MEETING TIMES AND LOCATION

This course will be 100% online for Fall 2020 and Will meet via Zoom on Tuesdays and Thursdays, 7th period.

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

PREREQUISITES

This introductory course is intended for students who have no prior coursework in viticulture. It is highly desirable for students to have some background in agricultural sciences, who already passed courses such as; BOT 2010C or BOT 2011C or BSC 2005. For students who do not have a background in agricultural and food sciences, it is highly recommended to consult with course instructor prior registration for this course

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:

COURSE GRADE

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:

GRADING SCALE

<table>
<thead>
<tr>
<th>Grade</th>
<th>Points</th>
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<tbody>
<tr>
<td>A</td>
<td>95 - 100 points</td>
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<tr>
<td>A-</td>
<td>&lt; 94.9 - 90 points</td>
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<tr>
<td>B+</td>
<td>&lt; 89.9 - 87 points</td>
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<tr>
<td>B</td>
<td>&lt; 86.9 - 83 points</td>
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<tr>
<td>B-</td>
<td>&lt; 82.9 - 80 points</td>
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<tr>
<td>C+</td>
<td>&lt; 79.9 - 77 points</td>
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<tr>
<td>C</td>
<td>&lt; 76.9 - 73 points</td>
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<tr>
<td>C-</td>
<td>&lt; 72.9 - 70 points</td>
</tr>
<tr>
<td>D+</td>
<td>&lt; 69.9 - 67 points</td>
</tr>
<tr>
<td>D</td>
<td>&lt; 66.9 - 63 points</td>
</tr>
<tr>
<td>D-</td>
<td>&lt; 62.9 - 60 points</td>
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</tbody>
</table>
| E     | < 60 points

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

COURSE POLICIES
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:


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](http://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](http://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](http://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/](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](http://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](http://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/](https://sccr.dso.ufl.edu/policies/student-honor-code-student-conduct-code/)
<table>
<thead>
<tr>
<th>Date</th>
<th>Topics and assessments due</th>
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<tbody>
<tr>
<td>Week 1</td>
<td>History, origin of commercial grape varieties and botany of the grape</td>
</tr>
<tr>
<td>Week 2</td>
<td>Overview of wine regions, and climate and environment</td>
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<tr>
<td>Week 3</td>
<td>Biology of the grapevine vegetative and reproductive growths</td>
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<td>Week 4</td>
<td>Site selection and vineyard establishment</td>
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<td>Week 5</td>
<td>Vine training, trellising and canopy management</td>
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<tr>
<td>Week 6</td>
<td>Vineyard production cycle, irrigation and nutrition management</td>
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<td>Week 7</td>
<td>Weed, disease and insect management</td>
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<td>Week 8</td>
<td>Mid semester summary, review, and exam</td>
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<tr>
<td>Week 9</td>
<td>Yield, fruit quality, harvest parameters</td>
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<tr>
<td>Week 10</td>
<td>Raw materials (grapes, adjuncts, yeast)</td>
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<td>Week 11</td>
<td>Vineyard and winery equipment and facilities</td>
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<td>Week 12</td>
<td>Fermentation processing; pre- and post-fermentation</td>
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<td>Week 13</td>
<td>Science of winemaking: Red wine vs White</td>
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<tr>
<td>Week 14</td>
<td>The ultimate product; wine aging, sensory evaluation; other products; raisins, table grapes and juice</td>
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<tr>
<td>Week 15</td>
<td>Wine marketing and regulations, and vineyard/winery and agritourism</td>
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