

VWT-283: CELLAR MASTER OPERATIONS

Effective Term

Fall 2021

CC Approval

03/05/2021

AS Approval

03/09/2021

BOT Approval

03/11/2021

COCI Approval

05/25/2021

SECTION A - Course Data Elements

CB04 Credit Status

Credit - Degree Applicable

Discipline

Minimum Qualifications	And/Or
Agricultural Business and Related Services (Any Degree and Professional Experience)	

Subject Code

VWT - Viticulture and Winery Technology

Course Number

283

Department

Viticulture and Winery Technology

Division

Career Education and Workforce Development (CEWD)

Full Course Title

Cellar Master Operations

Short Title

Cellar Master Operations

CB03 TOP Code

0112.00 - *Agriculture Business, Sales, and Service

CB08 Basic Skills Status

NBS - Not Basic Skills

CB09 SAM Code

B - Advanced Occupational

Rationale

The VWT program offers numerous winery operations courses which cater to cellar workers with less than 3 years of experience. There is a gap in the curriculum for professional cellar workers who execute these winery operations on a daily basis. This course will investigate the skills required for these cellar hands to provide higher level leadership in the cellar.

SECTION B - Course Description

Catalog Course Description

Advanced course in cellar operations investigating leadership skills required for cellar supervision including winery planning, coordination, directing resources, and measuring outcomes to produce wines consistent with winery goals and winemaking protocols.

SECTION C - Conditions on Enrollment

Open Entry/Open Exit

No

Repeatability

Not Repeatable

Grading Options

Letter Grade or Pass/No Pass

Allow Audit

Yes

Requisites

Advisory Prerequisite(s)

Completion of VWT-172 with a minimum grade of C.

SECTION D - Course Standards

Is this course variable unit?

Yes

Units

0.50

Units Maximum

3.00

Lecture Hours

9.00

Lecture Hours Maximum

54.00

Outside of Class Hours

18

Outside of Class Hours Maximum

108

Total Contact Hours

9

Total Contact Hours Maximum

54

Total Student Hours

27

Total Student Hours Maximum

162

Distance Education Approval

Is this course offered through Distance Education?

Yes

Online Delivery Methods

DE Modalities	Permanent or Emergency Only?
Entirely Online	Permanent
Hybrid	Permanent
Online with Proctored Exams	Permanent

SECTION E - Course Content**Student Learning Outcomes**

Upon satisfactory completion of the course, students will be able to:	
1.	Basic principles of winemaking science.
2.	Skills required in the workplace.

Course Objectives

Upon satisfactory completion of the course, students will be able to:	
1.	Provide leadership for cellar operations.
2.	Provide leadership for a cellar crew.
3.	Plan wine production on an annual basis.
4.	Organize the physical cellar space to maximize productivity.
5.	Direct resources to produce wines consistent with winery goals.
6.	Coordinate operations consistent with winemaking protocols.
7.	Control expenditures consistent with a budget.
8.	Measure outcomes and performance.
9.	Identify and remediate threats to production.

Course Content

1. Wine production terminology
2. Wine styles
3. Crush operations
4. Cellar operations
5. Barrel operations
6. Warehouse operations
7. Recordkeeping
8. Compliance
9. Leadership
10. Annual production cycle
11. Winemaking protocols

Methods of Instruction**Methods of Instruction**

Types	Examples of learning activities
Discussion	Evaluate labor needs; resolving conflict; worker safety; characteristics of successful leadership.
Lecture	Leadership; wine production calendars; winery best practices; wine threats.
Other	Projects: Labor projections; annual planning

Online Adaptation

Types	Examples of learning activities
Activity	
Directed Study	
Discussion	
Group Work	

Individualized Instruction

Journal

Lecture

Instructor-Initiated Online Contact Types

Announcements/Bulletin Boards

Chat Rooms

Discussion Boards

E-mail Communication

Telephone Conversations

Video or Teleconferencing

Student-Initiated Online Contact Types

Chat Rooms

Discussions

Group Work

Course design is accessible

Yes

Methods of Evaluation**Methods of Evaluation**

Types	Examples of classroom assessments
Exams/Tests	Evaluate knowledge of lectures and projects and demonstrate ability to apply to resolving challenges. Final Exam - Demonstrate an understanding of the interrelatedness and multivariate nature of wine production.
Quizzes	Review lectures and class projects
Oral Presentations	Present an annual production cycle.
Projects	Projects - Develop labor projections for harvest. Group Projects - Evaluate others work to enhance the projects.
Class Participation	Demonstrate the professional skills required for successful employment in the wine industry that positions learners for a professional promotion.

Assignments**Reading Assignments**

Timely articles from Wine Business Monthly magazine.

Writing Assignments

Narrative focused on strategies to optimize labor cost.

SECTION F - Textbooks and Instructional Materials**Material Type**

Textbook

Author

Johnson, Alex

Title

How to Start a Vineyard in 2020

Publisher

Seattle Publishing Company

Year

2020

Material Type

Other required materials/supplies

Description

Periodical #1:

Author:

Title: Wine Business Monthly

Publication:

Publication Year: 2020

Volume:

Software #1:

Title: Innovint

Publisher: Innovint

Edition: V. 2020

SECTION G - Diversity, Equity and Inclusivity**Course Codes (Admin Only)****CB10 Cooperative Work Experience Status**

N - Is Not Part of a Cooperative Work Experience Education Program

CB11 Course Classification Status

Y - Credit Course

CB13 Special Class Status

N - The Course is Not an Approved Special Class

CB23 Funding Agency Category

Y - Not Applicable (Funding Not Used)

CB24 Program Course Status

Program Applicable

Allow Pass/No Pass

Yes

Only Pass/No Pass

No