Finger Lakes Community College Course Syllabus

General Information

Date
08/19/2016

Department
Environmental Conservation & Horticulture

Course:
VIT 115 Introduction To Enology Laboratory Techniques

Course Information

Credit Hours
2

Lecture Contact Hours
1

Laboratory Contact Hours
1

Other Contact Hours
0

Catalog Description
Students will become familiar with juice and wine analyses that are used when making a commercial wine from grape ripening through initial wine stabilization. Analytical methods (e.g. testing juices for sugar, acid and pH) are some of the skills that will be studied. Students will also study strategies for cleaning and maintaining the laboratory. Common mathematical and chemistry winemaking problems are embedded throughout this course. Identification and proper use of laboratory equipment will be integral to the course.

Co-requisites
CHM 121

Grading Scheme
Letter Grade

FLCC Values

College Learning Outcomes Addressed by the Course

Inquiry
Interconnectedness
Vitality
Perseverance

Course Learning Outcomes
Course Learning Outcomes

1. Show proper laboratory safety and cleanliness
2. Accurately execute basic laboratory procedures common in a wine laboratory from grape ripening through initial wine stabilization including: total soluble solids, pH, titratable acidity, and free SO2 measurement
3. Interpret results of wine laboratory analyses
4. Calculate and solve relevant winemaking mathematical and chemistry problems

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
- AAS Viticulture and Wine Technology - Enology Track

Outline of Topics Covered

Outline of Topics Covered in Course

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