

# BS Enology Annual Assessment Report 2015-16

## 1. What learning outcome(s) did you assess this year?

- 1.3 Identify and define organoleptic properties of wine, including their chemical and/or microbiological origin, and evaluate and manage these properties in wine
- 1.4 Analyze wine through standard industry practices and create wine profiles from resulting data
- 4.2 Manage knowledge and information towards achieving project objectives.
- 4.3 Synthesize knowledge and information to achieve objectives and products as assigned.
- 4.4 Communicate, interpret, and evaluate knowledge effectively through oral, written, and visual mediums.

## 2. What instruments did you use to assess them?

### Sensory Tasting Final

The tasting final is a practical exam administered at the end of ENOL 105: Advanced Sensory Evaluation of Wines. Students are given six spiked wines in a blind tasting and must identify the taste/aroma descriptor and responsible chemical for each sample (each worth one point). Students are considered proficient if they get 18 of 24 possible points.

### Sensory Final Project

The sensory final project report involves a student-selected research project on a topic related to the sensory evaluation of wine. This measure is scored using a rubric designed by the assessment committee.

### Indirect Measures

The graduating student exit survey, recent alumni reflective survey, and industry partners' survey were administered during the Spring 2016 semester. These indirect assessments provide feedback on the overall status of the program, rather than specific student learning outcomes.

## 3. What did you discover from these data?

### Sensory Tasting Final

In the Spring 2016 semester 20 of 21 students passed the class. Points on the tasting final ranged from a low of 11 to a high of 24. Two students, including the student who failed the course, received 11 points. Seven students (35%) received perfect scores of 24. Thirteen students (65%) received scores of 18 points or higher. This falls slightly below the department expectation of 75%.

### Sensory Final Project

A sample of five student papers taken from students who passed the class were randomly selected for review by the assessment committee. One committee member read all 20 papers and noted that the sample was representative of the class as a whole. The committee assessed the degree to which each

learning outcome was achieved on a 0-3 point scale: 3- Achieved with breadth and depth; 2- Achieved; 1- Evidence is apparent but minimal in scope and breadth; and 0- Not achieved. The committee met before reviewing papers to discuss the expectations for each score and then met to discuss and compare scores on all 5 papers. In each paper, all rankings differed by no more than 1 and in most cases the committee agreed after brief discussion. The benchmark for this rubric was set as 75% of students scoring 2.0 or greater on all rubric items. Students failed to meet the department benchmark for all outcomes except 4.4: Communicate, interpret, and evaluate knowledge effectively through oral, written, and visual mediums.

Students fell significantly below the benchmark for 1.3: Identify and define organoleptic properties of wine, including their chemical and/or microbiological origin, and evaluate and manage these properties in wine. The committee believes that this deviation reflects the selection of topics that don't fully meet the assignment requirements and not necessarily a gap in student understanding. The sensory tasting final may be a better measure of student understanding of this outcome. The two papers with a strong sensory component to the topic showed good understanding of organoleptic properties.

Reviewer comments on outcome 3.2 indicate deficiencies in the selection, use, and particularly citation, of appropriate references for the project. While most assignments included a reference list and used appropriate references, fewer included appropriately formatted in-text citations for critical information. In some cases the sources did cover a sufficient breadth of opinions or perspectives on this subjective topic. The analysis of sources and integration of references were weak or lacking in these papers.

The assessment committee identified five key areas for potential improvements based on their general observations in reading these student reports:

1. The assignment prompt for the sensory final project can more clearly communicate the expectation for discussion of organoleptic properties to students.
2. Students tend to list important information without including clear or sufficient analysis and evaluation of the information.
3. Student citation practices are weak in the formatting of citations, when and where citations are used, and the selection of complementary sources.

## Graduating Student Survey

Student feedback about the library, incorporation of information literacy instruction in courses, and internship opportunities is overwhelmingly positive. Several students expressed concern about the state of the winery facilities.

There were several concerns expressed about the qualifications of remaining enology faculty (both are lecturers) and about the sanitation practices in the winery. This problem appears to be connected to different instructors teaching different requirements for sanitation.

One student comment highlights common concerns about the understandability of the current curriculum:

*More knowledgeable guidance. The path to graduation is Byzantine with all the prerequisites, order of classes confusing. I know many students who have been set back entire years because*

*they received inadequate guidance. There should be a "roadmap" that is laid out BEFORE a student registers for classes their very first semester. As it stands right now you have to try to piece it together from multiple often contradictory sources. And it seems requirements keep changing. Plus advisors are either unknowledgeable or reluctant. And I have been assigned 3 different advisors during my 2 1/2 years here.*

A consistent theme in the exit interviews is the need to strengthen the integration of courses and the winery. The tradition of hands-on education was a major factor for almost every student in selecting Fresno State, yet most feel the program did not live up to that reputation.

### Recent Alumni Survey

Recent alumni self-rated their preparedness in wine microbiology, grape and wine chemistry, sensory/organoleptic practices, wine analysis, grape quality identification, grape varieties, wine varietals, fermentation practices, cellaring practices, blending, bottling/packaging, wine technology, regulations, and market and business practices. The majority of alumni rated themselves as "prepared," "well prepared," or "very well prepared" in all areas except wine technology and business practices.

Alumni also commented repeatedly on the importance of strengthening the hands-on component of the program, integrating the lab curriculum with winery operations, and the need to update equipment in the winery and enology laboratory.

### Industry Survey

Industry partners were asked to rank the preparedness of Fresno State graduates relative to other recent hires in the areas of wine microbiology, wine and grape chemistry, sensory/organoleptic practices, wine analysis, grape quality identification, grape varieties, wine varietals, fermentation practices, cellaring practices, blending, bottling/packaging, wine technology, regulations, and market and business practices. All employers ranked our students as "average" or better with the exception of "below average" ranking in blending (1/6), regulations (2/6), and a single "far below average" ranking on marketing and business practices. These rankings are generally better than the self-rankings of recent alumni, but point to potential areas of improvement. Industry partners commented on the need to update equipment in the winery and enology laboratory to expose students to the techniques and equipment they are likely to encounter as they enter the workforce.

## 4. What changes did you make as a result of the findings?

**Course Sequencing and Prerequisites** – The department is making an effort to improve enforcement of prerequisites which has been poor due to difficulty in students in getting into the classes needed to make timely progress towards their degrees. Specifically, faculty have proposed changing prerequisites for ENOL 110: Grape and Wine Chemistry to allow students to start the enology sequence earlier in their academic careers.

**Advising Documents** – The department is working with the Jordan College Advising and Career Development Center to improve the clarity and accuracy of advising documents.

**Equipment Upgrades Priority List** – The department will assemble a list of equipment needs for both the winery and the enology laboratory. This list will be used to make the best use of limited resources for upgrading these facilities.

**Information Literacy Modules** – The department has incorporated information literacy units in all enology courses. Direct instruction in synthesis and evaluation of sources is being introduced earlier in the curriculum, which should give students more time to develop these skills.

**Business and Marketing Classes** – The department introduced two business and marketing classes into the curriculum in 2014. The gap in business skills identified by recent graduates and alumni may be addressed by these courses, but will require careful monitoring in coming years.

## 5. What assessment activities will you be conducting in the 2016-17 academic year?

In Academic Year 2016/2017, we will use Wine Analysis Laboratory Reports to assess the following outcomes:

- 1.1 Name and identify key microorganisms for wine science, and utilize them in the winemaking process
- 1.3 Identify and define organoleptic properties of wine, including their chemical and/or microbiological origin, and evaluate and manage these properties in wine
- 1.4 Analyze wine through standard industry practices and create wine profiles from resulting data
- 2.1 Analyze grape quality through organoleptic and technical methods and apply resulting data in vineyard, harvest, and wine management
- 2.7 Know and demonstrate proper use of winery technology and equipment
- 3.1 Demonstrate a general knowledge of wine and winery regulations at the federal and California state levels, including the ability to identify appropriate sources for regulatory compliance information
- 4.4 Communicate, interpret, and evaluate knowledge effectively through oral, written, and visual mediums

Administered in ENOL 115, students are evaluated on their ability to perform proper laboratory procedures for wine analysis, and communicate those methods appropriately via lab reports. Lab topics include: lab procedures, grape sampling and processing, TSS on grape juice, pH and TA, acid additions and pH adjustment, VA, alcohol analysis, sulfur dioxide measurement/procedures, sugar reduction, YAN methods, chromatography, tartrate stability, atomic absorption, and measuring oxygen in wine.

In addition to the direct measure listed above, the Department will also administer a graduating student exit survey, a recent alumni reflective survey, and an industry partners' survey in Spring 2017. These indirect assessments provide important internal and external feedback on the general status of the program.

