



## VIN 259 – Cellar Operations Technology Syllabus

Date: February 5 – May 25, 2007

Semester: Fall, 2006

Course Name: Cellar Operations Technology

Course No.: VIN 259

Room: Online

Instructor: Dr. Barry Gump

Course Credit: 2 Hours

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**Course Description:** This course is designed for the individual anticipating a career in the wine industry. This course is designed to provide a student who has completed major course sequences, including a harvest internship, with a selection of practical and realistic winery cellaring experiences through bottling, 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 on a part time basis 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.

**Prerequisites:** Introduction to Enology - VIN 146, Winery Sanitation - VIN 148, Winery Equipment Operation - VIN 160, Intermediate Enology - VIN 246 or permission, Basic Wine and Must Analysis - VIN 268, Wine Production Internship - VIN 257

**Next Course in Sequence:** VIN 266

### Course Objectives:

#### Through activities at a participating winery the student will:

- Gain an understanding of and skill in Wine Transfer.
- Gain an understanding of and skill in Wine Fining and cold stabilization.
- Gain an understanding of and skill in Clarification of Wines.
- Gain an understanding of and skill in Blending of Wines.
- Gain an understanding of and skill in Bottling.

**Text and supplemental materials:** Since this is essentially an “internship” type of program where the student learns by interacting with a winemaker/mentor, no textbook is suggested or required.

**Course assignments that are potential portfolio items:** Daily journal of internship experience.

**Instructional Methods:** The instructor will act as coordinator for this course. The coordinator will facilitate the selection/assignment process between students and wineries, will interact with on-site supervisors, and may make site visits in order to track student participation and troubleshoot any problems that occur. The coordinator will be the “faculty of record” for purposes of assigning grades to the student participants. Grades will be assigned following review of student portfolios prepared by participating wineries, student summary documents and reports, and consultation with student’s on-site supervisors.

**Lecture:** There is no lecture component to VIN 259. The course consists of the student working with mentoring winemaker/winemakers to participate in the everyday winery activities that occur during the winter and spring seasons.

**Subject to Change:** This syllabus is subject to change in the event of extenuating circumstances. If you are unable to fulfill a commitment, it is your responsibility to make arrangements to accomplish the missed activities.

**Examinations:** There are no classroom exams associated with this course.

**Obligations of student:** – Student participants are expected to have completed the basic courses for the Associate of Applied Science Degree in Enology. This course requires a part-time commitment of time for one winter/spring season at a winery of sufficient scale and commercial experience to provide the variety of actual work experiences necessary to complete this education package. Students are obligated to be enthusiastic, punctual, capable of following instructions, and able to work cooperatively with supervisors, as well as other winery personnel. Student applicants should expect to provide resumes and work references, and be interviewed as part of the student – participating winery matching process.

**Obligations of winery:** Expertise and experience, scope of facilities and scale of operation, and willingness to work with student in exposing him/her to common winemaking activities during cellaring and bottling. Winery personnel acting as student supervisors are obligated to attempt to provide a variety of realistic experiences, as well as, follow-up and written evaluation of student’s performance to be added to student’s portfolio. Winery personnel will be consulted, but are not ultimately responsible for grade received by student for VIN 259.

**Written records and reports:** Students will complete a summary document that describes with some detail their activities at the participating winery. A more elaborate description of three specific activities (including photographs/videos, etc.) complete the written reports requirement. Independent reports will be required from all students. Reports may include the use of spreadsheets and are submitted by e-mail to the course coordinator.

**Late Material:**

Late assignments will be given 0%. The instructor reserves the right under extreme cases to make exceptions to this policy.

**Attendance Policy:**

Each student is expected to actively participate in all online activities and field experiences.

**Grading:**

Grading is on a simple point system as follows:

90-100	A
80-89	B
70-79	C
60-69	D

The percentage weight of student performance will be:

Practicum participation and completion of required hours	50%
Reflective Journal and reports	50%

Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the Missouri State – West Plains' student handbook.

**Accommodations for Students with Special Needs:**

Missouri State University complies with Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. Students with disabilities who need special accommodations should make their request in the following way: (1) speak with the instructor after class or during office hours about your disability or special needs related to work in the class and (2) contact Student Services and ask to speak to the ADA officer.

**Nondiscrimination Policy Statement**

Missouri State University is a community of people with respect for diversity. The University emphasizes the dignity and equality common to all persons and adheres to a strict nondiscrimination policy regarding the treatment of individual faculty, staff, and students. In accord with federal law and applicable Missouri statutes, the University does not discriminate on the basis of race, color, religion, sex, national origin, ancestry, age, disability, or veteran status in employment or in any program or activity offered or sponsored by the University. In addition, the University does not discriminate on any basis not related to the applicable educational requirements for students or the applicable

job requirements for employees. The University maintains a grievance procedure incorporating due process available to any person who believes he or she has been discriminated against. Missouri State University is an Equal Opportunity/ Affirmative Action employer. Inquiries concerning the grievance procedure, Affirmative Action Plan, or compliance with federal and state laws and guidelines should be addressed to the Equal Opportunity Officer, Siceluff Hall 296, 901 South National, Springfield, MO 65804, (417) 836-4252.

Approved by Board of Governors  
December 13, 2002

### **Student Disability Accommodation Policy and Procedures**

Within the guidelines set forth in this policy, Missouri State University is committed to providing an accessible and supportive environment for students with disabilities. Equal access for qualified students with disabilities is an obligation of the University under Section 504 of the Rehabilitation Act of 1973 and the Americans with Disabilities Act of 1990. Missouri State University does not discriminate on the basis of disability against otherwise-qualified individuals in any program, service or activity offered by the University. The University is committed to insuring that no otherwise-qualified individual with a disability is excluded, denied services, segregated or otherwise treated differently than other individuals because of the absence of auxiliary aids or other appropriate services; however, accommodations cannot result in an undue burden to the University or fundamentally alter the requirements essential to a program of instruction.