

## Department:

Viticulture and Enology

## Course Description:

This course is designed for the individual anticipating a career in the wine industry. This course (practicum) is designed to provide a student who has completed major course sequences with an intense level of practical and realistic winery operation experiences sufficient to equip him/her with sufficient skills and work experience for an entry-level position in the wine industry. Students involved in this program will participate in a full time Crush Season practicum at a supporting winery and are expected to use the time and opportunities to further their understanding of the winemaking process and common winery operations. A minimum of 120 hours of field practicum are required along with a daily journal of practicum experiences.

## Course Competencies:

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

1. Demonstrate the safe setup of de-stemming and crushing equipment.
2. Safely operate the de-stemming and crushing equipment using standard procedures.
3. Demonstrate the safe setup of grape press equipment.
4. Safely operate grape press equipment using standard procedures.
5. Demonstrate fermentation monitoring by measuring Brix and temperature.
6. Safely demonstrate cap management through one or more of the following techniques: pump-over, punch-down, deluce, rotary fermentation.
7. Demonstrate procedures for barrel re-hydration, cleaning, sanitation, and repair.
8. Demonstrate storage of full and empty barrels.

## Course Content:

- A. De-stemming and Crushing
- B. Grape Press
- C. Fermentation Monitoring
- D. Cap Management
- E. Barrel Management

## 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:

No text required.

### **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" at this link: <https://highlandcc.edu/pages/disability-services>.

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.