## 6. What progress have you made from your last program review action plan?

### Proposal 1 – Replacement of Retired Department Chair

In Fall 2010 the department hired Dr. James Kennedy as Department Chair and VERC Director. This Academic Year, Dr. Kennedy left the program, taking a position in industry in the Fall of 2015. The department is currently conducting a search for a new Chair/Director.

### Proposal 2 – Addition of Two New Faculty Hires

All tenured / tenure-track faculty in the enology program either retired or left for industry during the 2015-2016 academic year. This highlights the need to hire and retain a critical mass of tenure-track faculty to complement the enterprise staff teaching wine production and wine business topics.

### Proposal 3 – Completing and Expanding Assessment Metrics

The department has submitted a revised SOAP and is currently conducting assessment using this plan. There appear to be several areas for improvement and the department will make revisions to the SOAP as part of reconfiguring the enology curriculum.

### Proposal 4 – Reconfiguring Enology Curriculum

In 2013 the department completed a major overhaul of the enology curriculum. Since that revision, faculty have identified the need for further revisions and improvements. Minor adjustments were made in the Spring 2016 semester to allow students to earn the minor in chemistry. Current work focuses on the sequencing of courses and the establishment of a capstone experience that will support sustainable program assessment.

### Proposal 5 – Explore the Possibility of a More Formal Internship Program

The department has added an internship course to the electives for the degree and is working with the Jordan College Advising and Career Development Center on strengthening this program. The department does not intend to require an internship for the degree.

- 1.3 Identify and define organoleptic properties of wine, including their chemical and/or microbiological origin, and evaluate and manage these properties in wine
- 1.4 Analyze wine through standard industry practices and create wine profiles from resulting data
- 4.2 Manage knowledge and information towards achieving project objectives
- 4.3 Synthesize knowledge and information to achieve objectives and products as assigned
- 4.4 Communicate, interpret, and evaluate knowledge effectively through oral, written, and visual mediums

Objective	1	2	3	4
Sensory properties and a profile of the chosen topic are described and analyzed using standard industry practices, including chemical, microbiological, and cognitive considerations				
There is a clear connection of a cited resource to supporting/developing the topic; resources are properly organized and cited				
Resource types used are appropriate to the student's topic and approach; a diversity of resources appropriate to the topic are consulted				
Topic knowledge is effectively communicated and analyzed through student writing				

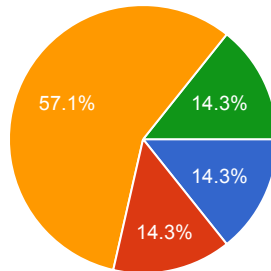
- 1= Objective is not achieved (no evidence of element is apparent)
- 2= Evidence of objective is apparent, but is minimal in scope and breadth (element is attempted but incomplete, unclear, or basic)
- 3= Objective is achieved (element is present and meets the standards of the objective)
- 4= Objective is achieved with demonstrated breadth and depth (element demonstrates understanding of the objective with clear and full presentation and evidence of complex thinking)

# 14 responses

[View all responses](#)[Publish analytics](#)

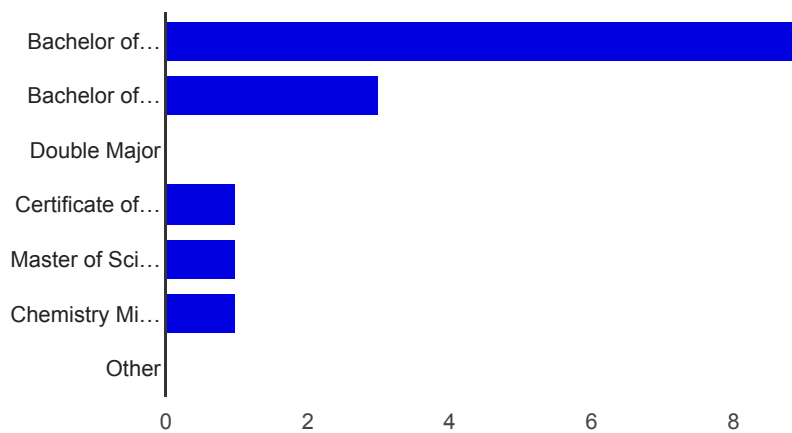
## Summary

### What year did you graduate?



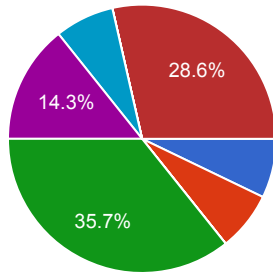
2011	2	14.3%
2012	2	14.3%
2013	8	57.1%
Other	2	14.3%

### What degree did you earn?



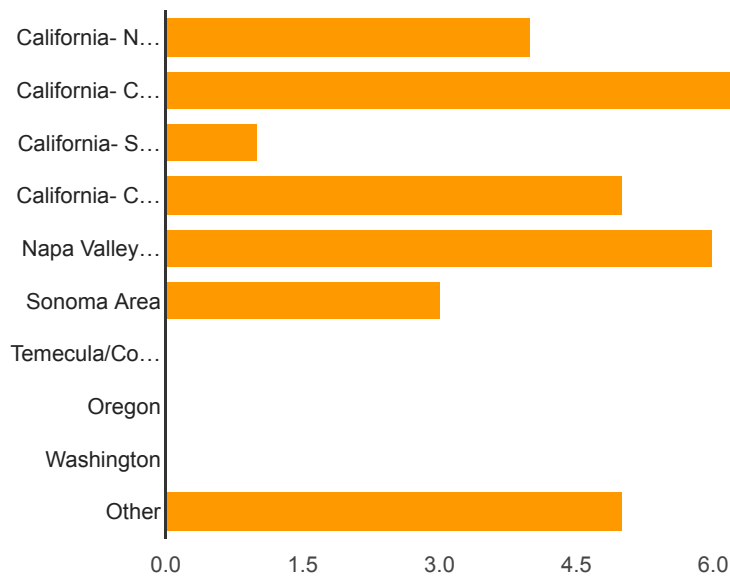
Bachelor of Science, Enology	9	64.3%
Bachelor of Science, Viticulture	3	21.4%
Double Major	0	0%
Certificate of Enology	1	7.1%
Master of Science in Viticulture and Enology	1	7.1%
Chemistry Minor	1	7.1%
Other	0	0%

### In what region do you currently work?



California- North Valley	<b>1</b>	7.1%
California- Central Valley	<b>1</b>	7.1%
California- South Valley	<b>0</b>	0%
California- Central Coast/Paso Robles	<b>5</b>	35.7%
Napa Valley Area	<b>2</b>	14.3%
Sonoma Area	<b>1</b>	7.1%
Oregon	<b>0</b>	0%
Washington	<b>0</b>	0%
Other	<b>4</b>	28.6%

**Please select all the regions where you have worked**

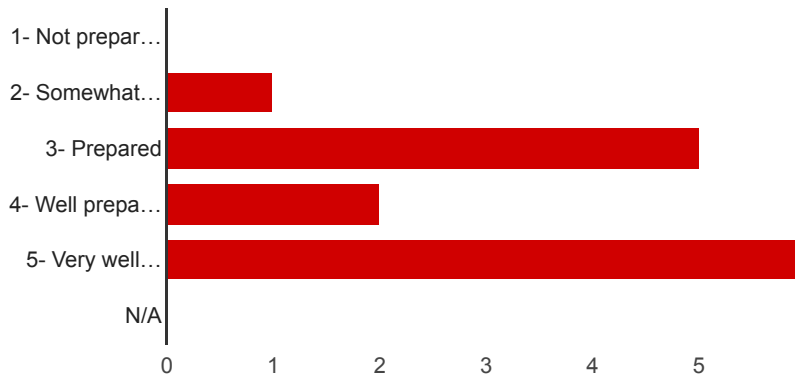


California- North Valley	<b>4</b>	28.6%
California- Central Valley	<b>7</b>	50%
California- South Valley	<b>1</b>	7.1%
California- Central Coast/Paso Robles	<b>5</b>	35.7%
Napa Valley Area	<b>6</b>	42.9%
Sonoma Area	<b>3</b>	21.4%
Temecula/Coachella Valley	<b>0</b>	0%
Oregon	<b>0</b>	0%
Washington	<b>0</b>	0%



