

Cover Sheet: Request 13128

HOS 3XXX Viticulture for Table Grapes and Wine

Info

Process	Course New Ugrad/Pro
Status	Pending at PV - University Curriculum Committee (UCC)
Submitter	Gerardo Nunez Villegas g.nunez@ufl.edu
Created	10/2/2018 9:39:09 PM
Updated	2/20/2019 3:58:13 PM
Description of request	We request to create a new course titled HOS 3XXX - Viticulture for Table Grapes and Wine

Actions

Step	Status	Group	User	Comment	Updated
Department	Approved	CALS - Horticultural Sciences 514923000	Christine Chase		10/3/2018
No document changes					
College	Recycled	CALS - College of Agricultural and Life Sciences	Joel H Brendemuhl	Recycled at the CALS CC on 10/12/18. Comments have been sent to the submitter.	11/5/2018
No document changes					
Department	Approved	CALS - Horticultural Sciences 514923000	Christine Chase		11/7/2018
No document changes					
College	Approved	CALS - College of Agricultural and Life Sciences	Joel H Brendemuhl	Edits requested by the CALS CC have been addressed.	2/20/2019
Syllabus HOS 3XXX - Viticulture - After CALS CC.pdf					1/27/2019
University Curriculum Committee	Pending	PV - University Curriculum Committee (UCC)			2/20/2019
No document changes					
Statewide Course Numbering System					
No document changes					
Office of the Registrar					
No document changes					
Student Academic Support System					
No document changes					
Catalog					
No document changes					
College Notified					
No document changes					

Course|New for request 13128

Info

Request: HOS 3XXX Viticulture for Table Grapes and Wine

Description of request: We request to create a new course titled HOS 3XXX - Viticulture for Table Grapes and Wine

Submitter: Gerardo Nunez Villegas g.nunez@ufl.edu

Created: 1/27/2019 1:52:22 PM

Form version: 4

Responses

Recommended Prefix HOS

Course Level 3

Number XXX

Category of Instruction Intermediate

Lab Code None

Course Title Viticulture for Table Grapes and Wine

Transcript Title Viticulture

Degree Type Baccalaureate

Delivery Method(s) On-Campus

Co-Listing No

Co-Listing Explanation N/A

Effective Term Earliest Available

Effective Year Earliest Available

Rotating Topic? No

Repeatable Credit? No

Amount of Credit 2

S/U Only? No

Contact Type Regularly Scheduled

Weekly Contact Hours 2

Course Description This course aims to teach students current practices for establishing a vineyard and maintaining its health and productivity into the final quality of the grape. Topics covered include grape varietal selection, site selection and preparation, vine growth, training and trellis systems, and equipment used in vineyard and wine production.

Prerequisites BSC2005 or BOT2010C or BOT2011C

Co-requisites None

Rationale and Placement in Curriculum Viticulture is an important niche in horticulture that is currently underserved at UF. Ali Sarkhosh is a recently hired viticulturist at the Horticultural Sciences department who will be teaching this new course. Currently, there are no courses on this area at UF. The course will be an elective for students in all specializations in the Horticultural Sciences curriculum. The course will also likely be attractive to students in other disciplines.

Course Objectives Upon successful completion of this course, students will be able to:

- Explain the cultural practices used in vineyards.
- Describe the importance of grape quality in the final quality of the wine
- Compare and contrast grape varieties and their characteristics used in grape and wine production
- Diagnose vineyard problems (e.g., diseases, pests, poor canopy, nutrition and soil/water issues) that could influence final grape and wine quality/flavors.
- Explain the basic steps and equipment involved in wine making.

Course Textbook(s) and/or Other Assigned Reading None required. Recommended textbooks:

- Wine Grape Production Guide for Eastern North America, T.K. Wolf (ed.), Natural Resource, Agriculture, and Engineering Service (NRAES), 2008. ISBN-10: 1933395125.
- Johnson, H. and Robinson, J. 2013. The World Atlas of Wine 7th Edition. Mitchell Beasley, London, UK ISBN: 1-84000-332-4.

