Finger Lakes Community College Course Syllabus

General Information

Date
08/19/2016

Department
Environmental Conservation & Horticulture

Course:
VIT 205 Fall Winery Technology Practicum

Course Information

Credit Hours
4

Lecture Contact Hours
2.33

Other Contact Hours
1.67

Other Contact Hours Description
75 hours working at an approved Internship

Catalog Description
This course facilitates a field experience for second year viticulture and wine technology students to develop relevant skills in current practices for harvesting and processing grapes into wine at a commercial vineyard and/or winery. Students gain hands on experience in fermentation management as well as winery safety, equipment and sanitation. Requirements include 75 hours of work at an approved winery, attending 20 hours of workshops dealing with seasonal winery operations, and participating in 15 hours of classroom discussion about their own and other students' work experiences. Students will maintain journals on their internships, and keep track of their hours of different activities.

Co-requisites
VIT 210

Grading Scheme
Pass/Fail

FLCC Values

College Learning Outcomes Addressed by the Course
Inquiry
Vitality
Perseverance

Course Learning Outcomes
Course Learning Outcomes

1. Explain operations they perform at a commercial winery during harvest activities
2. Interpret professional ethics and values during their internship while critically evaluating their experience
3. Demonstrate proficiency in necessary workplace skills

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 - Enology Track

Outline of Topics Covered

Outline of Topics Covered in Course

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