



# Syllabus

## VIT 110 Summer Vineyard Technology Practicum

### General Information

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**Date**

June 27th, 2018

**Author**

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**Department**

Environmental Conservation and Horticulture

**Course Prefix**

VIT

**Course Number**

110

**Course Title**

Summer Vineyard Technology Practicum

### Course Information

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**Credit Hours**

5

**Lecture Contact Hours**

2.67

**Lab Contact Hours**

2.33

**Other Contact Hours**

75 (hours students will be doing internship)

**Catalog Description**

This field course is designed to develop relevant skills for summer maintenance of a commercial vineyard. Requirements will include: 105 hours of work at an approved vineyard; attending 25 hours of workshops dealing with seasonal vineyard operations; and participating in 15 hours of classroom discussion and lecture about their own and other students' activities in their own work experiences. Students will maintain journals on their work experiences, and keep track of their hours of different activities. The focus will be on vineyard maintenance for maximum health and productivity of vines.

**Key Assessment**

This course does not contain a Key Assessment for any programs

**Prerequisites**

VIT 105

**Co-requisites**

None

**Grading Scheme**

Pass/Fail

## First Year Experience/Capstone Designation

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This course DOES NOT satisfy the outcomes applicable for status as a FYE or Capstone.

## SUNY General Education

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This course is designated as satisfying a requirement in the following SUNY Gen Ed category

None

## FLCC Values

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**Institutional Learning Outcomes Addressed by the Course**

Vitality  
Inquiry  
Perseverance  
Interconnectedness

## Course Learning Outcomes

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**Course Learning Outcomes**

1. Explain operations they perform at a commercial vineyard during summer vineyard activities
2. Summarize physical demands of vineyard labor while demonstrating safe vineyard practices throughout the summer vineyard activities
3. Interpret professional ethics and values during their internship while critically evaluating their experience

## Outline of Topics Covered

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1. Vineyard safety

- a. Hazards
  - b. Prevention
  - c. Responsibilities
2. Tractor driving safety training
  - a. PTO Safety
  - b. Pre-operational checks
  - c. Driving the tractor
3. Insect management
  - a. Common pesticides
  - b. Other management techniques
4. Weed management
  - a. Common pesticides
  - b. Other management techniques
5. Disease management
  - a. Common pesticides
  - b. Other management techniques
6. Pesticide Safety
  - a. Reentry interval
  - b. Pre harvest interval
  - c. Label
7. Trellis
  - a. training techniques
  - b. operations
8. Vineyard planting
  - a. Replants
  - b. New
9. Nutrition
  - a. symptoms
10. Water

- a. Surplus
- b. Deficit
- c. Normal

11. Testing

- a. Soil
- b. Petiole