Finger Lakes Community College Course Syllabus

General Information

Date
08/19/2016

Department
Environmental Conservation & Horticulture

Course:
VIT 110 Summer Vineyard Technology Practicum

Course Information

Credit Hours
5

Lecture Contact Hours
2.67

Other Contact Hours
2.33

Other Contact Hours Description
Hours students will be doing internship

Catalog Description
This field course is designed to develop relevant skills for summer maintenance of a commercial vineyard. Requirements will include: 105 hours of work at an approved vineyard; attending 25 hours of workshops dealing with seasonal vineyard operations; and participating in 15 hours of classroom discussion and lecture about their own and other students' activities in their own work experiences. Students will maintain journals on their work experiences, and keep track of their hours of different activities. The focus will be on vineyard maintenance for maximum health and productivity of vines.

Prerequisites
VIT 105.

Grading Scheme
Pass/Fail

FLCC Values

College Learning Outcomes Addressed by the Course
Inquiry
Interconnectedness
Vitality
Perseverance

Course Learning Outcomes
Course Learning Outcomes

1. Explain operations they perform at a commercial vineyard during summer vineyard activities
2. Summarize physical demands of vineyard labor while demonstrating safe vineyard practices throughout the summer vineyard activities
3. Interpret professional ethics and values during their internship while critically evaluating their experience

Program Affiliation

This course is required as a core program course in the following program(s)

AAS Viticulture and Wine Technology - Main Track
AAS Viticulture and Wine Technology - Viticulture Track

Outline of Topics Covered

Outline of Topics Covered in Course

VIT_110_Topics.docx