



Appendix A

WORK PROCESS SCHEDULE

WINEMAKER

O*NET-SOC CODE: 11-3051.00 RAPIDS CODE: 0034

Uses Viticulture, Enology, Chemistry, Microbiology and other sciences to implement the principles underlying the processing and fermentation of grapes; researches ways to safely make palatable wine products; and applies wine science knowledge to determine the best ways to process, package, preserve, store, and market wine products. Supervises Assistant Winemakers and Enologists. Applies business strategies utilizing financials and long term planning.

Minimum Qualification

Candidates for the Winemaker Apprenticeship are expected to have the training and (*Insert # of years*) experience of an Assistant Winemaker, have at least a high school diploma or GED, but a bachelor's degree in a relevant field is preferred, be at least 21 years of age, have a driver's license, be able to physically perform the tasks of this occupation, and be able to read/communicate in English.

Work Process

Due to the seasonal nature of this industry, developing proficiency in each of the tasks listed below will be achieved based on operations in the winery, e.g., processing of fruit through fermentation, clarification, maturation, stability processes, and bottling.

Pre-Harvest and Production

1,600 hours

- Develops plans and schedules for harvest, processing, bottling, barrel loading, and shipping
- Checks vineyard samples and incoming fruit for maturity and stability for processing in conjunction with Vineyard Manager
- Monitors wine products during processing stages and finished wine products for quality and consumer acceptance

Process and Quality Improvement

1,200 hours

- Confers with process engineers, plant operators, sensory experts, laboratory personnel, quality assurance/quality control personnel, cleaning and sanitation experts, and packaging and marketing specialists to resolve problems in product development
- Develops new or improved ways of preserving, processing, packaging, storing wine products, using knowledge of chemistry, microbiology, and other sciences



- Develops wine product standards and production specifications, operational safety and sanitary regulations, and waste management and water supply specifications

Product Development and Innovation

800 hours

- Tests new wine products for flavor, texture, color, consumer acceptance, and adherence to government and industry standards
- Develops new wine styles for production, based on market trends, consumer feedback, and management requests.
- Studies methods to improve aspects of wine products, such as chemical composition, flavor, color, texture, and consumer acceptance

Operations and Management

200 hours

- Manages production facility and personnel
- Promotes products to consumers, including public relations processes.
- Provides guidance to tasting room, marketing and sales personnel on wine sensory analysis
- Leads/ implements strategic planning, capital budgeting, specific products, operations and production efficiency.

Compliance

200 hours

- Understands and implements policies and procedures consistent with federal and state regulations applicable to manufacturing and selling wine and related alcohol-based products
- Oversees wine production areas to ensure compliance with government regulations and standards for sanitation, safety, quality, and waste management standards
- Understands and implements record-keeping and reporting practices in compliance with federal and state regulations

Total OJL = 4000 hours



RELATED INSTRUCTION OUTLINE

WINEMAKER

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Related Technical Instruction

The RTI for the Winemaker can be provided through the Viticulture and Enology Science and Technology Alliance (VESTA) or another Registered Training Provider that has viticulture and enology courses comparable to those listed below. VESTA is a partnership of higher education institutions located throughout the U.S. The RTI is designed to enable apprentices to work full-time while enrolled in online courses. Structured field experiences are included in many of the courses enabling students to apply the knowledge gained and begin to develop essential skills. In general, these experiences can be undertaken within the winery that is providing the On-the-Job Learning (OJL) for the Winemaker Apprenticeship. Completers of VESTA program requirements can achieve a technical certificate or associate of applied science degree in viticulture, enology and wine business entrepreneurship. Specifics information on all VESTA courses can be found at <https://vesta.usa.org/Students/Course-Catalog> or <https://wp.missouristate.edu/catalog/course-offerings.htm>

		Credits	Hours
VIN 106	Physics for the Wine Industry	3	45
VIN 147	Fruit Wine Production	2	30
VIN 174	Wines of the World	3	45
VIN 202	Legal Aspects of Vineyard and Winery Operations	3	45
VIN 272	Winery Tasting Room Management	2	30
VIN 275	Financial Management for the Wine Business Entrepreneur	3	45
VIN 285	Addressing Human Resources	3	45
VIN 290	Vineyard and Winery Safety	3	45

Total RTI = 330 hours