WINERY DESIGN, UTILITIES, AND OPERATIONS
Texas Tech University
Department of Plant and Soil Sciences

**Instructor:** Maureen Qualia
**Office:** Hill Country University Center
2818 E Highway 290
Fredericksburg, TX 78624

**Office Hours:** By appointment planning
**Phone:** 806.834.4780
**Email:** maureen.qualia@ttu.edu

Emails will be returned within 24hrs Mon-Fri and 48hrs Sat and Sun.

**Meeting Times:** Live Online Discussion times TBA

**Class Location:** On-line asynchronous via Blackboard

**Contact Information for Technical Support:** IT Help Central 806.742.HELP

**Credit:** 4 Continuing Education Units

**COURSE DESCRIPTION**
This course will provide a survey of winery designs, utilities, and operations. Topics in winery design will include sustainable building plans and operations, gravity flow facilities, use of underground structures such as caves, as well as the layout and logistics of a wine processing plant. Utilities will be investigated based on the location of the facility, whether urban or rural. Utilities will include electrical, water/waste water, refrigeration, and solid waste systems. Equipment selection will be explored based on the initial size of the production facility and the planned growth of the facility. Training will be provided for safety aspects of winery operation including forklift operation and safety, working in confined spaces, use of compressed gases, use of a respirator, and tagout/lockout procedures. Location and layout of the winery's laboratory and tasting room will also be considered.

**COURSE REQUIREMENTS:**
**Technology:** Internet Access: Blackboard, Adobe Acrobat Reader, and Microsoft Office

**READING MATERIALS**
Supplemental reading materials are posted within each unit of the course. Many of the articles are sourced from industry trade journals. In order to have access to these materials you must have an active subscription to the journals. The journals most often referenced are listed below.

**Subscriptions highly recommended for additional resources:**
*Wine Business Monthly* subscription to online trade journal and print monthly magazine ($39/yr)
http://www.winebusiness.com/wbm/

Wine Business Monthly also provides a free daily email service providing the latest news in the wine industry. https://secure.winebusiness.com/subscriptions/dailyNews.cfm?ref=dn
NO REQUIRED TEXT

However, background reading of lecture topics is recommended using one or more of the following texts.

Suggested Texts/ Readings


http://www.apps.fst.vt.edu/extension/enology/wineplandesign.html


COURSE STRUCTURE AND REQUIREMENTS

Self-paced Online Content: This course will be administered via distance and will consist of mostly asynchronous sessions. Lectures will be pre-recorded and uploaded in Blackboard. Lectures will be available online for the duration of the course.

Live synchronous online discussion: A survey will be emailed to the class within the first week to determine the day of the week and the time for the bi-weekly live online discussions.

ASSESSMENT OF LEARNING OUTCOMES

Participation/ Discussions: Participation includes attendance of, and contribution to discussion during live sessions via Skype. Live session times will be determined by the class. Questions and activities will be posted throughout the course in Blackboard and students will be required to post responses.

Winery Design Report: Instructions for the winery design report will be posted in the class website.

GRADING

7 Blackboard Discussions  35%
Online Safety Trainings  25%
Winery Design Report  40%
Total Grade  100%

This is a CREDIT/ NO CREDIT course. The passing grade required to receive credit is 70%.

MONITORING PROGRESS
All quizzes will and reports will be graded within the Blackboard platform and will be available to the student.

**BLACKBOARD**
All lectures will be prerecorded and posted to Blackboard and will remain on the site for the duration of the course.

**SUBMITTING ASSIGNMENTS**
All assignments must be submitted online via Blackboard.

**CONSIDERATIONS FOR LIVE ONLINE CLASSES**
While attending the live online sessions, please be aware of the appropriateness of your surroundings and attire.

**STUDENTS WITH DISABILITIES**
Any student who, because of a disability, may require special arrangements in order to meet the course requirements should contact the instructor as possible to make necessary arrangements. Students must present appropriate verification from Student Disability Services during the instructor’s office hours. Please note that instructors are not allowed to provide classroom accommodation to a student until appropriate verification from Student Disability Services has been provided. For additional information, please contact Student Disability Services office in 335 West Hall or call 806-742-2405.

**SYLLABUS SUBJECT TO CHANGE**
This syllabus and schedule are subject to change. Please check email and BB regularly for updates.

**TENTATIVE SCHEDULE:**

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<thead>
<tr>
<th>Week</th>
<th>Topic</th>
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<tbody>
<tr>
<td>1</td>
<td>Introduction/ Intro to Winery Design</td>
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<tr>
<td>2</td>
<td>Gravity flow, caves</td>
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<td>3</td>
<td>Cellar/ Production Equipment</td>
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<td>4</td>
<td>Utilities: Electrical Systems</td>
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<tr>
<td>5</td>
<td>Utilities: Watery Systems</td>
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<td>6</td>
<td>Utilities: Refrigeration/ Environmental Control</td>
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<td>7</td>
<td>Utilities: Solid Waste</td>
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<td>8</td>
<td>Sustainability</td>
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<td>9</td>
<td>Health and Safety Programs</td>
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<tr>
<td>10</td>
<td>Laboratory and Tasting Rooms</td>
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