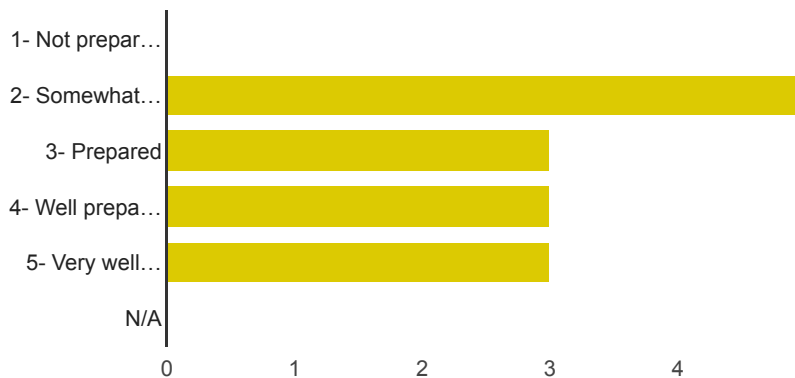
Other 5 35.7%

**Grapevine anatomy/vine and berry growth stages [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



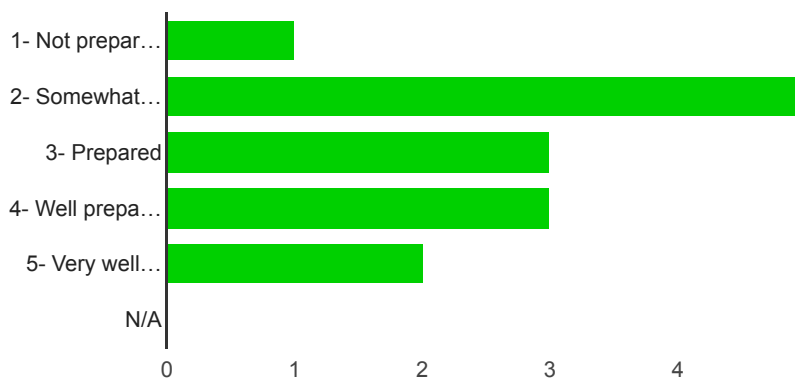
1- Not prepared at all	0	0%
2- Somewhat prepared	1	7.1%
3- Prepared	5	35.7%
4- Well prepared	2	14.3%
5- Very well prepared	6	42.9%
N/A	0	0%

**Soil science [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



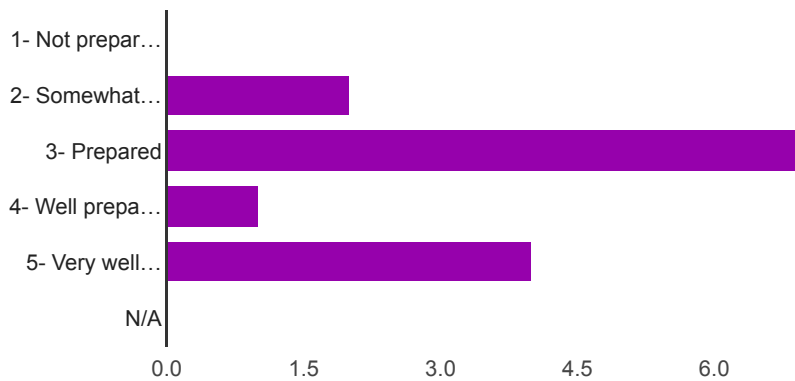
1- Not prepared at all	0	0%
2- Somewhat prepared	5	35.7%
3- Prepared	3	21.4%
4- Well prepared	3	21.4%
5- Very well prepared	3	21.4%
N/A	0	0%

**Irrigation [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



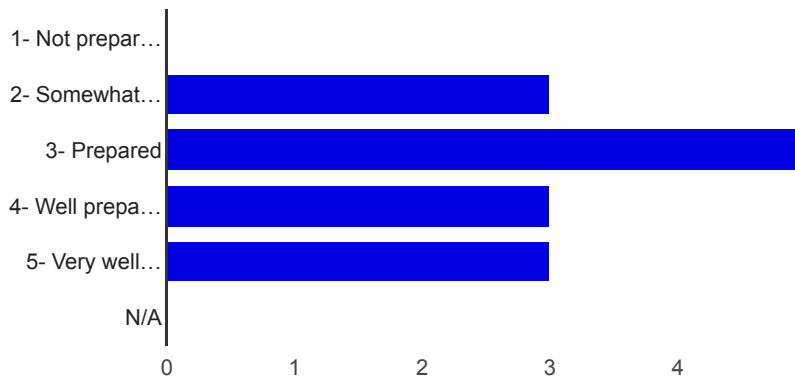
1- Not prepared at all	<b>1</b>	7.1%
2- Somewhat prepared	<b>5</b>	35.7%
3- Prepared	<b>3</b>	21.4%
4- Well prepared	<b>3</b>	21.4%
5- Very well prepared	<b>2</b>	14.3%
N/A	<b>0</b>	0%

**Varieties, clones, and rootstocks [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>2</b>	14.3%
3- Prepared	<b>7</b>	50%
4- Well prepared	<b>1</b>	7.1%
5- Very well prepared	<b>4</b>	28.6%
N/A	<b>0</b>	0%

**Pests and disease [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



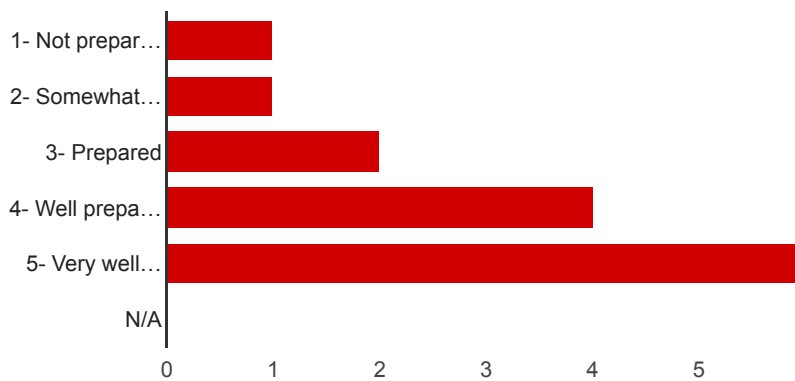
1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>3</b>	21.4%
3- Prepared	<b>5</b>	35.7%
4- Well prepared	<b>3</b>	21.4%
5- Very well prepared	<b>3</b>	21.4%
N/A	<b>0</b>	0%

**Vineyard planning/propagation [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



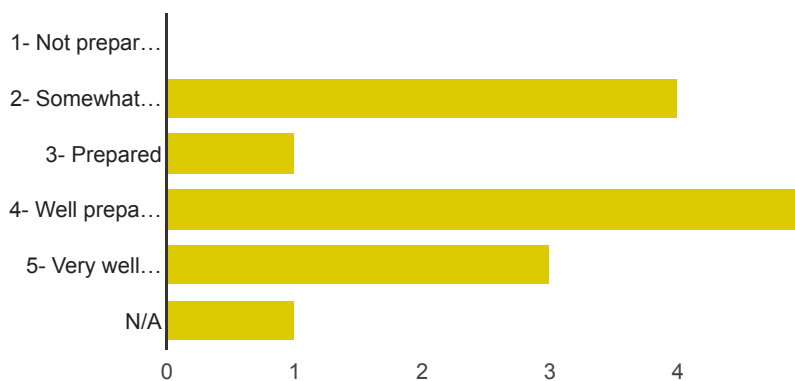
1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>5</b>	35.7%
3- Prepared	<b>3</b>	21.4%
4- Well prepared	<b>3</b>	21.4%
5- Very well prepared	<b>3</b>	21.4%
N/A	<b>0</b>	0%

**Training, trellising, and pruning [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>1</b>	7.1%
2- Somewhat prepared	<b>1</b>	7.1%
3- Prepared	<b>2</b>	14.3%
4- Well prepared	<b>4</b>	28.6%
5- Very well prepared	<b>6</b>	42.9%
N/A	<b>0</b>	0%

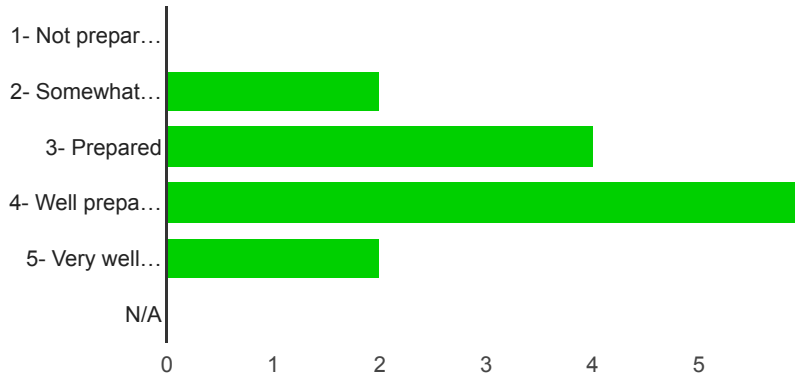
**Vineyard mechanization (pruning, canopy management, harvesting, etc...) [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>4</b>	28.6%
3- Prepared	<b>1</b>	7.1%
4- Well prepared	<b>5</b>	35.7%
5- Very well prepared	<b>3</b>	21.4%
N/A	<b>1</b>	7.1%

