

## COURSE OUTLINE

Developed by Stephen Sparks CEC,CCE  
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DEPARTMENT:	Culinary Arts
CURRICULUM:	Wine Technology
COURSE TITLE:	Enology Laboratory Analysis
COURSE NUMBER:	WIN 102
TYPE OF COURSE:	Lecture
COURSE LENGTH:	Quarter
CREDIT HOURS:	3
LECTURE HOURS:	22
LAB HOURS:	22
CLASS SIZE:	20
PREREQUISITES:	Introduction to Chemistry, Introduction to Enology (WIN 101) or permission from instructor

## COURSE DESCRIPTION:

An introduction to vineyard and winery laboratory practices to include basic chemistry principles, laboratory techniques and commonly used analysis methods for musts and wines. Lab fee will be assessed.

## 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.

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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:

- Utilize basic chemistry principles.
- Utilize basic microbiology principles.
- Operate basic laboratory equipment.
- Perform the common laboratory tests used in the wine industry.
- Perform the common microbial assays used in the wine industry.

TOPICAL OUTLINE:

APPROX. HOURS

Basic Chemistry Theory	6
Basic Laboratory Skills	6
Total Acidity Determination	6
pH	3
Sulfur Dioxide Measurement	2
Sugar Determination	2
Alcohol Determination	2
Paper Chromatography	2
Carbon Dioxide Determination	2
Volatile Acidity Measurement	5
Microbiological Techniques	5
Spectrophotometer Measurements	3
Total	44

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