Weekly Schedule of Topics Week 1. History, origin of commercial grape varieties and botany of the grape

- Week 2. Overview of wine regions, and climate and environment
- Week 3. Biology of the grapevine vegetative and reproductive growths
- Week 4. Site selection and vineyard establishment
- Week 5. Vine training, trellising and canopy management
- Week 6. Vineyard production cycle, irrigation and nutrition management
- Week 7. Weed, disease and insect management
- Week 8. Mid semester summary, review, and exam
- Week 9. Yield, fruit quality, harvest parameters
- Week 10. Raw materials (grapes, adjuncts, yeast)
- Week 11. Vineyard and winery equipment and facilities
- Week 12. Fermentation processing; pre- and post-fermentation
- Week 13. Science of winemaking: Red wine vs White
- Week 14. The ultimate product; wine aging, sensory evaluation; other products; raisins, table grapes and juice
- Week 15. Wine marketing and regulations, and vineyard/winery and agritourism

Links and Policies COURSE POLICIES

Additional information on current UF grading policies for assigning grade points can be found here:

- Grading policy, <https://catalog.ufl.edu/ugrad/current/regulations/info/grades.aspx>.

Attendance and Make-up Policy

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies that can be found at:

- UF Attendance policy, <https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>

Academic Honesty

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: "We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity." You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: "On my honor, I have neither given nor received unauthorized aid in doing this assignment."

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action.

- For more information regarding the Student Honor Code, please see:

<http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>

Software Use

All faculty, staff and students of the university are required and expected to obey the laws and legal agreements governing software use. Failure to do so can lead to monetary damages and/or criminal penalties for the individual violator. Because such violations are also against university policies and rules, disciplinary action will be taken when appropriate.

Services for Students with Disabilities

Students with disabilities requesting accommodations should first register with the Disability Resource Center by providing appropriate documentation. Once registered, students will receive an accommodation letter which must be presented to the instructor when requesting accommodation.

Students with disabilities should follow this procedure as early as possible in the semester.

- Disability Resource Center, 0001 Reid Hall, (352) 392-8565, www.dso.ufl.edu/drc/ Campus Helping Resources

Students experiencing crises or personal problems that interfere with their general well-being are encouraged to utilize the university's counseling resources. The Counseling & Wellness Center provides confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal problems or lacking clear career or academic goals, which interfere with their academic performance.

- Counseling and Wellness Center, 3190 Radio Road, 392-1575, www.counseling.ufl.edu Counseling Services

Groups and Workshops Outreach and Consultation Self-Help Library

Wellness Coaching

- U Matter We Care, www.umatter.ufl.edu
- Sexual Assault Recovery Services (SARS), Student Health Care Center, 392-1161.
- University Police Department, 392-1111 (or 9-1-1 for emergencies), www.police.ufl.edu

Additionally, if you would like orientation on choosing a major, finding an internship, or planning your career, I

encourage you to use the university's on-campus resources.

- Career Connections Center, CR-100 Reitz Union, 392-1601, <https://career.ufl.edu/>

Course Evaluation Process

Student assessment of instruction is an important part of the effort to improve teaching and learning. At the end of the semester, you are expected to provide feedback on the quality of instruction in this course using a standard set of university and college criteria. These evaluations are conducted online at:

- Course evaluations, www.evaluations.ufl.edu

Evaluations are typically open during the last two or three weeks of the semester. You will be notified of the specific times when evaluations for this course are open. Summary results of these assessments are available to students at:

- Evaluations summary, www.evaluations.ufl.edu/results

Student Complaints

You can file and resolve any complaints about your experience in this course in the following site:

- Student complaints in residential courses, <https://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/>

Grading Scheme 1. Quizzes 10 points

There will be five in class quizzes in the semester, 2 points/quiz. Each quiz will be timed to 10 minutes and can only be taken once. Students can refer to personal notes, slideshows, and other reference materials.