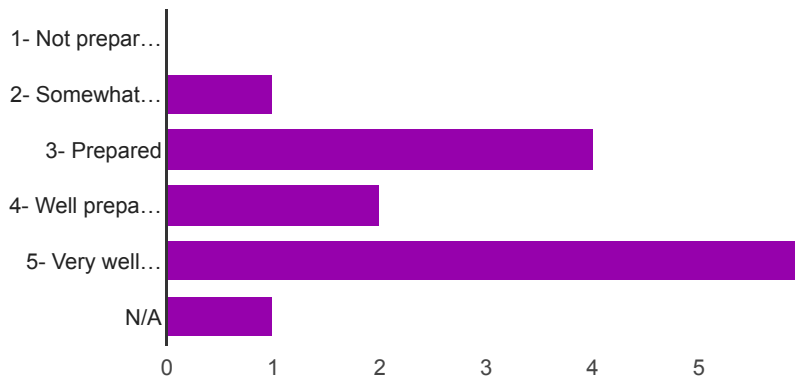
**Harvest/post-harvest methods [Please consider the following viticultural skills and**

**knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>2</b>	14.3%
3- Prepared	<b>4</b>	28.6%
4- Well prepared	<b>6</b>	42.9%
5- Very well prepared	<b>2</b>	14.3%
N/A	<b>0</b>	0%

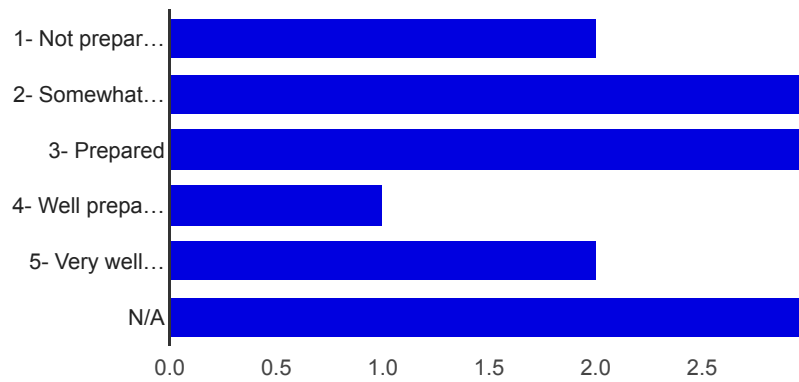
**Wine grape production [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>1</b>	7.1%
3- Prepared	<b>4</b>	28.6%
4- Well prepared	<b>2</b>	14.3%
5- Very well prepared	<b>6</b>	42.9%
N/A	<b>1</b>	7.1%

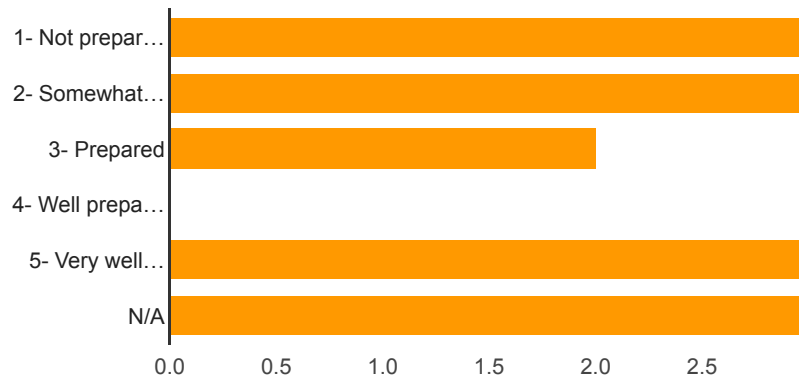
**Table grape production [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these**

**skills in your professional work.]**



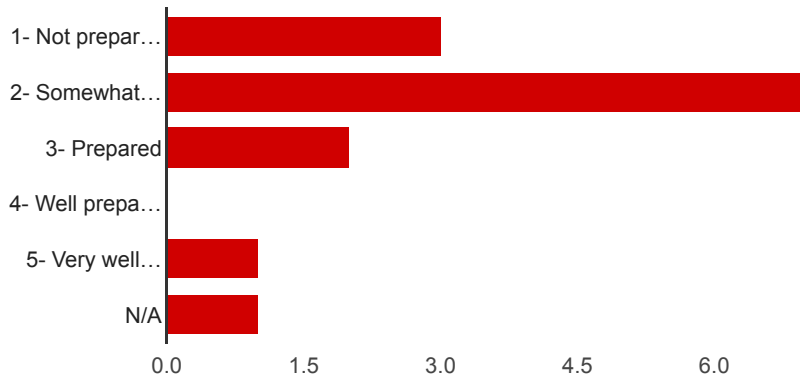
1- Not prepared at all	<b>2</b>	14.3%
2- Somewhat prepared	<b>3</b>	21.4%
3- Prepared	<b>3</b>	21.4%
4- Well prepared	<b>1</b>	7.1%
5- Very well prepared	<b>2</b>	14.3%
N/A	<b>3</b>	21.4%

**Raisin grape production [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>3</b>	21.4%
2- Somewhat prepared	<b>3</b>	21.4%
3- Prepared	<b>2</b>	14.3%
4- Well prepared	<b>0</b>	0%
5- Very well prepared	<b>3</b>	21.4%
N/A	<b>3</b>	21.4%

**Market and business practices [Please consider the following viticultural skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	<b>3</b>	21.4%
2- Somewhat prepared	<b>7</b>	50%
3- Prepared	<b>2</b>	14.3%
4- Well prepared	<b>0</b>	0%
5- Very well prepared	<b>1</b>	7.1%
N/A	<b>1</b>	7.1%

**Please comment on how the Department of Viticulture and Enology at Fresno State could improve their viticulture education:**

From an enology degree standpoint of view, I feel that the training I received in viticulture from my time at Fresno State (2010-2013) was more than adequate.

Management/leadership Spanish Discuss the career options and compensation expectations

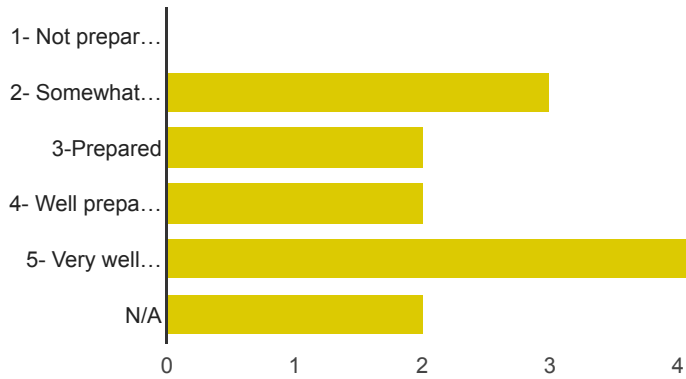
Have an instructor actually show up to a class

Have more industry speakers from different fields such as Vineyard Management, Grower Relations, Pest Control, etc.

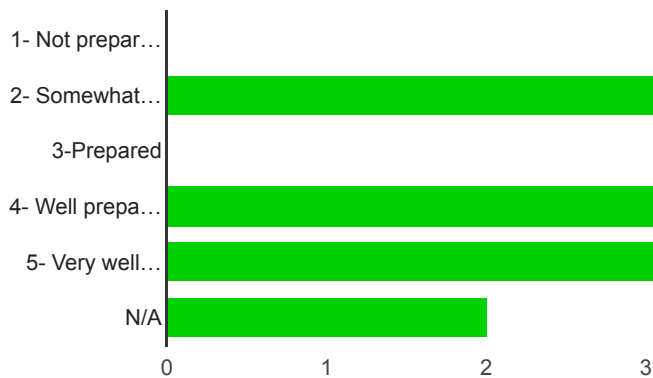
Keep the full lab time out in the vineyard

Wish some of the professors were more focused on the students then their research but that professor left already. Possibly offering some summer classes so you can be in the vineyard when everything is happening.

