



South Central College

VITI 1115 Summer/Fall Viticulture Technology

Course Outcome Summary

Course Information

Description	Coursework will focus on fundamental viticulture issues related to the grape maturation process. Students will be introduced to the knowledge and practical skills required to control and monitor grape berry growth and development as it relates to successful commercial production of both table and wine grapes adapted to the continental climate of the Mid-Western United States. Students are required to partner with an approved vineyard to participate in a field practicum portion of the course, which will provide hands-on work experience for those seeking employment in the field of commercial viticulture. (Prerequisite: VITI 1111 or instructor permission).
Total Credits	2
Total Hours	48

Types of Instruction

Instruction Type	Credits/Hours
Lecture	1/16
Lab	1/32

Pre/Corequisites

VITI 1111 or instructor permission.

Institutional Core Competencies

Critical and Creative Thinking - Students will be able to demonstrate purposeful thinking with the goal of using a creative process for developing and building upon ideas and/or the goal of using a critical process for the analyzing and evaluating of ideas.

Course Competencies

1. Define proper sampling and lab analysis techniques to predict and coordinate harvest.

Learning Objectives

Perform random sample on representative number of vines to predict crop yield and maintain vine balance.
Describe and demonstrate the process of collecting a representative fruit sample for harvest parameters.
Relate the lab analysis for Brix, pH, and TA.

Plot the course of ripening over time to predict harvest date and crop estimate.
Summarize harvest parameters.

2. Describe the logistics of the harvest operation and proper harvest organization.

Learning Objectives

Apply all previous tasks covered in this course and their impact on the quality of hand and mechanically harvested fruit.

Discuss and explain a harvest operation.

Set up the coordination of harvest transportation.

3. Explain proper post-harvest monitoring of the vineyard.

Learning Objectives

Outline irrigation objectives.

Evaluate pest management options.

Justify soil sampling.

Evaluate a fertility plan.

4. Construct accurate vineyard records.

Learning Objectives

Reproduce vineyard records.

Develop a plan for the next vineyard season based upon previous records.

5. Identify and collect fruit variety samples.

Learning Objectives

Select fruit samples representative of potential crop harvest.

Describe quality, yield and variety of collected fruit samples.

6. Prepare a plan for winterizing equipment.

Learning Objectives

Outline maintenance tasks for all equipment.

Demonstrate common winterizing tasks such as removing chemicals and filling lines with antifreeze.

Assess the quality of equipment and construct a replacement plan for each piece of equipment.

SCC Accessibility Statement

South Central College strives to make all learning experiences as accessible as possible. If you have a disability and need accommodations for access to this class, contact the Academic Support Center to request and discuss accommodations. North Mankato: Room B-132, (507) 389-7222; Faribault: Room A-116, (507) 332-7222.

Additional information and forms can be found at: www.southcentral.edu/disability

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