2. Problem solving assignments 20 points

There will be four problem-solving assignments in the semester, 5 points/problem set. These assignments will be due on weeks 3, 6, 9, and 12, respectively. In each assignment, students will be asked to answer to two questions (e.g. problem solving or recommendation) about cultural practices used in vineyards and wineries. Students can refer to personal notes, slideshows, and other reference materials.

3. Midterm exam 35 points

Mid-semester exam will take place during scheduled class periods in week 8. Exam includes true/false, multiple choice, ordering, and short answer question. Exam will take 50 minutes.

4. Final exam 35 points

Final exam will take place during week 16 (finals week). This cumulative exam will include true/false, multiple choice, ordering, and short answer questions. Exam will take 50 minutes.

Points earned in all assignments will be summed to calculate student final grade out of 100. Letter grades will be based on the performance of each student relative to the following point ranges:

A

=

95 - 100 points

A-

= < 94.99 - 90 points

B+

= < 89.99 - 87 points

B

= < 86.99 - 83 points

B-

= < 82.99 - 80 points

C+

= < 79.99 - 77 points

C

= < 76.99 - 73 points

C-

= < 72.99 - 70 points

D+

= < 69.99 - 67 points

D

= < 66.99 - 63 points

D-

= < 62.99 - 60 points

E

= <60 points

Instructor(s) Ali Sarkhosh



HOS3XXX – VITICULTURE FOR TABLE GRAPES &

WINE

2 CREDITS

MEETING TIMES AND LOCATION

Tuesdays and Thursdays, 5th period

Fifield Hall room 2316 and Horticultural Sciences Teaching Garden

INSTRUCTOR

Dr. Ali Sarkhosh, Horticultural Sciences Department, 2115 Fifield Hall, +1 (352)-273-4788, sarkhosha@ufl.edu

Office hours Mondays 3:00PM- 5:00PM

Guest lectures: Dr. Andrew McIntosh (UF Food Science and Human Nutrition) and Dr. Oscar Liburd (UF Entomology), Dr. John Peterson (UF Environmental Horticulture)

PREREQUISITES BSC 2005 or BOT 2010C or BOT 2011C

COURSE DESCRIPTION

This course aims to teach students current practices for establishing a vineyard and maintaining its health and productivity into the final quality of the grape. Topics covered include grape varietal selection, site selection and preparation, vine growth, training and trellis systems, and equipment used in vineyard and wine production.

LEARNING OBJECTIVES

Upon successful completion of this course, students will be able to:

- Explain the cultural practices used in vineyards.
- Describe the importance of grape quality in the final quality of the wine
- Compare and contrast grape varieties and their characteristics used in grape and wine production
- Diagnose vineyard problems (e.g., diseases, pests, poor canopy, nutrition and soil/water issues) that could influence final grape and wine quality/flavors.
- Explain the basic steps and equipment involved in wine making.

COURSE MATERIALS

Textbook

None required. Recommended textbook:

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COURSE GRADE

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10 points

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20 points

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GRADING SCALE

A	=	95 - 100 points	C	=	< 76.9 - 73 points
A-	=	< 94.9 - 90 points	C-	=	< 72.9 - 70 points
B+	=	< 89.9 - 87 points	D+	=	< 69.9 - 67 points
B	=	< 86.9 - 83 points	D	=	< 66.9 - 63 points
B-	=	< 82.9 - 80 points	D-	=	< 62.9 - 60 points
C+	=	< 79.9 - 77 points	E	=	<60 points

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HOS3XXX – VITICULTURE FOR TABLE GRAPES & WINE

Date	Topics and assessments due
Week 1	History, origin of commercial grape varieties and botany of the grape
Week 2	Overview of wine regions, and climate and environment
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Week 4	Site selection and vineyard establishment
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