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Grape and Wine Education for the 21st Century

VIN 257 – Fall Wine Production Internship

Date: **August 5 – November 15, 2019**

Instructor: Dennis Emslie-Drummond

Email: DDrummond@MissouriState.edu

Office Hours: By appointment via email or phone

Phone: (707) 738-5312

Semester: **Fall 2019**

Host.: Missouri State University

Host Course No.: VIN 257-90-FA19

Course Credit: 3 Hours

Delivery Format: Online

Course Description

This course is designed to provide a student who has completed major VESTA course sequences with an intense level of practical and realistic winery operation experiences to equip him/her with sufficient skills and work experience for an entry-level position in the wine industry. Students involved in this course will participate in a full-time crush season internship at a supporting winery. They are expected to use the time and opportunities to further their understanding of the winemaking process and common winery operations.

Prerequisites: VIN 146 - Introduction to Enology; VIN 148 - Winery Sanitation; VIN 160 - Winery Equipment; VIN 246 - Intermediate Enology (or permission)

Next Course in Sequence: VIN 259 and VIN 268

Course Objectives

Through activities at a participating winery the student will gain an understanding of, and practical experiences with:

- Fruit processing
- Press operations
- Must preparation
- Wine fermentation
- Barrel handling
- Sanitation – all processes
- wine and must analysis lab procedures (if available).

Textbook and Supplemental Materials

This is an *Internship* program where the student learns by doing i.e., on-site interaction with a winemaker/mentor, therefore no textbook is required. Online resources may be posted on the course site for reference.

Course Schedule and Outline of Topics

Week — Date	Wednesday Live Class Meeting	Discussion Topics and Assignments
1 08/05 – 08/11	08/07	Introduction and Course Overview
2 08/12 – 08/18	08/14	Fruit Processing Practicum Site Form due by end of Week 2
3 08/19 – 08/25	08/21	Press Operations Internship Plan due by end of Week 3
4 08/26 – 09/01	08/28	Must Preparation
5 09/02-09/08	09/04	Juice and Wine Analysis
6 09/09 – 09/15	09/11	Fermentation
7 09/16 – 09/22	09/18	Barrel Handling
8 09/23 – 09/29	09/25	Winery Sanitation
9 09/30 – 10/06	10/02	Student Winery Reports
10 10/7 – 10/13	10/09	Student Winery Reports
11 10/14 – 10/20	10/16	Student Winery Reports
12 10/21 – 10/27	10/23	Last live class session and Reflection
13–15 10/28 – 11/15	—	Complete 194 Practicum Hours by end of Week 15 Complete Online Practicum Journal by end of Week 15 Student/Trainee Evaluation Form due by end of Week 15

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

Course Requirements

Students who meet the prerequisite requirements must submit an Internship Plan at the start of the term; keep an online Practicum Journal; participate in live class sessions; participate in the online

discussions; and complete their 194-hour practicum within the semester timeframe. There are no examinations in this course.

Instructor's Role

The instructor will act as a coordinator for this course. The coordinator will facilitate the selection/assignment process between students and wineries, interact with on-site supervisors, and may make site visits in order to track student participation and resolve any problems should they occur. The coordinator is also the "Instructor of Record" for the purpose of assigning grades. Grades will be assigned following review of student portfolios prepared by participating wineries, student journals, class participation, and consultation with student's on-site supervisors.

Instructional Methods

This is an Internship course (194 clock hours required) with an online component. An online course site hosted by Missouri State University is used to serve as a central point for interaction/communication between instructor and students. The instructor will post resources on the course site and conduct synchronous and asynchronous discussions with students on topics and issues related to the practical experiences occurring in the winery.

Live Class Meetings: There will be a weekly live class meetings via the **Zoom** web conferencing system every **Wednesday from 7:00 to 8:00 p.m. Central Time**. Participation in the live class meeting is required and participation points are assigned. It is an opportunity for the students to interact directly with the instructor and fellow students to discuss questions and issues related to their practical experiences at the winery.

The link to the Zoom virtual classroom will be posted at the top of each appropriate 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 above schedule.

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.

Practical Internship Experience: Students are required to complete **194 hours** of practical experience at a qualified winery. The practicum activities should involve fall winery operations such as fruit processing; press operations; must preparation; wine fermentation; barrel handling; winery equipment sanitation; and wine and must analysis lab procedures (if available).

Internship Plan: Students must plan out the 194-hour requirement with the winery supervisor at the beginning of the internship. The purpose is to spread out the practicum hours to cover all the winery operations required by this course, and ensure that the internship can be completed during the semester timeframe. Students will submit the internship plan to the instructor no later than the end of Week 3. Detailed instructions are provided on the course site.

