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National Center of Excellence

Grape and Wine Education for the 21st Century

VIN 259 – Cellar Operations Technology (Wine Finishing Operations)

Date: **January 25 – May 7, 2021**¹

Instructor: Dennis Emslie-Drummond

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Office Hours: Virtual, by appointment, phone, email

Semester: **Spring 2021**

Host: Missouri State University

Host Course No.: VIN259-SP21-20552-WP

Course Credit: 2 Hours

Delivery Format: Online

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.

¹**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 who successfully completes this course will gain an understanding and practical experience with finished wine production including:

- 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.

Course Schedule and Outline of Topics

Weeks — Dates	Wednesday Live Class Meeting	Discussion Topics
1 — 01/25 - 01/31	01/27	Introduction and Overview
2 — 02/01 - 02/07	02/03	Wine Transfer <i>Practicum Site Form</i> and <i>Internship Plan</i> both due Friday, Feb. 5
3 — 02/08 - 02/14	02/10	Wine Transfer, cont'd.
4 — 02/16 - 02/21	02/17	Wine Fining and Winery Chemical Safety
5 — 02/22 - 02/28	02/24	Wine Fining and Winery Chemical Safety, cont'd.
6 — 03/01 - 03/07	03/03	Wine Clarification and Wine Stabilization
7 — 03/08 - 03/14	03/10	Wine Clarification and Wine Stabilization, cont'd.
8 — 03/15 - 03/21	03/17	Blending
9 — 03/22 - 03/28	03/24	Blending, cont'd.
10 — 03/29 - 04/04	03/31	Bottling
11 — 04/05 - 04/11	04/07	Bottling, cont'd.
12 — 04/12 - 04/18	04/14	Winery Sanitation Open Discussion Reflection
13 – 15 — 04/19 - 05/07	—	No live class sessions Complete Online Practicum Journal by Monday, May 3 Student Evaluation Form (SAF) due in the VESTA Office no later than Friday, May 7

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

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.

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 the required activities and complete your practicum hours by the end of the semester.

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 are no examinations.

Live Class Meetings

The live class meetings will take place once every **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 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. The recording of each live class will be available within 24-48 hours after each session for those who miss a live class.

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: Besides the Introduction and two reflection forums, students are also expected to post discussion questions that arise at the winery; as well as respond to the five topic forums. 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 INFORMATION ON FOLLOWING PAGE

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
Practicum Participation and Completion of Required Hours	53%	550
Practicum Plan	5%	50
Practicum Journal	21%	220
Discussion Board Questions (6)	9%	90
Live Class Participation (12)	12%	120
Total	100%	1,030

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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Grades of Incomplete are not given in this course. It is the students' responsibility to see that all graded assignments reach the instructor in a timely fashion, so grades can be issued.

INSTITUTIONAL POLICIES ON FOLLOWING PAGE

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 submit it 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 Grading Policy

Faculty have the choice to utilize either the standard grade policy or the plus/minus grading option but are required to indicate their grading scale on their syllabus. The University's plus/minus grading system can be found at <http://wp.missouristate.edu/recreg/grade-policies.htm>

Title IX Policy

Missouri State University does not discriminate on the basis of sex in the education program or activity that it operates, including in admission and employment. Concerns regarding discrimination on the basis of sex, including sexual harassment, should be referred to Jill Patterson, Title IX Coordinator, Carrington 205, 901 S. National Ave., Springfield, MO 65897, 417-836-8506, or jillpatterson@missouristate.edu. MSU has adopted a grievance procedure policy for the prompt and equitable resolution of allegations of sexual discrimination, including sexual harassment. This policy is available at the [Title IX website](#). Individuals may report an allegation of sex discrimination, file a complaint of sexual discrimination, or file a formal complaint of sexual harassment by contacting MSU's Title IX Coordinator.

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 policy.

Statement on Disability Accommodation

If you are a student with a disability and anticipate barriers related to this course, it is important to request accommodations and establish an accommodation plan with the University. Please contact the Disability Resource Center (DRC) at the [Disability Resource Center website](#), Meyer Library, Suite 111, 417-836-4192, to initiate the process to establish your accommodation plan. The DRC will work with you to establish your accommodation plan, or it may refer you to other appropriate resources based on the nature of your disability. In order to prepare an accommodation plan, the University usually requires that students provide documentation relating to their disability. Please be prepared to provide such documentation if requested. Once a University accommodation plan is established, you may notify the class instructor of approved accommodations. If you wish to utilize your accommodation plan, it is suggested that you do so in a timely manner, preferably within the first two weeks of class. Early notification to the instructor allows for full benefit of the accommodations identified in the plan. Instructors will not receive the accommodation plan until you provide that plan, and are not required to apply accommodations retroactively. 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. In making this determination, the University reviews a variety of factors, including whether the accommodation would create an undue hardship. The accommodation request imposes responsibilities and obligations on both the individual requesting the accommodation and the University. 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