**Wine microbiology [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



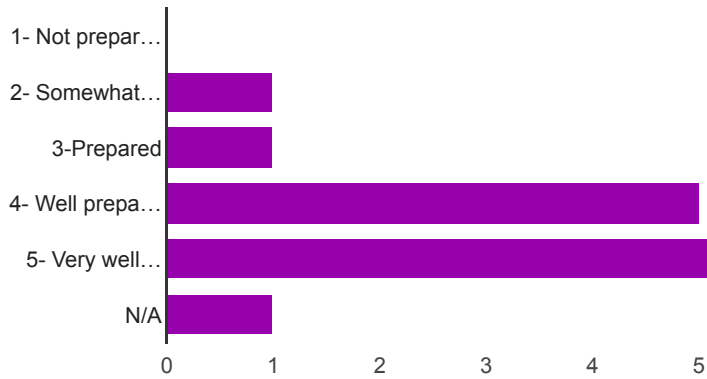
**Wine and grape chemistry [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



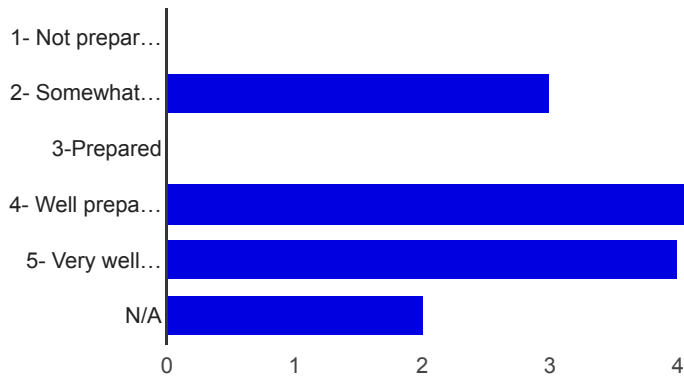
1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>4</b>	28.6%
3-Prepared	<b>0</b>	0%
4- Well prepared	<b>4</b>	28.6%
5- Very well prepared	<b>4</b>	28.6%
N/A	<b>2</b>	14.3%

**Sensory/organoleptic practices [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



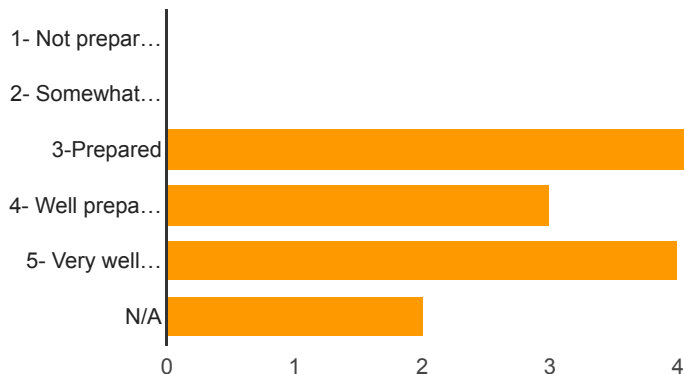


**Wine analysis [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



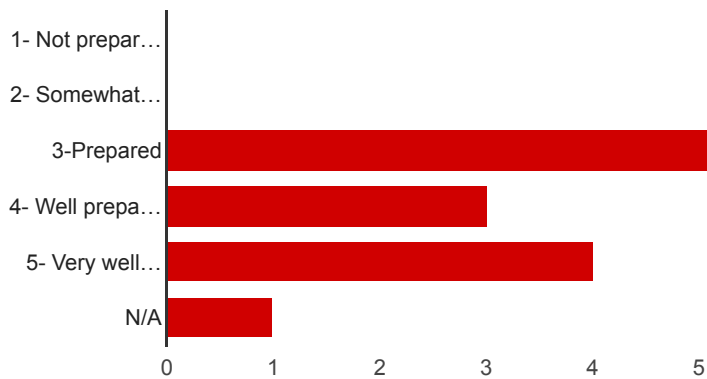
1- Not prepared at all	0	0%
2- Somewhat prepared	3	21.4%
3-Prepared	0	0%
4- Well prepared	5	35.7%
5- Very well prepared	4	28.6%
N/A	2	14.3%

**Grape quality identification [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



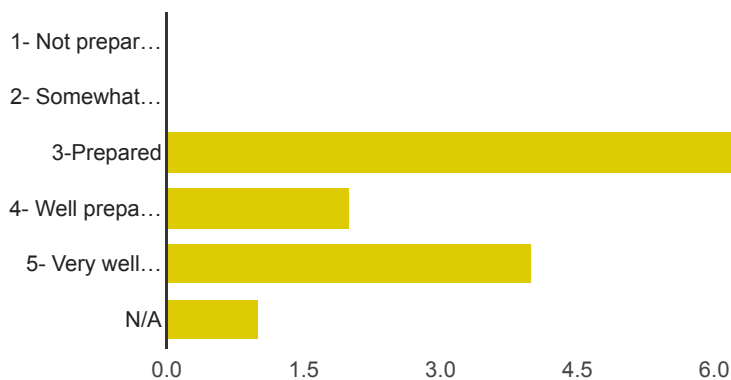
1- Not prepared at all	0	0%
2- Somewhat prepared	0	0%
3-Prepared	5	35.7%
4- Well prepared	3	21.4%
5- Very well prepared	4	28.6%
N/A	2	14.3%

**Grape varieties [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



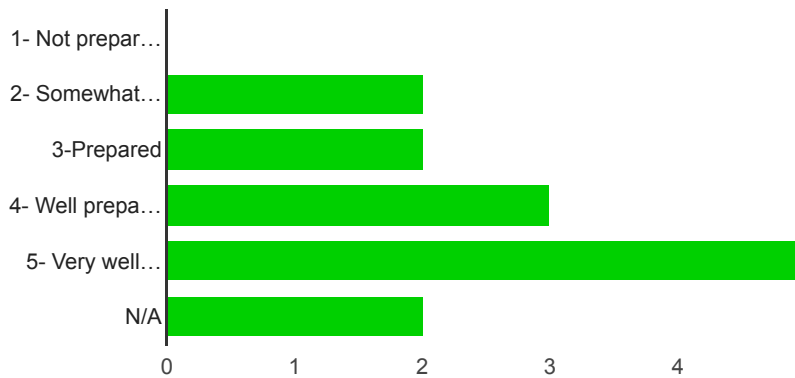
1- Not prepared at all	0	0%
2- Somewhat prepared	0	0%
3-Prepared	6	42.9%
4- Well prepared	3	21.4%
5- Very well prepared	4	28.6%
N/A	1	7.1%

**Wine varietals [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



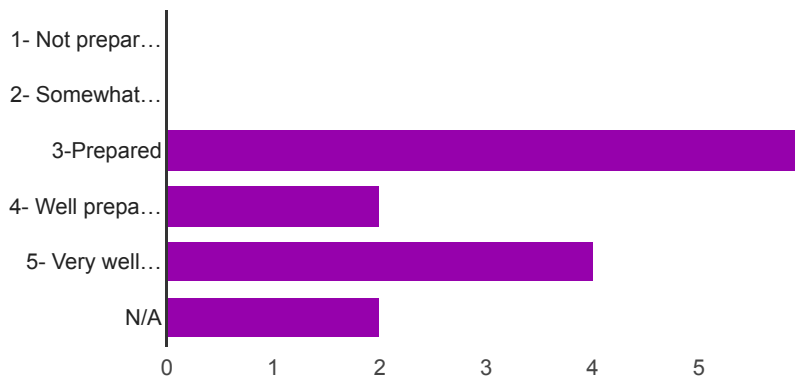
1- Not prepared at all	0	0%
2- Somewhat prepared	0	0%
3-Prepared	7	50%
4- Well prepared	2	14.3%
5- Very well prepared	4	28.6%
N/A	1	7.1%

**Fermentation practices [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
2- Somewhat prepared	2	14.3%
3-Prepared	2	14.3%
4- Well prepared	3	21.4%
5- Very well prepared	5	35.7%
N/A	2	14.3%

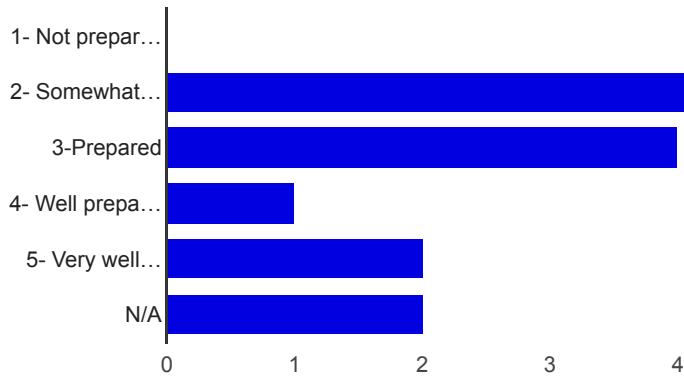
**Cellaring practices [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
------------------------	---	----

