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National Center of Excellence

Grape and Wine Education for the 21st Century

VIN 250 – Equipment Technology for the Entrepreneur

Date: **August 30 - November 19, 2021**

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Office Hours: By appointment via phone or email

Semester: **Fall 2021**

Host Course No.: **ENO 250-OL0**

Course Credit: 3 Hours

Course Delivery: Online

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 the vineyard location and site; appropriate pre-plant equipment; receive, sort, destem, crush and press fruit; commercial wine production; and bottling and packaging.

Prerequisites: VIN 130, VIN 132, and VIN 111 or VIN 146, or permission.

Next Course in Sequence: VIN 271, VIN 275, and VIN 280

Course Objectives

Through lectures, [facilitated discussions,] [quizzes,] [assignments,] and projects the student who successfully completes this course will be able to:

- Describe the basic operation of vineyard equipment.
- Identify and compare best technologies and equipment for preparing a vineyard location and site.
- Assess, select, and justify appropriate pre-plant equipment and technologies based upon site and cultivar specific criteria.
- Identify and compare technologies and equipment employed to develop a vineyard.
- Assess, select and justify appropriate vineyard development equipment and technologies based upon site and cultivar specific criteria.
- Identify and compare technologies and equipment utilized to manage an established vineyard.
- Assess, select and justify appropriate vineyard management equipment and technologies based upon site and cultivar specific criteria.
- Identify the economy of scales for vineyard equipment and technologies based upon your business model.

- Describe the basic operation of winery equipment.
- Identify and compare technologies and equipment used to receive, sort, destem, crush and press fruit.
- Assess, select and justify appropriate pre-plant equipment and technologies based upon site and cultivar specific criteria.
- Identify and compare winemaking philosophies as they relate to technologies and equipment utilized in commercial wine production.
- Assess, select and justify appropriate winemaking philosophies as they relate to technologies and equipment utilized in commercial wine production.
- Identify and compare technologies and equipment used to bottle and package wine.
- Assess, select, and justify appropriate technologies and equipment to bottle and package wine.
- Identify the economy of scales for winery equipment and technologies at various discrete volumes of production based upon your business model.

Textbook and Supplemental Materials

The following book is a recommended reference, purchasing is optional.

Winery Utilities, Planning, Design, and Operation (1997). David R. Storm., Chapman and Hall. New York.

Course Schedule and Outline of Topics

Week — Dates	Thursday Live Class 7:00 – 8:00 pm	Topics
1 08/30 - 09/05	09/02	Introduction and Course Overview
VINEYARD EQUIPMENT		
2 09/07 - 09/12	09/09	Vineyard Establishment
3 09/13 - 09/19	09/16	Tractors and Accessories
4 09/20 - 09/26	09/23	Cultivation and Farming
5 09/27 - 10/03	9/30	Harvest and Dormancy Quiz #1
WINERY EQUIPMENT		
6 10/04 - 10/10	10/07	Winery Overview
7 10/11 - 10/17	10/14	Crush Pad / Harvest Equipment #1 Vineyard Equipment Project due

8 10/18 - 10/24	10/21	Crush Pad / Harvest Equipment #2 Quiz #2
9 10/25 - 10/31	10/28	Tank Room
10 11/01 - 11/07	11/04	Pumps
11 11/08 - 11/14	11/11	Barrels Quiz #3
12 11/15 - 11/21	11/18	Cooling / Heating
13 11/22 - 11/24	11/25 No live class	Laboratory No live class Thanksgiving Day
14 11/29 - 12/05	12/02	Filtering Quiz #4
15 12/06 - 12/10	12/09	Bottling Winery Equipment Project due

The instructor reserves the right to adjust the schedule as necessary.

Instructional Format

This is an online course with a synchronous component. An online course site (Learning Management System) is provided by the host institution to provide announcements, prerecorded lectures, notes, supplemental printed and web-based materials, and assignments. It also serves as a central point for interaction/communication between the instructor and the students.

The live class meeting will take place every **Thursday from 7:00 to 8:00 p.m. Central Time** via the **Zoom** web conferencing system. Participation to the live class meetings is *required* and a participation grade is assigned. This is an opportunity for the instructor to go over weekly topic highlights and for students to interact with the instructor and fellow students through questions and discussions. Students are expected to be prepared to ask questions and actively participate in the discussions.

