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## National Center of Excellence

Grape and Wine Education for the 21<sup>st</sup> Century

### VIN 259 – Cellar Operations Technology (Wine Finishing Operations)

Date: January 29 – May 11, 2018

VESTA Course No.: VIN 259

Course Name: Cellar Operations Technology

Instructor: Dennis Emslie Drummond

Office Hours: By email

Semester: Spring 2018

Course Credit: 2 Hours

Room: Online

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#### Course Description

This 2-credit course is designed to provide students initiated in the field of enology with actual and practical exposure to the technology of wine making as is performed during the passive vineyard periods associated with winter. Students are expected to improve their understanding of the methods and science involved by on-site participation in the various activities associated with finished wine production. The course is designed to qualify as work experience for those seeking employment in commercial enology.

NOTE: Two credit courses typically run for 12 weeks, however, since this is an **Internship** course, it runs longer to accommodate the field time that *may* be needed to complete the required **64 hours** in the cellar.

**Prerequisites:** VIN 146 Introduction to Enology, VIN 148 Winery Sanitation, VIN 160 Winery Equipment Operation, VIN 246 Intermediate Enology - Harvest/Crush, VIN 247 Intermediate Enology - Post Harvest, VIN 268 Wine and Must Analysis, VIN 257 Wine Production Internship, or instructor permission

**Next Course in Sequence:** none

#### Course Objectives

Through activities at a participating winery the student will gain an understanding and practical skill in:

- Wine Transfer
- Wine Fining and cold stabilization
- Clarification of Wines
- Blending of Wines
- Bottling

#### Text and Supplemental Materials

This is an **Internship** program where the student learns by interacting with a winemaker/mentor, so no textbook is required. Online resources may be posted on the course web site for reference.

## Instructional Format

This is a practicum course (64 practicum hours required) with an online component. An online course site (Learning Management System) is provided by the host institution to provide announcements, lectures, notes, supplemental printed and web-based materials, and assignments to the students. It also serves as a central point for interaction/communication between the instructor and the 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.

The instructor will also act as the Internship 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 troubleshoot any problems that occur. The coordinator will be the Instructor of Record for the purpose of assigning grades to the students. Grades will be assigned following review of student portfolios prepared by participating wineries, student journal and class participation, and consultation with student's on-site supervisors.

There will be a live class meeting *once every two weeks* held on **Wednesdays from 8:00 to 9:00 p.m. Central Time** via the **Zoom** web conferencing system. This is an opportunity for the instructor to go over topic highlights and discuss issues that are related to students' practical experience in the winery.

**Note:** If you are taking this course in the fall semester, you must find a winery that conducts cellar operations within the timeframe of the semester for your practicum. You must be able to perform required activities and complete your practicum hours by the end of the semester.

## Course Schedule and Outline of Topics

Module	Weeks — Dates	Live Class Meeting	Discussion Topics
1	<b>1</b> 01/29 - 02/04	01/31	Introduction and Overview
2	<b>2 &amp; 3</b> 02/05 - 02/18	02/14	Wine Transfer <b>Practicum Site Form and Practicum Plan both due Feb. 9</b>
3	<b>4 &amp; 5</b> 02/19 - 03/04	02/28	Wine Fining and Winery Chemical Safety
4	<b>6 &amp; 7</b> 03/05- 03/18	03/14	Wine Clarification and Wine Stabilization
5	<b>8 &amp; 9</b> 03/19 - 04/01	03/28	Blending
6	<b>10 &amp; 11</b> 04/02 - 04/15	04/11	Bottling
7	<b>12 – 15</b> 04/16 - 05/11	04/25	Open Discussion Reflection <b>Complete Online Practicum Journal by May 4</b> <b>Student Evaluation Form (SAF) due by May 11</b>

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

## Course Requirements

Students are required to complete 64 hours of practicum experience at a winery. In addition, students will submit a practicum plan, keep an online practicum journal, participate in live class sessions, and online discussions. There will be no examinations.

### Live Class Meeting

The live class meetings will take place once every two weeks on **Wednesday from 8:00 to 9:00 p.m. Central Time** via the **Zoom** web conferencing system. Participation in the live class meetings is required and a participation grade is 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. Students are expected to actively participate in the discussions.

The link to the Zoom virtual classroom will be posted at the top of every other 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 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.

**Practicum Experience:** Students are required to complete **64 hours** of practical experience at a qualified winery. The practicum activities should involve "winter" winery cellar operations such as wine transfer, wine fining and cold stabilization, wine clarification, blending and bottling.

**Practicum Plan:** Students should plan out the 64-hour requirement with the winery supervisor at the beginning of the semester. The purpose is to spread the practicum hours to cover all the winery operations required by this course and ensure that the practicum can be completed during the semester timeframe. Students will submit the practicum plan to the instructor by the end of week 2. Detailed instructions will be provided on the course site.

**Practicum Journal:** Students will be required to keep an online practicum journal to record the 64-hour practicum activities during the semester. The activities should be described in detail with supplemental photos if applicable. The journals and instructions are on the online course site. Your instructor will view the online journal entries from time to time and make comments if necessary.

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

**Obligations of the Student:** Student participants are expected to have completed the basic courses for the Associate of Applied Science Degree in Enology. This course requires a time commitment for one wine cellar operations 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 the 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 259.

**Instructor Feedback**

The instructor will make the best effort to respond to student questions and complete grading on a timely manner.

**Grading**

- A = 90-100%
- B = 80-89%
- C = 70-79%
- D = 60-69%
- F = below 60%

Percentage Weight of Student Performance		
Activity	Percentage	Points
Practicum Participation and Completion of Required Hours	55%	550
Practicum Plan	5%	50
Practicum Journal	22%	220
Discussion Board Questions (6)	9%	90
Live Class Participation (6)	9%	90
<b>Total</b>	<b>100%</b>	<b>1000</b>

Grades of Incomplete are *not* given in this course. 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.

**Missouri State University 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 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.*

**Syllabus 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.

## **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](http://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/ldc>.

### **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](http://www.missouristate.edu/policy/op1_02_1_religiousaccommodation.htm)