HIGHLAND
COMMUNITY COLLEGE

Syllabus
ENO250 Equipment Technology for the Wine
Business Entrepreneur
3 Credit Hours (Lecture)
Prerequisites: VIN111 or ENO116 or permission
Revision Date: 05/04/2018

Department:

Viticulture and Enology

Course Description:

This course covers equipment and technologies used in vineyard, winery, and management systems for the wine business entrepreneur. An overview of technologies will include equipment for all aspects of grape and wine production including preparing vineyard location and site; appropriate pre-plant equipment; receive, sort, destem, crush and press fruit; commercial wine production; and bottling and packaging.

Course Competencies:

Upon completion of the course, the student should be able to:

1. Describe the basic operation of vineyard equipment.
2. Identify and compare best technologies and equipment for preparing a vineyard location and site.
3. Assess, select and justify appropriate pre-plant equipment and technologies based upon site and cultivar specific criteria.
4. Identify and compare technologies and equipment employed to develop a vineyard.
5. Assess, select and justify appropriate vineyard development equipment and technologies based upon site and cultivar specific criteria.
6. Identify and compare technologies and equipment utilized to manage an established vineyard.
7. Assess, select and justify appropriate vineyard management equipment and technologies based upon site and cultivar specific criteria.
8. Identify the economy of scales for vineyard equipment and technologies based upon the student's business model.
9. Describe the basic operation of winery equipment.
10. Identify and compare technologies and equipment used to receive, sort, destem, crush and press fruit.
11. Assess, select and justify appropriate pre-plant equipment and technologies based upon site and cultivar specific criteria.
12. Identify and compare winemaking philosophies as they relate to technologies and equipment utilized in commercial wine production.
13. Assess, select and justify appropriate winemaking philosophies as they relate to technologies and equipment utilized in commercial wine production.
14. Identify and compare technologies and equipment used to bottle and package wine.
15. Assess, select and justify appropriate technologies and equipment to bottle and package wine.
16. Identify the economy of scales for winery equipment and technologies at various discrete volumes of production based upon your business model.

Course Content:

    A.   Vineyard equipment identification, sizing, and safety.
    B.   Vineyard site selection, preparation, planting, and trellis construction.
    C.   Vineyard management and maintenance.
    D.   Winery equipment identification, sizing, and safety.
    E.   Winemaking philosophies and related equipment and packaging choices.

Learning Assessments:

Course competencies will be assessed by use of portfolios and presentations, written examinations, laboratory and field observations, class projects and activities, active participation in course dialog, and scholarly activities including discovery, application, and integration.

Instructional Materials:

Textbook: Margalit, Y. (2012). *Concepts in Wine Technology*, (3rd ed.). Wine Appreciation Guild. ISBN-13: 978-1-935879-94-7

Guidelines for Requesting Accommodations Based on Documented Disability or Medical Condition

It is the intention of Highland Community College to work toward full compliance with the Americans with Disabilities Act, to make instructional programs accessible to all people, and to provide reasonable accommodations according to the law.

Students should understand that it is their responsibility to self-identify their need(s) for accommodation and that they must provide current, comprehensive diagnosis of a specific disability or medical condition from a qualified professional in order to receive services. Documentation must include specific recommendations for accommodation(s). Documentation should be provided in a timely manner prior to or early in the semester so that the requested accommodation can be considered and, if warranted, arranged.

In order to begin the process all students **must** complete the "Disabilities Self-Identification Form" on our Disability Services website.

This form can also be accessed at the Highland Community College homepage under Students Services/Student Resources/Disability Service or by contacting the Disabilities Coordinator.

A Note on Harassment, Discrimination and Sexual Misconduct

Highland Community College seeks to assure all community members learn and work in a welcoming and inclusive environment. Title VII, Title IX, and College policy prohibit harassment, discrimination and sexual misconduct. Highland Community College encourages anyone experiencing harassment, discrimination or sexual misconduct to talk to report to the Vice President for Student Services, the Human Resources Director or complete an online report about what happened so that they can get the support they need and Highland Community College can respond appropriately.

There are both confidential and non-confidential resources and reporting options available to you. Highland Community College is legally obligated to respond to reports of sexual misconduct, and therefore we cannot guarantee the confidentiality of a report, unless made to a confidential resource. Responses may vary from support services to formal investigations. As a faculty member, I am required to report incidents of sexual misconduct and thus cannot guarantee confidentiality. I must provide our Title IX coordinator with relevant details such as the names of those involved in the incident. For more information about policies and resources or reporting options, please review our Equity Grievance Policy.