

Purposive Course Redesign: Promoting Inclusion, Engagement, Mastery, and Persistence

Definitions:

Enology – the science and study of wine and winemaking

Viticulture – the agricultural processes associated with vine-growing and grape harvesting

OVERVIEW

The careers associated with viticulture and enology are numerous and varied. Programs in viticulture and enology range from certificate to PhD. Many of the programs have integrated aspects of both viticulture and enology embedded – with the opportunity to major in one or the other.

At Your College – students take VIT 1310 Viticulture and Enology either as a foundation for the rest of the core courses in the Bachelor of Science degree programs in Viticulture or Enology and may take it as an elective for other programs in the College of Agriculture and Life Sciences. The BS: Enology degree program goals and learning objectives are as follow:

1. **Goal 1:** Provide students with an education in modern, scientifically based, economically sound and, environmentally wise wine production.
 - a. **Objective 1.1:** Understand the process of modern wine production and the production of different types and styles of wine
 - b. **Objective 1.2:** Understand the sensory aspects of wine and the sources and causes of both positive and negative sensory descriptors
 - c. **Objective 1.3:** Understand the chemistry and microbiology of wine and regulatory aspects associated with wine composition
2. **Goal 2:** Provide students with the ability to apply fundamental knowledge of modern wine production to new situations.
 - a. **Objective 2.1:** Critically evaluate physical and chemical information regarding wine composition
 - b. **Objective 2.2:** Understand the importance of collection and analysis of process sample data and interpretation of those data
 - c. **Objective 2.3:** Assess the relative validity of several possible solutions to a problem
 - d. **Objective 2.4:** Understand the financial and environmental aspects associated with modern wine production
3. **Goal 3:** Provide students with the ability to apply modern wine production skills to complex real-world situations.
 - a. **Objective 3.1:** Identify current issues of ethics and social responsibility associated with wine production and management
 - b. **Objective 3.2:** Understand management skills necessary to effectively manage modern wine production operations
 - c. **Objective 3.3:** Understand modern operations and systems for winery management
 - d. **Objective 3.4:** Understand how to effectively secure and utilize information in order to remain competitive in the local, national, and/or international wine industries

VIT 1310 Viticulture and Enology is delivered entirely online.

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Course description:

Provides an in-depth exploration of the wine producing process, examining Old and New World production strategies and identify the defining characteristics that region and grape have on a wine. Current and future trends are explored and wines will be analyzed by region.

Learning outcomes:

1. Explore viticulture and how it affects the production of wine.
2. Analyze the difference between Old World and New World wines, and their defining characteristics and trends.
3. Examine six key regions, examine climate, grape, harvest, fermentation and quality of wine produced.
4. Develop a sensory knowledge of differing wines through sight, smell, taste, and finish.
5. Demonstrate an understanding of tasting terminology.
6. Examine labelling and wine reputations

The **major assessments** in the course are as follow: 1,000 points

- A Regional Portfolio – An analytical paper about each region studied (600 pts)
- Class attendance (100 pts) – student is required to log in at least 4 times a week
- Executive Summary: Vineyard Case Study (100 pts)
- Final Terminology Test (100 pts)
- Final Blind Taste Test (100 pts)

Resources:

Gibson (2010). *The Sommelier Prep Course: An Introduction to the Wines, Beers, and Spirits of the World*. Wiley and Sons

A Taste Test Kit that contains nominal samples of the wines from the regions studied

Requirements:

- Complete required readings and a review a taped lecture each week
- Document a regional sensory testing session using the appropriate content from the Taste Test Kit at the end of each module
- Submit required assessments when due

Course review findings

This is a high-enrollment, high attrition course that serves as a foundation for the rest of the core courses in the Bachelor of Science degree programs in Enology and in Viticulture. The average grade attained in the course is a B -. The taped lectures are not subject to periodic updates. There is little opportunity for students to interact with the instructor or with each other. Student evaluations of the course consistently contain the following types of comments: "I can get 100 pts just for logging in!," "I got to sample a lot of great wines," "The taped lectures are boring," "Can't believe we had to buy a Taste Test Kit," and the like.