

**Jordan College of Agricultural Sciences and Technology**

**Department of Viticulture and Enology, B.S. in Viticulture**

**Student Outcomes Assessment Plan (SOAP)**

**I. Mission Statement**

The mission of the Department of Viticulture and Enology at California State University, Fresno, is: -

- To train the future leaders of viticulture and enology through education and research
- To conduct solution-driven research for the grape and wine industry
- To disseminate knowledge and information to the grape and wine industry, and community

**II. Goals and Student Learning Outcomes**

**Goal I: To educate students in theoretical and practical knowledge of grapevine cultivation that prepare them for long-term career in viticulture**

**Outcome 1:** Graduates will be able to schedule irrigation in grapes.

**Goal II: To educate students in current grape and grape commodity practices in the field and market/consumer setting**

**Outcome 2:** Graduates will be able to recognize core cultivars, clones, and rootstocks and compare and contrast their suitability for field, storage, and market/consumer environments

**Goal III: To prepare students with practice in applied skills necessary for grape industry workplace leadership**

**Outcome 3:** Graduates will be able to communicate, interpret and evaluate knowledge effectively through oral, written and visual mediums

### III. Curriculum Map (Matrix of Courses X Learning Outcomes)

Course Outcome	VIT 101, General viticulture 1	VIT 165, Varieties/Rootstocks	VIT 106, Winegrape production
1	M		
2		M	
3			M

### IV. Assessment Methods

#### A. Direct Measures: (A minimum of three are required.)

1. **Method of assessment:** In the final exam of General Viticulture 1, VIT 101, one question will specifically assess ability in scheduling irrigation through common practices. Students will have to calculate the required water amount, based on the evapotranspiration. Accuracy of calculated amounts will be scored as correct or incorrect. 75% of students are expected to meet the learning outcome.

**Outcome assessed:** outcome 1

2. **Method of assessment:** The final exam of Grapevine Rootstocks and Varieties, VIT 165 will address ability in recognizing core cultivars, clones, and rootstocks and compare and contrast their suitability for field, storage, and market/consumer environments. Students will have to use core concepts to identify cultivars and rootstocks given in the final exam. 80% of students are expected to meet this learning outcome.

**Outcome assessed:** outcome 2

3. **Method of assessment:** During Winegrape Production, VIT 106, students will be divided into groups of three or four for a laboratory project. Each group will be assigned a laboratory topic in wine grape production for oral presentation under instructor's guidance. Student presentations will be evaluated for scope of knowledge, organization of information, effectiveness of visual aids, and skill of oral presentation. A grade of B or better is expected from two thirds of the student groups.

**Outcome assessed:** outcome 3

**B. Indirect Measure(s): (Departments are required to have one indirect measure. Examples of indirect measures are senior exit surveys, a focus group, written reflections by students, and of course alumni surveys which departments may choose to conduct.)**

1. **Graduating student exit survey and interview:** graduating students are interviewed by the department chair, and then are administered a survey to gather their perception of course content, instructors and instruction, facilities, and library resources.
2. **Recent alumni reflective survey:** Recent alumni (3-5 years since graduation) are surveyed to assess their perception of course content, its impact on their performance and growth in the industry, and any gaps in course content reflected by current industry demands.
3. **Industry partners survey:** Major, midsize, and small companies who have a record of employing Fresno State Viticulture and Enology graduates are surveyed to assess their perception of Fresno State alumni employee performance in technical, applied, and leadership areas.

**V. Student Learning Outcomes X Assessment Methods Matrix**

	SLO1	SLO2	SLO3
Short Answer Questions on Exams	X	X	
Homework		X	X
Quantitative Reasoning Problem Sets	X		
Essays			
Presentations			X
Senior Exit Surveys			
Focus Groups			

**VI. Timeline for Implementation of Assessment Methods and Summary Evaluations**

Direct and indirect assessment will be performed annually

## **VII. Process for Closing the Loop**

The Department of Viticulture and Enology will form an assessment committee, with the Assessment Coordinator serving as chair. The Assessment Committee will be responsible for collecting assessment data, including not only performance data, but also assessment measure design and assessment performance samples. It will be this committee's charge to analyze these measures, and report to the Department faculty their findings and suggestions for larger discussion and implementation. This data and resulting recommendations/changes will also be reported to the Department chair to serve as a key element of the Department Annual Report.

The Assessment Committee will also analyze indirect measures, including discrete assessment programs that impact curriculum and instruction. This practice will support "big picture" thinking in regards to student outcomes, and connect classroom practices to industry needs, solidifying the Department's committee to prepare our learners to be leaders in grape, raisin and wine industries.