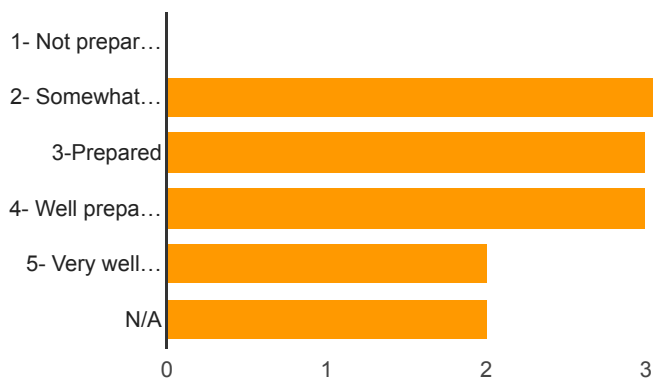
2- Somewhat prepared	0	0%
3-Prepared	6	42.9%
4- Well prepared	2	14.3%
5- Very well prepared	4	28.6%
N/A	2	14.3%

**Blending [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
2- Somewhat prepared	5	35.7%
3-Prepared	4	28.6%
4- Well prepared	1	7.1%
5- Very well prepared	2	14.3%
N/A	2	14.3%

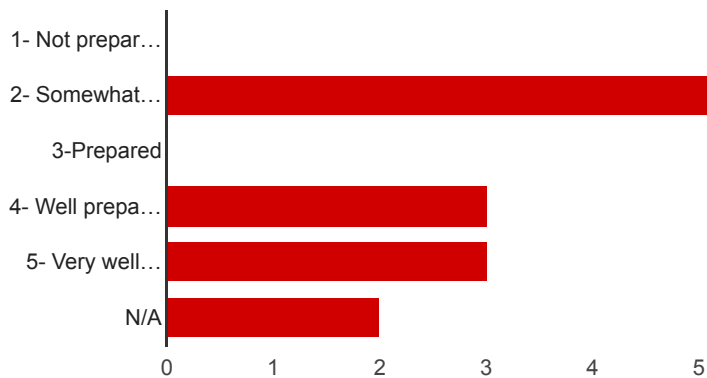
**Bottling/packaging [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
2- Somewhat prepared	4	28.6%

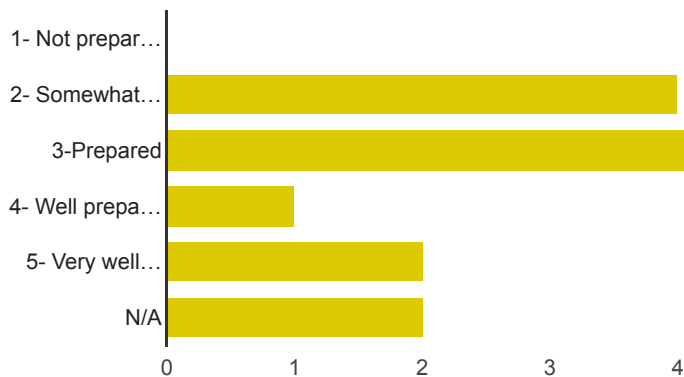
3-Prepared	3	21.4%
4- Well prepared	3	21.4%
5- Very well prepared	2	14.3%
N/A	2	14.3%

**Winery technology [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
2- Somewhat prepared	6	42.9%
3- Prepared	0	0%
4- Well prepared	3	21.4%
5- Very well prepared	3	21.4%
N/A	2	14.3%

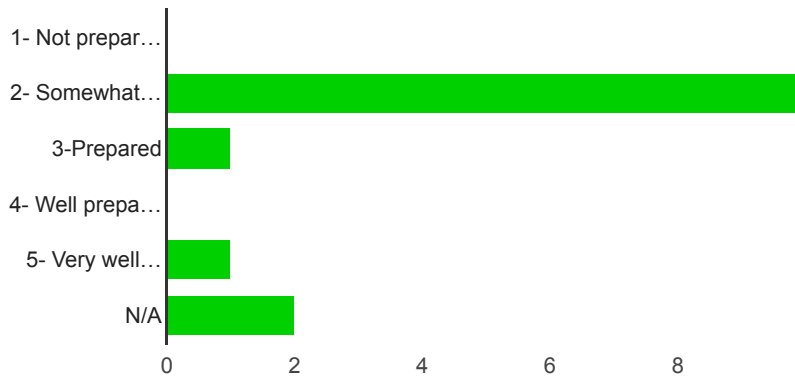
**Regulations [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
2- Somewhat prepared	4	28.6%
3- Prepared	5	35.7%

4- Well prepared	1	7.1%
5- Very well prepared	2	14.3%
N/A	2	14.3%

**Market and business practices [Please consider the following enological skills and knowledge areas, and evaluate how well Fresno State prepared you to use these skills in your professional work.]**



1- Not prepared at all	0	0%
2- Somewhat prepared	10	71.4%
3-Prepared	1	7.1%
4- Well prepared	0	0%
5- Very well prepared	1	7.1%
N/A	2	14.3%

**Please comment on how the Department of Viticulture and Enology at Fresno State could improve their enology education:**

I truly believe the focus on chemistry and cellar work was by far the strengths of the program. My many chemistry classes, as much as I hated them, helped me understand the wine matrix and grape's asynchronous development. My time and effort in the cellar paid off in huge when I got the my first job. Overall I feel that the classes I had to take and the amount of cellar time I put into Fresno State's winery helped me become a functioning member of a wine making team right out of school. In particular, I felt John's Enol164, Ken's enol45, Roy's Enol125 and Jame's enol162T were what made my education so great at Fresno State. Of course the Vit side was good too along with all the classes needed to help me understand and appreciated those specific classes mentioned.

Include ultrafiltration, distillation, and emerging technology

Cellar ops should be a lab class requiring the application of things like sulfur monitoring and dosage, and remediation of issues in the cellar should be discussed in a manner applicable to smaller wineries (<50000 cases). Of the thousands of wineries in CA the large majority are small producers. Forklift operation should be taught to every enology student. Cellar planning/scheduling should be focused on at some point though expertise and time may not be

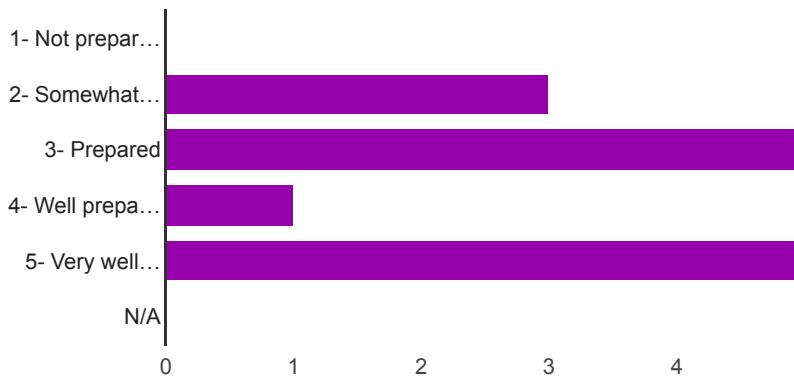
available. Velcorin needs to be covered in depth. More time spent handling barrels including maintenance and repair is absolutely necessary. Once wine was barreled down students didn't touch it while I attended, but 90% of the life of a wine in any "small winery" cellar is spent in barrel. Students need opportunities to clean, store, repair and maintain the most important wine vessel in the industry. Certainly at Bronco, Gallo, and other large wineries enologists and associate winemakers won't touch them, however at all the smaller wineries knowing these things give one a leg up on the 10 other interns doing pump overs and punch downs which leads to full time employment opportunities.

Bring back the wine regulations class and offer more business electives.

More practice with lab equipment

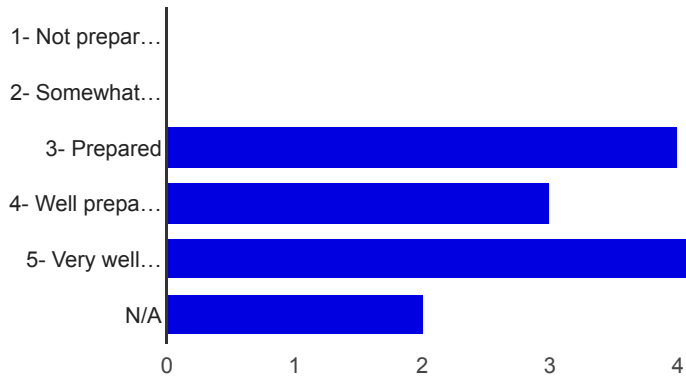
I was a viticulture major so I didn't have that much experience with the Enology aspect of the program but the classes I did have to take were great.

