



WINE-549: WORK EXPERIENCE EDUCATION: VITICULTURE, ENOLOGY, AND WINERY TECHNOLOGY

Effective Term

Fall 2023

BOT Approval Date

01/11/2024

Discipline

WINE - Viticulture, Enology & Winery

Course Number

549

Course Title

Work Experience Education: Viticulture, Enology, and Winery Technology

Short Title

WEE: VEW

Credit Status (CB 04)

D - Credit - Degree applicable

Units**WEE (OI) Units**

0.50 - 8.00

Total Units

0.50 - 8.00

Hours**WEE (OI) Contact Hours**

24.00 - 432.00

Total Contact Hours

24 - 432

Total Out of Class Hours

0 - 0

Total Student Learning Hours

24 - 432

Distance Education

No

Catalog Description

This experiential learning course places students in supervised internships related to their academic major or career interests. Through hands-on work experience, students will build upon classroom-based learning and develop transferable skills. Internship work sites must be approved by the college prior to enrollment.



Requisites

Other Enrollment Criteria

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Each student must be enrolled for the full semester and have completed one course in the discipline. Student must also complete a WEE Orientation and Training Plan (Agreement) prior to registration. Please refer to the Work Experience Student Handbook for specific information.

Codes

TOP Code (CB 03)

0104.00* - *Viticulture, Enology, and Wine Business

Student Accountability Model (SAM) Priority Code (CB 09)

B - Advanced Occupational

Noncredit Category (CB 22)

Y - Credit Course

Repeatability Code

No

Grading Option

P/NP only

CSU Area(s)

IGETC Area(s)

Learning Objectives

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Learning Objective

1. Assess his or her attitudes and abilities with respect to the requirements of the relevant Viticulture, Enology, and Winery Technology career field and the specific internship experience.
2. Demonstrate résumé and interview skills in relationship to career expectations.
3. Demonstrate occupational competence related to Viticulture, Enology, and Winery Technology.
4. Analyze a target organization in terms of its products, structure, size, and economic impact on the community.
5. Observe and evaluate policies and behavior in organizations related to diversity and gender issues.
6. Apply field-related theories and skills to real job situations.
7. Create and meet specific individual and program objectives as established in the internship-training plan.
8. Meet SCANS competencies or other competencies as relevant to Viticulture, Enology, and Winery Technology field.

Methods of Instruction

Method

Discussion

Integration

Discussion concerning Viticulture, Enology, and Winery Technology internship-related issues, including job-hunting, theory and skill application, and diversity/gender issues.

Method

Individual and group preparation



Integration

Individual and group preparation for the employment process, including mock interviews and résumé development.

Method

Individual consultation

Integration

Individual consultation with the CWEE coordinator, faculty advisor, and employer/trainer to plan and write performance objectives and to complete a training plan. [The completed training plan will be submitted to the faculty advisor for final approval prior to the starting date.]

Method

Individual writing

Integration

Individual writing including a training log, self-evaluations, analyses of the Viticulture, Enology, and Winery Technology internship experience.

Method

Supervised on-the-job experience

Integration

Supervised on-the-job experience within the Viticulture, Enology, and Winery Technology-related organization.

Method

Work Experience

Integration

Individual consultation with the CWEE Coordinator, faculty advisor and employer/supervisor to develop the specific soft skills related to the selected occupational goal.

Methods of Evaluation**Method**

Assessment

Integration

Assessment of on-the-job learning, performance, and attainment of the established learning objectives identified on the training plan by the employer/supervisor.

Method

Detailed training log and contract

Integration

Completion of detailed training log and contract.



Method

Final Performance

Integration

Self-evaluation of soft skills agreed upon on the training plan by the employer/supervisor/faculty.

Method

Papers

Integration

One-page essay, outlining your internship experience. Please reflect on what you learned, challenges you faced and how you are going to continue to grow professionally, academically and personally.

Method

Participation

Integration

Quality of participation in discussions with instructor and work supervisor.

Method

Written assignments

Integration

Written assignments including portfolio (if applicable) based on demonstrated completion of course and individual training-plan objectives.

Assignments**Assignment**

1. Complete a Training Log on a daily basis, accounting for every day of training.a. Indicate tasks and duties performed on a daily basis in the weekly log.b. Annotate analysis of the connections between course of study and work experience.c. Note and explain any absences. 2. Write a self-evaluation in relation to the internship experience.a. Describe your objectives at the start of the internship.b. Assess your progress toward your objectives.c. Discuss how the internship experience has influenced your career preparation in Viticulture, Enology, and Winery Technology. 3. Submit a college level paper one page minimum in length, or portfolio, to address the following:a. Training situation. Include the name of the occupation, the name and address of the site, and the employer/trainer's name.b. Related instruction. Explain which courses in the program were particularly helpful in preparation for training.c. Training experience. Describe at least one highlight of the internship experience and describe in detail the two most challenging tasks or duties.d. Cultural Diversity/Gender Equity. Assess the internship in light of issues discussed in class and experience in the workplace pertaining to gender equity and cultural diversity.e. Economics. Discuss the workplace in light of its contribution to the economic base of the local community.f. Goals: Describe how the internship experience affected long-term goals.

Course Materials**Textbooks**

Dahlstrom, H (2021). The Job Hunting Handbook Dahlstrom & Company, Inc.. ISBN: 978-0-940712-27-0

Other Resources

If applicable, textbook will vary by discipline.



Class Size Information

Class Size

5

Key: 2934