

New 2/15

NVCC COLLEGE-WIDE COURSE CONTENT SUMMARY
VEN 100 Introduction to Viticulture (3 CR.)

COURSE INFORMATION

Introduces grapes, their history, distribution, classification and areas of production. Provides an overview of grape uses and products made from them. Includes site selection and environmental factors that affect grapes and their quality. Lecture 3 hrs. per week.

GENERAL COURSE PURPOSE

This course provides students with an understanding of the factors involved in growing grapes. It introduces the classification of grapes, the products produced and the environmental and site factors that contribute to quality grapes.

ENTRY LEVEL COMPETENCIES

Completion HRT 100 is highly recommended

COURSE OBJECTIVES

Upon completion of the course students should be able to:

1. Identify the parts of a grape plant
2. Identify grape varieties commonly used in Virginia
3. List the major grape products and the best grape classification to produce those products
4. Outline the history of grape production
5. Explain the major factors to consider for site selection
6. Describe the major environmental and production factors that contribute to quality production of grapes for a particular product

MAJOR TOPICS TO BE COVERED

- 1 The basic biology of grapes
2. The history of grape production
3. The distribution of grapes locally and worldwide
4. The basic classification of grapes
5. Products made from grapes
6. Site selection
7. Environmental factors that affect quality
8. Environmental factors that affect grape health