**Vineyard [Please consider the following facilities, and evaluate how well these facilities prepared you for your professional work.]**

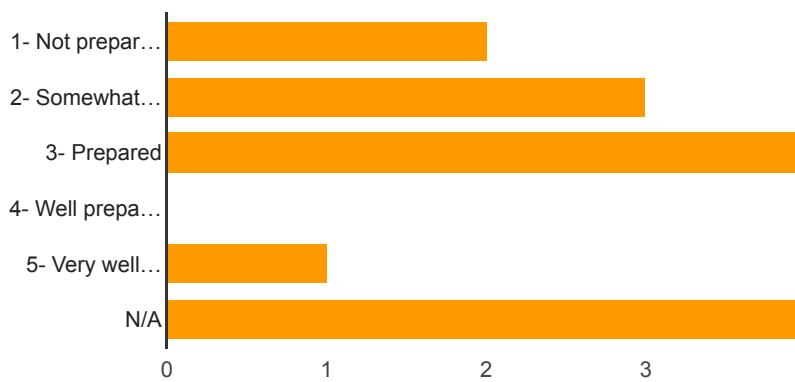


1- Not prepared at all	0	0%
2- Somewhat prepared	3	21.4%
3- Prepared	5	35.7%
4- Well prepared	1	7.1%
5- Very well prepared	5	35.7%
N/A	0	0%

**Winery [Please consider the following facilities, and evaluate how well these facilities prepared you for your professional work.]**

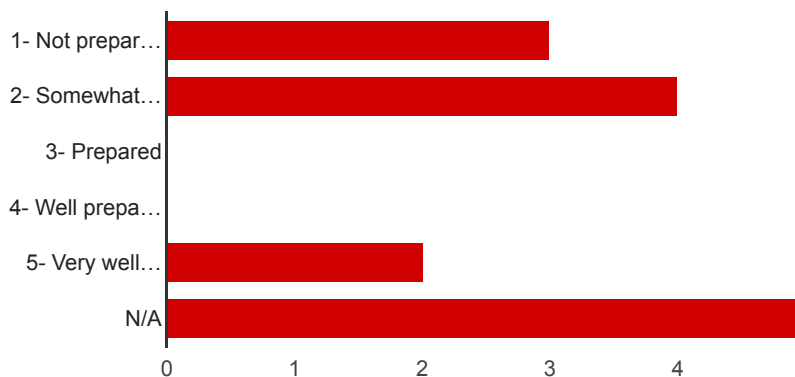


**Greenhouse [Please consider the following facilities, and evaluate how well these facilities prepared you for your professional work.]**



1- Not prepared at all	2	14.3%
2- Somewhat prepared	3	21.4%
3- Prepared	4	28.6%
4- Well prepared	0	0%
5- Very well prepared	1	7.1%
N/A	4	28.6%

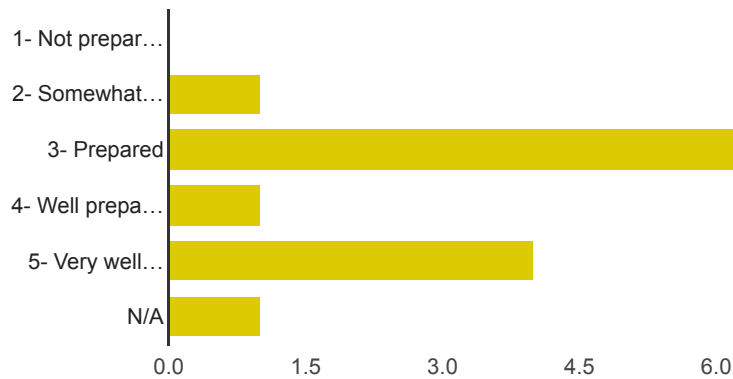
**Raisin Processing Plant [Please consider the following facilities, and evaluate how well these facilities prepared you for your professional work.]**





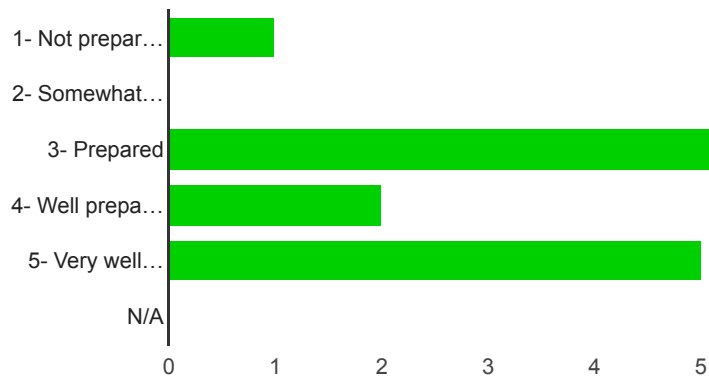
1- Not prepared at all	<b>3</b>	21.4%
2- Somewhat prepared	<b>4</b>	28.6%
3- Prepared	<b>0</b>	0%
4- Well prepared	<b>0</b>	0%
5- Very well prepared	<b>2</b>	14.3%
N/A	<b>5</b>	35.7%

**Classroom Laboratories [Please consider the following facilities, and evaluate how well these facilities prepared you for your professional work.]**



1- Not prepared at all	<b>0</b>	0%
2- Somewhat prepared	<b>1</b>	7.1%
3- Prepared	<b>7</b>	50%
4- Well prepared	<b>1</b>	7.1%
5- Very well prepared	<b>4</b>	28.6%
N/A	<b>1</b>	7.1%

**V.E. Petrucci Library [Please consider the following facilities, and evaluate how well these facilities prepared you for your professional work.]**



1- Not prepared at all	<b>1</b>	7.1%
------------------------	----------	------

2- Somewhat prepared	0	0%
3- Prepared	6	42.9%
4- Well prepared	2	14.3%
5- Very well prepared	5	35.7%
N/A	0	0%

**Please comment on how the Department of Viticulture and Enology at Fresno State could improve their leadership and practical skills education:**

Well first i'd like to express that I hope chemistry is still important, Dr. Thornton is still holding high standards in wine micro and students are still being pressed to volunteer as much as they can in the cellar. If they can't come into a harvest job and do routine cellar work, then they have nothing to put them above any other school's graduates. I feel Fresno State should continue to play to their strengths. That is putting graduates in the market that can work right out of the gates. Its great if that graduate knows all about how sulfur is pH dependent and how wine tannin can be managed over time. That's good for personal and professional development into a eventual winemaker position. But for their first job, they should know how to do routine cellar operations and wine analysis with minimal supervision. I've dealt with many interns from different schools and they all had one thing in common. It took a lot of effort and time to teach them how to perform basic cellar or lab operations. Time is not something most wineries that are below 50K cases have to invest into someone. The less time and effort I have to put into someone, the more likely I am to keep that person.

I think the practical hands on education was strong

How viticulture affects a wine

Nothing can be done. With two clubs opportunities for leadership development abound. Students don't realize how critical that element is.

Continue to have more jobs to offer online and keep up to date as well as have a better alumni program which helps us out to continue to be better in our industry.

None

I have no idea

Do a class on specific wine varieties and how to treat them instead of fermenting everything the same.

Need to continue to focus on research. Need to expand focus on higher end growing regions.

Need to secure top notch wine professionals that have had success building world class brands.

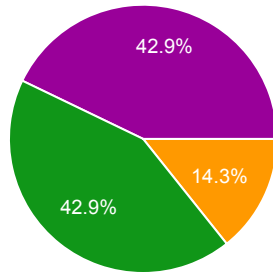
Need to challenge current students even harder with the rigors of the chemistry, biochemistry, microbiology, physics, and have more winery design (practical). Need to bring back field studies.

Need to train students to drive a forklift with stacking bins, stacking barrels, and case goods.

Provide more mandatory courses about professional development. Resume and cover letter writing, mock interviews, mandatory internships for course credit, etc.

The facilities are great. Wish the greenhouse was able to move forward as I know a lot of people and past students on the viticulture club put in a lot of time an effort on the project. Also I know money was donated towards the project as well.

