Syllabus

VIT 110 Summer Vineyard Technology Practicum

General Information

Date
June 27th, 2018

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Department
Environmental Conservation and Horticulture

Course Prefix
VIT

Course Number
110

Course Title
Summer Vineyard Technology Practicum

Course Information

Credit Hours
5

Lecture Contact Hours
2.67

Lab Contact Hours
2.33

Other Contact Hours
75 (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.

Key Assessment
This course does not contain a Key Assessment for any programs

Prerequisites
First Year Experience/Capstone Designation

This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

SUNY General Education

This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

FLCC Values

Institutional Learning Outcomes Addressed by the Course

Vitality
Inquiry
Perseverance
Interconnectedness

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

Outline of Topics Covered

1. Vineyard safety
1. **Hazards**
   a. Hazards
   b. Prevention
   c. Responsibilities

2. **Tractor driving safety training**
   a. PTO Safety
   b. Pre-operational checks
   c. Driving the tractor

3. **Insect management**
   a. Common pesticides
   b. Other management techniques

4. **Weed management**
   a. Common pesticides
   b. Other management techniques

5. **Disease management**
   a. Common pesticides
   b. Other management techniques

6. **Pesticide Safety**
   a. Reentry interval
   b. Pre harvest interval
   c. Label

7. **Trellis**
   a. training techniques
   b. operations

8. **Vineyard planting**
   a. Replants
   b. New

9. **Nutrition**
   a. symptoms

10. **Water**
a. Surplus
b. Deficit
c. Normal

11. Testing
   a. Soil
   b. Petiole