SLO 1.2, 4.1, 5.1, 6.2, 6.3, 7.2)
7. Observe and create plans utilizing professionalism and management skills for wine service supervision and operation. (SLO 1.2, 2.3, 3.1, 3.2, 4.1, 5.1, 6.4, 6.5, 7.2)
8. Assess and implement procedures for personnel management and training skills. (SLO 1.1, 1.2, 3.1, 3.2, 4.1)
9. Critique and improve one's own performance, listening skills and customer relations. (SLO 1.1, 1.2, 3.2, 4.1, 6.1, 7.2)

Food and Wine Pairing Certificate Program Outcomes
1. Explain and demonstrate wine tasting techniques in a systematic approach (SLO 1.2, 6.2, 6.4)
2. Define and describe classic wine making terminology, methods, styles and international varieties. (SLO 1.2, 7.1)
3. Describe wine regions globally, viticultural practices, and wine styles internationally. (SLO 1.2, 3.2, 7.1)
4. Describe and demonstrate purchasing, storage, wine inventory, and marketing principles. (SLO 1.2, 2.2, 3.2, 4.1, 5.1, 6.5, 7.1)
5. Identify and apply guidelines for handling of wines during cellaring and shipping wines through retail. (SLO 4.1, 5.1, 6.4)
6. Demonstrate skill in wine service. (SLO 4.1, 5.1, 6.2, 6.5)
7. Describe and match various wines with food and menu items. (SLO 1.2, 4.1, 5.1, 6.2)
8. Use computer for all aspects of wine service and management in a restaurant wine list and retailing of wines. (SLO 2.3, 4.1, 5.1, 7.2)
9. Demonstrate responsibility and team skills for retailing wine, and wine service. (SLO 3.1, 3.2, 6.1, 6.5)
10. Describe wine regions globally, viticultural practices, and wine styles internationally. (SLO 1.2, 3.2)

Food and Wine Pairing Degree (AAS, AAS-T) Program Outcomes
1. Analyze and critique various wines through sensory evaluations. (SLO 1.2, 4.1, 6.2, 6.4)
2. Evaluate results in winemaking, wine service, and basic viticultural practices. (SLO 1.2, 4.1, 6.2, 6.5, 7.1)
3. Design and evaluate menus utilizing various food and wine pairing combinations. (SLO 1.2, 4.1, 5.1, 6.4, 7.2)
4. Manage wine sales and marketing through winery materials, labels and price structure. (SLO 1.2, 2.2, 3.1, 3.2, 4.1, 5.1, 7.2)
5. Examine career opportunities within the wine industry and strategize own career. (SLO 1.2, 4.1, 5.1, 6.2, 6.3, 7.2)
6. Observe and create plans utilizing professionalism and management skills for wine service supervision and operation. (SLO 1.2, 2.3, 3.1, 3.2, 4.1, 5.1, 6.4, 6.5, 7.2)
7. Critique and improve one's own performance, listening skills and customer relations. (SLO 1.1, 1.2, 3.2, 4.1, 6.1, 7.2)