Practicum Journal: Students will be required to keep an online practicum journal to record all practicum activities during the semester. The activities should be described in detail with supplemental photos, if applicable. Each student will have an online journal space, and the journal instructions are posted on the course site. Your instructor will view the online journal entries from time to time and make comments if necessary.

Online Discussion Questions: Students will be asked to post questions that arise at the winery. These questions will be discussed during the live class meetings.

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 harvest/crush 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 and 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 harvest and crush. Winery personnel acting as student supervisors are obligated to attempt to provide a variety of realistic experiences, and a written evaluation of student’s performance to be added to the student’s portfolio. Winery personnel will be consulted, but are not ultimately responsible for grades received by student for VIN 257.

Instructor Feedback

The instructor will make the best effort to respond to student questions and complete 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 for this class and their percentage weight.

Percentage Weight of Student Performance		
Activity	Percentage	Points
Practicum Participation and Completion of Required Hours	55%	550
Internship Plan	4%	40
Practicum Journal	20%	200
Discussion Board Questions (Modules 2-15; 7.5 points each)	10.5%	105
Live Class Participation (7 points each)	10.5%	105
Total	100%	1,000

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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It is the students’ responsibility to see that all requirements are completed within the semester timeframe so grades can be issued. No grade of “Incomplete” will be issued.

Missouri State University Institutional Policies

Withdrawing from the Course

It is the students' responsibility to see that all requirements are completed within the semester timeframe so grades can be issued. Should it become necessary to withdraw, it is the student's responsibility to do so according to the university guidelines found at: <http://wp.missouristate.edu/recreg/withdrawl-procedures.htm>

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

Online Student Academic and Student Support Resources

Missouri State University-West Plains provides a full-range academic and student support for online students. To learn more about specific academic and student support and how to access the resources, go to <http://online.wp.missouristate.edu/>

Attendance Policy

Missouri State University believes that students must attend class in order to achieve the best learning results. In the case of VESTA 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 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. MSU expects instructors to be reasonable in accommodating students whose absence from class resulted from: 1) participation in University-sanctioned activities and programs; 2) personal illness; or 3) family and/or other compelling circumstances. The University's attendance policy can be found at:

<http://www.missouristate.edu/registrar/catalog/attendan.html>

Make-up Policy and Special Instructions

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.

Statement of Nondiscrimination

Missouri State University is an equal opportunity/affirmative action institution, and maintains a grievance procedure available to any person who believes he or she has been discriminated against. At all times, it is your right to address inquiries or concerns about possible discrimination to the Office for Institutional Equity and Compliance, Park Central Office Building, 117 Park Central Square, Suite 111, 417-836-4252. Other types of concerns (i.e., concerns of an academic nature) should be

discussed directly with your instructor and can also be brought to the attention of your instructor's Department Head. Please visit the OED website at:

<http://www.missouristate.edu/equity/>

Academic Integrity Statement

Missouri State University is a community of scholars committed to developing educated persons who accept the responsibility to practice personal and academic integrity. You are responsible for knowing and following the university's student honor code, Student Academic Integrity Policies and Procedures, available at: <http://www.missouristate.edu/academicintegrity/> and also available at the Reserves Desk in Meyer Library. Any student participating in any form of academic dishonesty will be subject to sanctions as described in this will also be notified by email.

Student Disability Accommodation Policy and Procedures

To request academic accommodations for a disability, contact the Director of [Disability Services](#), Plaster Student Union, Suite 405, (417) 836-4192 or (417) 836-6792 (TTY), or www.missouristate.edu/disability. Students are required to provide documentation of disability to Disability Services prior to receiving accommodations. Disability Services refers some types of accommodation requests to the [Learning Diagnostic Clinic](#), which also provides diagnostic testing for learning and psychological disabilities. For information about testing, contact the Director of the [Learning Diagnostic Clinic](#), (417) 836-4787, <http://psychology.missouristate.edu/lcd>.

Religious Accommodation

The University may provide a reasonable accommodation based on a person's sincerely held religious belief. Students who expect to miss classes, examinations, or other assignments as a consequence of their sincerely held religious belief shall be provided with a reasonable alternative opportunity to complete such academic responsibilities. It is the obligation of students to provide faculty with reasonable notice of the dates of religious observances on which they will be absent by submitting a *Request for Religious Accommodation Form* to the instructor by the end of the third week of a full semester course or the end of the second week of a half semester course. For more information see: http://www.missouristate.edu/policy/op1_02_1_religiousaccommodation.htm