

FDSC 2401/2401H
Uncorked: Vines to Wines
Fall, 2017

Instructor: Dr. Renee Threlfall, Research Scientist

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Course Description: FDSC 2401/2401H Uncorked: Vines to Wines. This introductory course is designed to provide students with an understanding of the basic concepts of growing grapes and winemaking, including history, grape growing, cultivars, chemistry, wine microorganisms, fermentation, winery operations, wine marketing, and the sensory and appreciation of wine. Coursework is expected to integrate lecture and guest presenters with supplement reading assignments. **This course will not include wine tasting, therefore there are no age restrictions for enrollment.**

Class Scheduled Time: Fall semester (second 8 week class), Monday and Wednesday 8:35 am to 9:25 am. The class will be lecture/discussion for two - 50 min periods weekly.

Class Location: Poultry Science Auditorium (POSC 211)

Office Hours: FDSC B3 by appointment

Course Reading Assignments: Supplemental reading materials will be distributed to the class. Content from the supplemental reading material will be included in the quizzes and final exam.

Recommended reading (not required)

Cox, Jeff. *From Vines to Wines: The Complete Guide to Growing Grapes and Making your Own Wine*. 1999. Storey Publishing, North Adams, MA.

Vine, R.P., E.M. Harkness, T. Browning and C. Wagner. *Winemaking from Grape Growing to Marketplace*. 1997. Chapman & Hall, NY.

Student Learning Outcomes:

The goal of this class is to introduce students to careers with Food Science with a focus on Enology and Viticulture and to emphasize the use of science-based learning in careers. Upon completion of the class, students will be able to demonstrate knowledge of fundamental concepts in grape and wine production, including selecting vineyard sites and cultivars, maintaining vineyards, making wine, using fermentation processes, reading wine labels, and evaluating wine sensory attributes

- Students will gain appreciation for grape and wine careers through guest lectures from industry professionals.
- Students will demonstrate written and verbal skills using scientific principles in grape and wine production and other agricultural sciences.
- Students will identify factors and terminology of grape and wine production

Grades: The grades for this course will be determined as follows:

<u>Category</u>	<u>Points</u>
Attendance (2 points/class)	30
Participation (2 points/class)	30
Quizzes (5 quizzes at 15 points/quiz)	75
<u>Final exam</u>	<u>100</u>
Total Points	235

Note: Students taking this class for Honors will have additional 100-point Honors assignment (details below under Honors Student Criteria section).

Grading scale: Grades are assigned as a rounded percentage of the possible points

<u>Composite Score</u>	<u>Grade</u>
90-100%	A
80-89%	B
70-79%	C
60-69%	D
<60	Failing

Evaluation Methods:

Attendance (30 points): Students can earn 2 attendance points for each lecture period. Attendance will be taken using the **response system (clickers) AND a required sign in sheet for each class**. To allow students time to get clickers and to get them registered, students may sign an attendance sheet (and therefore get attendance) for the first two class periods. After the first two class periods, students not having clickers will not receive attendance points.

“Excused” absences will ONLY be given in the following situations:

1. For University of Arkansas events: A University of Arkansas faculty or staff member must provide an email or letter before in advance of the class that will be missed. The student will receive attendance and participation points for the day of the absence.
2. For illness: In the case of illness, the student must email the instructor the day of the absence and will require a doctor’s note for the illness. The note can be emailed to the instructor. The student will receive attendance points, but not participation points for the day of the absence.
3. All other excuses will be determined on an individual basis, but will require proof for the excuse (teacher’s note for club activities or internships, etc.). If the absence is excused the student will receive attendance points, but not participation points for the day of the absence.

Participation (30 points): Students can earn participation points for each lecture period using the response system (clickers). During each class period, students will be asked to participate in short review/reinforcement activities using the clickers. Responses will be graded and points will be given for correct answers when a question has a correct answer or for participation when there is not a “correct” answer to the question asked. The student will get 2 points for a correct answer and 1 point for an incorrect answer.

To allow students time to get clickers and to get them registered, students may turn in their response to clicker questions in writing (and therefore get participation points) for the first two class periods. After the first two class periods, students not having clickers will not receive participation points.