The link to the Zoom virtual classroom will be posted at the top of each weekly module. Students will use the *same* virtual classroom for their live class meetings the entire semester. The sessions will take place on the dates listed in the schedule above.

It is the student's responsibility to notify the instructor in advance if he/she must miss a class. Students who missed a class meeting are required to view the recording of the live class as soon as possible.

Course Assignments

[Course assignments include weekly lecture assignments (prerecorded lectures and supplemental documents) and questions, quizzes, a vineyard equipment project, and a winery equipment project.]

Weekly Lecture Materials and Questions – A weekly lecture video and any additional materials should be viewed *before* the live class session. Each student should bring at least one question, based on the content materials, to the live class session for discussion.

[Discussion Board – Discussion questions are posted in the Discussion Board. Students should post their responses to the question in that week’s forum *before* the live class session. Students are encouraged to comment/add to fellow students’ posts.]

Vineyard and Winery Equipment Projects - Students will complete a Vineyard Equipment Project by Midterm; and a Winery Equipment Project by last week of class. [Each project involves preparing a 3 to 5 page report, including name and description of the specific equipment and its use.] Detailed instructions will be provided in class.

[Quizzes - There will be four quizzes in this course; each covering approximately 1/4 of the course material. The quizzes will be taken online during the week in which they are scheduled.]

[Late Assignments

Assignments are due by the date listed in the course schedule. Five percent of the assignment grade will be deducted for each day the assignment is late unless prearranged with the instructor. Spelling and grammar are extremely important in professional writing and papers will be scored accordingly.]

[Make-up Policy

If extenuating circumstances prevent the exam from being taken during exam week, the instructor must have prior knowledge of the absence. Allowance to make up tests will be at the discretion of the instructor.]

Expectations and Instructor Feedback

Students are expected to participate and prepare to interact in the live class meetings. Students also need to check the online course site for class materials and communications *regularly*, be aware of the required activities and assignments, and adhere to the deadlines listed in the course schedule. This will ensure a successful learning experience.

The instructor will make every effort to respond to student questions and complete assignment/exam grading on a timely manner.

Grading

Student grades will be determined based on their total points earned in the class. The table below outlines the total points possible and their percentage weight.

Percentage Weight of Student Performance		
Activity	Percentage	Points
Class Participation	10%	100 points (10 participations for full points)
[Discussion Questions]	10%	100 points (weeks 1 to 10, 10 points each)
[Quizzes]	20%	200 points (4 at 50 points each)
Vineyard Equipment Project	30%	300 points
Winery Equipment Project	30%	300 points
Total	100%	1000 points

Grade calculation: total points earned ÷ total points possible; then using the following scale to determine final letter grades:

90 – 100% = A	80 – 89.9% = B	70 – 79.9% = C	60 – 69.9% = D	Below 60% = F
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Incomplete grades are not given in this class. It is the students' responsibility to see that all graded assignments and exams reach the instructor in a timely fashion, so grades can be issued.

Highland Community College Institutional Policies

Withdrawing from the Course

Should it become necessary to withdraw, it is the student's responsibility to do so according to the guidelines in the Highland Community College student handbook.

**Students planning to withdraw from this course must also complete the VESTA Withdrawal/Change of Schedule form and submitting to the VESTA office.*

Attendance Policy

VESTA believes that students must attend class in order to achieve the best learning results. In the case of online courses, attendance is defined as active participation in the form of attending synchronous class meetings (if applicable), completing reading/writing/testing assignments by assigned deadlines, and maintaining regular communication with course instructor via the online course site and communication tools designated by the instructor. For courses with a field practicum/workshop component, students must participate and complete the number of hours of practical experience required. Instructors may assign attendance grade as part of course grade if they choose to do so.

Make-up Policy

The exams can be made up only in the event of an excused absence where the instructor has prior knowledge of the absence. Allowance of make-up tests will be at the discretion of the instructor and will be taken on the date of the student's return to class.

Academic Integrity

This class is subject to Highland Community College's academic integrity policy. All submitted work must be your own. Cheating or plagiarism will not be tolerated. Any student found in violation of this policy will be subject to disciplinary action as outlined by Highland Community College's Academic Integrity Policy in the *Student Handbook* which can be viewed and/or downloaded at: <https://highlandcc.edu/caffeine/uploads/files/2016-17%20Handbook.pdf>

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.