

ENOL 25792 – Fall Wine Production Internship Student/Trainee Assessment Form

Student Information:

Name: _____

Address: _____

City State Zip

Phone: _____ Email: _____

Winery Information:

1) Business Name _____ 2) Vineyard Winery Both

3) Contact Name:

_____ (Last) (First)

4) Business Phone: (____) _____ / _____ 5) Cell/Other: (____) _____ / _____

6) Fax Number: (____) _____ 7) E-mail Address: _____

8) Business website: _____

9) Business Address: _____ (Street) (City) (State) (Zip)

10) Winery Description:

Years in Business (5 years minimum): _____

Total Gallons of Production: _____ Total Case Production: _____

Description of wine varieties produced:

Barrel Program: Yes No

Number of Employees: _____

Return Completed Form to:

Viticulture and Enology Program
Attn: Temple Kincaid
Kent State University Ashtabula
3300 Lake Road West, Ashtabula, OH44004
Office: 440-964-4223
Email: tkincaid@kent.edu

Course Overview

ENOL 25792 - This course is designed for the individual anticipating a career in the wine industry. This course (internship) is designed to provide a student who has completed major course sequences with an intense level of practical and realistic winery operation experiences, sufficient to equip him/her with sufficient skills and work experience for an entry-level position in the wine industry. Students involved in this program will participate in a full time Crush Season internship at a supporting winery and are expected to use the time and opportunities to further their understanding of the winemaking process and common winery operations.

A VESTA faculty member will act as coordinator to this course. The coordinator will facilitate the selection/assignment process between students and wineries, will interact with on-site supervisors, and make site visits in order to track student participation and troubleshoot any problems that occur. The VESTA Course Coordinator will be the “faculty of record” for purposes of assigning grades to the student participants. Grades will only be assigned following review of student portfolios prepared by participating wineries and consultation with student’s on-site supervisors.

Winery Obligation

Participating winery sites are expected to have expertise and experience, scope of facilities and scale of operation, and a willingness to work with the student in exposing him/her to common winemaking activities during wine transfer, fining, stabilization, clarification, blending, and bottling. Participating wineries will be compensated for the time spent with the student. Winery personnel acting as student supervisors are obligated to provide a variety of realistic experiences, as well as, follow-up and written evaluation of the student’s performance to be added to student’s portfolio. Winery personnel will be consulted, but are not ultimately responsible for the grade received by the student.

Student Obligation

Student participants are expected to have completed the basic courses for the Certificate or Associate of Applied Science Degree in Enology. This course requires a 64-hour commitment of time during the spring semester at a winery of sufficient scale and commercial experience to provide the variety of actual work experiences necessary to complete this education package. Students are obligated to be enthusiastic, punctual, capable of following instructions, and able to work cooperatively with supervisors, as well as other winery personnel.

KSUA Obligation

KSUA personnel agree to the following:

- a. To provide pertinent information to the winery regarding the intern upon student authorization.
- b. Regular contact by KSUA Internship Coordinator with mentor and student regarding internship progress.
- c. Collection of formative and summative evaluation information.
- d. Serve as a single point of contact.

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Student/Trainee Attendance (64 hours required)

Date	From (in hours)	To (in hours)	Total Hours
			64 hrs. minimum (attach additional pages as necessary)

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Supervised Activities

Skills and Knowledge

After referring to the skill competencies described, rate the Student/Trainee by marking the box that best describes the students' performance at your facility.

Excellent – Student performs the skill precisely, accurately, and exercises good judgment with minimal (or no) supervision.

Superior – (Proficient) Student performs the skill precisely and accurately with limited supervision.

Average – (Sufficient) Student performs the skill with a few mistakes but frequent supervision.

Below Average – (Deficient) Student showed great difficulty in performing skills and tasks and required continuous supervision.

Failure - Student has little understanding of skills and tasks desired and required constant supervision to perform expected tasks.

A. Harvest Operations	Excellent	Superior	Average	Below Average	Fails	Not Applicable
<i>The student can:</i>						
1. Set up and operate de-stemming and crushing equipment.						
2. Set up and operate grape press equipment.						
3. Set up and operate lees filter.						
4. Demonstrate fermentation monitoring by measuring Brix and temperature.						
5. Perform cap management through one or more of the following techniques – pump-over, punch-down, rotary fermentation.						
6. Perform barrel re-hydration, cleaning, sanitation and repair.						
7. Properly store full and empty barrels.						
8. Understand and comply with all safety standards in the winery during harvest.						
B. Wine Transfer	Excellent	Superior	Average	Below Average	Fails	Not Applicable
<i>The student can:</i>						
1. Demonstrate the safe setup of pumps, flush lines, etc. to transfer wines.						
2. Demonstrate procedures for racking, filtration, topping and mixing.						
3. Demonstrate proper record keeping.						

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