Quizzes (75 points): There will be 5 quizzes from information covered during the lecture in each class. **The quizzes will be taken in Blackboard on the dates listed on the syllabus. The quizzes will be activated from 6:00 am to 11:00 pm on the day of the quiz.** If a student has a conflict with the quiz dates the student must notify the instructor prior to the quiz. **There will be NO makeup quizzes.**

Final Exam (100 points): The final exam will be given at the assigned time ONLY, Monday, December 11 from 8:00 am to 10:00 pm.

- In the event of an extreme situation requiring missing the exam please contact the instructor at least 24 hours prior to the exam and an alternative examination time might be considered on an individual basis.
- Students missing the final exam should contact the instructor **within 24 hours** of the scheduled exam and an alternative examination time might be considered on an individual basis.
- Students not contacting the instructor within the designated 24 hour period will receive a 0 on the missed exam.

Honors Student Criteria

Uncorked: Vines to Wines is being offered as an Honors course for students in the Honors program for Graduation with Honors Distinction. In order to receive credit for this class, Honors student must complete an additional project and present to the class. If you are an Honors student, notify the professor for this class the first week of class and to receive instructions on the criteria. Honors students must also complete the class project, but can use the information for the honors project.

Honors Project (50 points): A course project will be **due Wednesday, November 15. The project will be emailed to rthrelf@uark.edu. The project will not be accepted after the due date.** Instructions for the project will be emailed to the students. It is recommended that students keep copies of all work submitted as a safeguard in case questions arise about the work. Students are encouraged to contact the Quality Writing Center at 575-6747 if assistance is needed with writing.

The project will be to write a 500 word summary describing a cultivar of grape that can be used in juice production or winemaking. The grape cultivar will be assigned by the class professor. The summary should include information about the grape cultivar including history of the cultivar, where it is grown, how it is grown and how it is used in juice or wine production. Points will be deducted for weak content and excessive use of quotes/citations. See the assignment section on Blackboard for the template for the project.

Honors Presentation (50 points): Honors student will be required to present the information from the course project to the class. The presentation will be 7-10 minutes in length (depending on the number of presentations) and include a PowerPoint presentation with about 10 slides. **The presentation will be given in class on Wednesday, November 15 or Monday, November 27. .**

Blackboard

The Blackboard website for this class provides information and teaching materials for students and should be considered an integral part of the course. Students are encouraged to refer to this website frequently. Class Announcements will appear under the Class header on the Home Page. Links to other information are in the yellow box on the left side of the Home Page. Information that can be accessed here includes:

- A copy of this Syllabus and Tentative Course Schedule
- Calendar
- Content - This is the most critical information on the site.
 - PowerPoint presentations presented in class will be available in this section. You can print these presentations and use them as an aid for taking notes or for the quizzes. This is not a requirement. Lectures will provide more information on the topics and this information along with that obtained from the reading assignments will be included on exams.
- My Grades – Grades are posted so students can monitor their progress in the course.
 - It is the student's responsibility to monitor their grades to assure grades are posted for and to alert the instructor if a problem arises. DO NOT wait until the last week of the semester to notify the instructor or dispute a grade.
 - Grades for quizzes and attendance will be up-dated throughout the semester. Students should remember these points are being accumulated throughout the semester so early in the semester your number will be low and should increase as the semester progresses.

Tentative class schedule:

Lecture	Date	Day	Topic
1	October 11	Wednesday	Course Introduction: review syllabus and requirements for class, introduction to grape and wine production
	October 16	Monday	Fall break, no class
2	October 18	Wednesday	Wine Production and Establishing Vineyards: past to present, world, region and state production, sites for vineyards
3	October 23	Monday	Grape Varieties: different varieties of grapes Quiz 1
4	October 25	Wednesday	Growing Grapes (Viticulture): trellises, pruning and canopy management
5	October 30	Monday	Guest Speaker in Viticulture and Enology: guest speaker from industry
6	November 1	Wednesday	Grape Composition and Harvesting: grape ripening, fruit composition, harvest methods, transport Quiz 2
7	November 6	Monday	Making Wine (Enology) Part 1: equipment, sanitation, crushing, destemming
8	November 8	Wednesday	Making Wine (Enology) Part 2: must handling, pressing, clarifying, fining, blending, bottling, aging Wine Microbiology: chemistry of fermentation and microorganisms for wine production
9	November 13	Monday	Guest Speaker in Viticulture and Enology: guest speaker from industry Quiz 3
10	November 15	Wednesday	Honors Student Presentations
	November 20	Monday	No class
	November 22	Wednesday	Thanksgiving break, no class
11	November 27	Monday	Types of Wines and Interpreting Wine Labels: different types of wines, alcohol level, appellation, vintage, variety Honors Student Presentations Quiz 4
12	November 29	Wednesday	Wine Sensory: basic concepts of sensory analysis of food and beverages and sensory evaluation of wines
13	December 4	Monday	Wine Aroma Panel: overview of wine aromas
14	December 6	Wednesday	Wine and Health and Course Review: health impacts of wine, discuss final exam and review Quiz 5
15	December 11	Monday	Final Exam 8:00 am to 10:00 am.

Inclement Weather

University-wide cancellation of classes will be announced via RazAlert. If inclement weather results in canceling a class, students will be responsible for the material to be covered that day and will need to use the review the presentation from Blackboard. If weather should result in an extended cancellation of classes, additional information will be posted in the announcement section of Blackboard on procedures for assuring the class progresses during this period so that it does not get too far off the schedule.

Since the project will be submitted on Blackboard, it will be due on the date indicated on the schedule even if classes do not meet.

Should it be necessary to cancel this class when the entire University is not closed, class cancellation will be posted as a Class Announcement on Blackboard and an email will be sent to each student. So, if there is bad weather in the forecast, be sure to check your email and/or monitor Class Announcements.

Students are encouraged to use good judgment in deciding whether or not to attend class in bad weather. If the weather is bad enough that traveling to class may be hazardous, students will not be penalized for missing this class period.

Academic Integrity and Student Responsibilities:

As a core part of its mission, the University of Arkansas provides students with the opportunity to further their educational goals through programs of study and research in an environment that promotes freedom of inquiry and academic responsibility.

Accomplishing this mission is only possible when intellectual honesty and individual integrity prevail.

Each University of Arkansas student is required to be familiar with and abide by the University's 'Academic Integrity Policy' which may be found at <http://provost.uark.edu/> Students with questions about how these policies apply to a particular course or assignment should immediately contact their instructor.

Additional Student Responsibilities:

- A. If, as a student, you have specific concerns about the course or need special accommodations to participate in the course, please contact the instructor in person or by e-mail. Students registered with campus access should provide the instructor with a notice of the accommodation requested. **Notify the instructor prior to or in the first week of the course regarding any accommodations.**
- B. You are to notify the instructor *in writing* within the first two weeks of the course of any religious observances which will necessitate an absence from class.
- C. If you plan to participate in sanctioned judging trips, professional society meetings, and similar events, you are to submit a letter from the sponsor of the activity outlining the reason for your absence from class. It is preferred that this letter be provided to the instructor at least two weeks prior to the trip or event.
- D. As a professional courtesy to the instructor and to other students, all cell phones must be turned off during the class period. This means sending and receiving texts as well as receiving calls is not appropriate during the class period.

EMERGENCY PROCEDURES

Many types of emergencies can occur on campus; instructions for specific emergencies such as severe weather, active shooter, or fire can be found at emergency.uark.edu.

Severe Weather (Tornado Warning):

- Follow the directions of the instructor or emergency personnel
- Seek shelter in the basement or interior room or hallway on the lowest floor, putting as many walls as possible between you and the outside
- If you are in a multi-story building, and you cannot get to the lowest floor, pick a hallway in the center of the building
- Stay in the center of the room, away from exterior walls, windows, and doors

Violence / Active Shooter (CADD):

- **CALL-** 9-1-1
- **AVOID-** If possible, self-evacuate to a safe area outside the building. Follow directions of police officers.
- **DENY-** Barricade the door with desk, chairs, bookcases or any items. Move to a place inside the room where you are not visible. Turn off the lights and remain quiet. Remain there until told by police it's safe.
- **DEFEND-** Use chairs, desks, cell phones or whatever is immediately available to distract and/or defend yourself and others from attack.