

**ENOL 25992 – Cellar Operations Technology
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, OH 44004
Office: 440-964-4223
Email: tkincaid@kent.edu

Course Overview

VIN 259 - Cellar Operation Technology is designed for the individual anticipating a career in the wine industry -- utilization of mid-sized to larger wineries with a track record of experience in operating variety of wine processing and laboratory equipment to provide broader base of training opportunities for student interns. This course 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 are “invited” to participate in experiences 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.

VESTA Obligation

VESTA personnel agree to the following:

- a. To provide pertinent information to the winery regarding the intern upon student authorization.
- b. Regular contact by VESTA 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 -- attach additional pages, as necessary

Knowledge

1. Gain an understanding of and skill in wine transfer.

Activity

Demonstrate the safe setup of pumps, flush lines, etc. to transfer wines. Demonstrate procedures for racking, filtration, topping and mixing. Demonstrate proper record keeping.

Date(s) supervised

Specific Activity

Supervisor's notes/observations/evaluations/initials:

2. Gain an understanding of and skill in wine fining and cold stabilization.

Demonstrate setup and perform laboratory fining and cold stabilization trials. Under supervision perform the cellar additions. Demonstrate proper record keeping.

Date(s) supervised

Specific Activities

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Supervisor's notes/observations/evaluations/initials:

3. Gain an understanding of and skill in clarification of wines

Demonstrate the setup and equipment for clarification of wines in the cellar. Under supervision safely perform clarification in accordance with standard operation procedures including plate and frame filtration, pressure leaf, cross-flow, rotary drum and centrifugation and rotary vacuum.

Date(s) supervised

Specific Activities

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Supervisor's notes/observations/evaluations/initials:

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4. Gain an understanding of and skill in blending of wines.

Demonstrate the setup for laboratory level wine blending trials. Perform laboratory scale wine blending and sensory evaluation. Develop and participate in a blending plan based on laboratory results.

Date(s) supervised

Specific Activities

Supervisor's notes/observations/evaluations/initials:

5. Gain an understanding of and skill in bottling.

Demonstrate setup of bottling line including tanks, filters, membrane filters, filler bowl, etc. Perform cleaning and sanitization of bottling line. Conduct tests for integrity of the membrane filter, and operation of the bottling line. Demonstrate standard steps in the bottling operation. Demonstrate standard steps in dismantling, cleaning and sterilization of the bottling line. Demonstrate proper record keeping.

Date(s) supervised

Specific Activities

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Supervisor's notes/observations/evaluations/initials:

6. Gain an understanding of the proper safe handling procedures of winery chemicals and materials.

Demonstrate the safe handling of SO₂, cleaning chemicals, ozone, acids and laboratory reagents.

Date(s) supervised

Specific Activities

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Supervisor's notes/observations/evaluations/initials:

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