## How would you evaluate your education in the Department of Viticulture and Enology at Fresno State overall?



1- A poor education	0	0%
2- A fair education	0	0%
3- An average education	2	14.3%
4- A good education	6	42.9%
5- An exceptional education	6	42.9%

### Any further thoughts you have on your education from the Department of Viticulture and Enology at Fresno State?

I would like to add that Fresno State didn't offer me a whole lot about the wine market and sales so much, but that's okay. Maybe an optional class would be good but doesn't need to be required. I would like to mention a few things to be passed on to students. It's a very competitive field. There's a lot of graduates coming out of several schools that have legitimate degrees and knowledge about theory. Fresno State also offers practice. This should be taken advantage of as much as possible. That is what is going to make you stand out during an interview. Also, for the most part, the wine industry is pretty relaxed. But not until you're in it. That means clean, legible cover letters and resumes. Also don't dress like hobos for interviews. Polish and shine yourselves up and show some ambition about joining a team. Take things serious because there's plenty of bodies out there trying to land that one job as well.

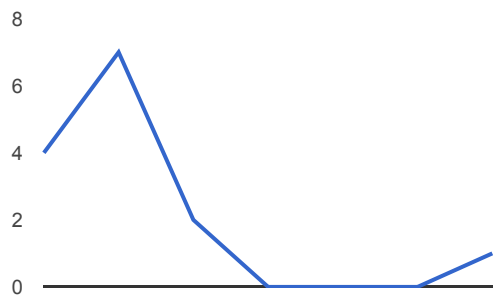
I wish I had learned more viticulture

I treasure the time I spent at CSU Fresno. It prepared me to step directly into a management position. What I hear from employers who have graduated from competing programs is that CSUF panders to large production, which I have found to be true to an extent. More focus on barrels from a practical standpoint, and a forklift certification would have filled all the knowledge gaps I've run into that didn't require experience and terroir.

I have found even with education and experience people still hire who they know.

When I was a student at Fresno State I felt like I got an exceptional education. Was a great university and the staff was great. I know a lot has happened since I have left and I hope it will bounce back from the loss of valuable professors. Hopefully they are able to fill the positions quickly so the students don't suffer that much.

### Number of daily responses

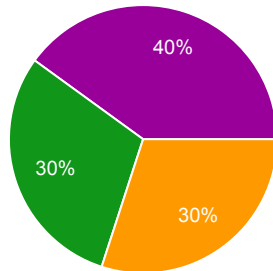


# 10 responses

[View all responses](#)[Publish analytics](#)

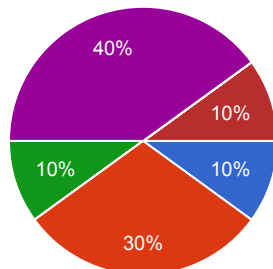
## Summary

### What is your industry sector?



Raisin grape production	0	0%
Table grape production	0	0%
Wine grape production	3	30%
Winery (less than 200,000 cases per year)	3	30%
Winery (more than 200,00 cases per year)	4	40%
Laboratory	0	0%
Other	0	0%

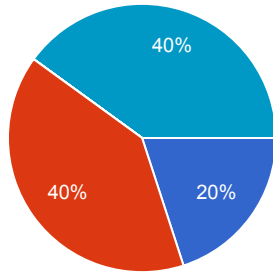
### Where is your company located?



California- North Valley	1	10%
California- Central Valley	3	30%
California- South Valley	0	0%
California- Central Coast/Paso Robles	1	10%
Napa Valley Area	4	40%
Sonoma Area	0	0%
Oregon	0	0%

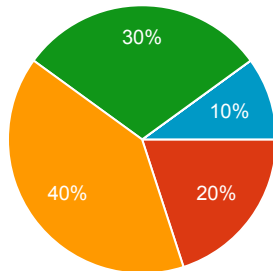
Washington	0	0%
Other	1	10%

**How many full-time, year-round employees work in your company?**



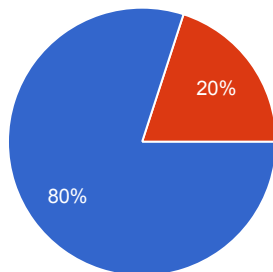
Less than 10	2	20%
11-50	4	40%
51-100	0	0%
101-500	0	0%
501- 999	0	0%
1,000 or more	4	40%

**How many graduates of the Department of Viticulture and Enology at Fresno State have you employed in the last five years?**



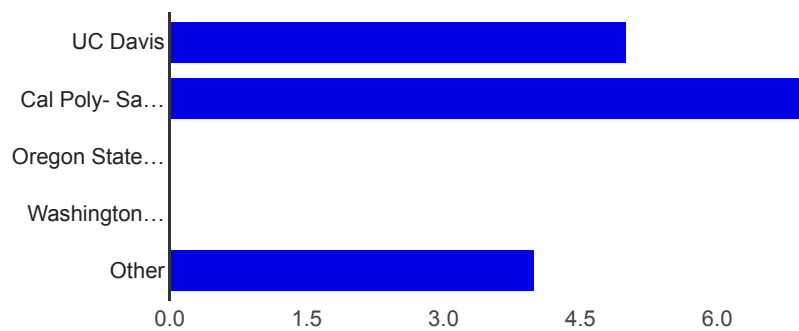
Zero	0	0%
1-2	2	20%
3-4	4	40%
5-6	3	30%
7 or more	0	0%
Other	1	10%

**Have you employed graduates of other viticulture and enology programs?**



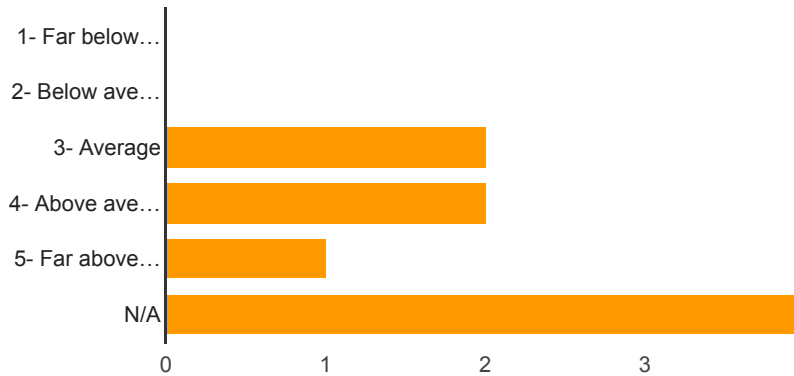
Yes	8	80%
No	2	20%

**If yes, which program(s)?**



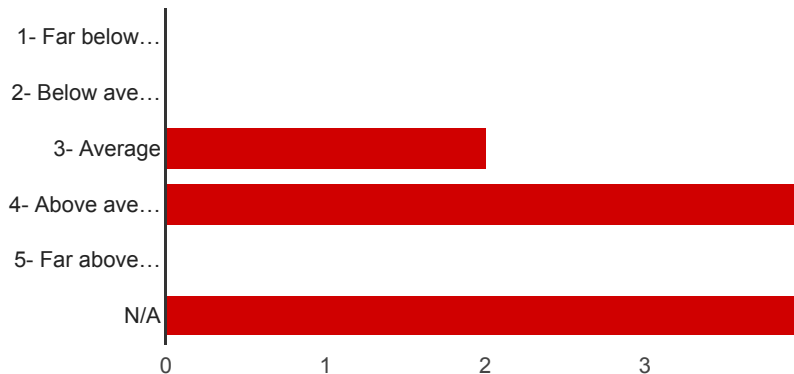
UC Davis	5	62.5%
Cal Poly- San Luis Obispo	7	87.5%
Oregon State University	0	0%
Washington State University	0	0%
Other	4	50%

**Wine microbiology [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	0	0%
2- Below average	0	0%
3- Average	2	22.2%
4- Above average	2	22.2%
5- Far above average	1	11.1%
N/A	4	44.4%

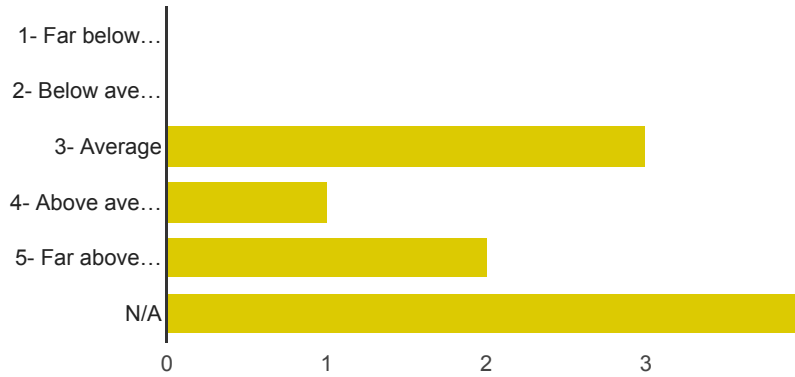
**Wine and grape chemistry [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	0	0%
2- Below average	0	0%
3- Average	2	20%

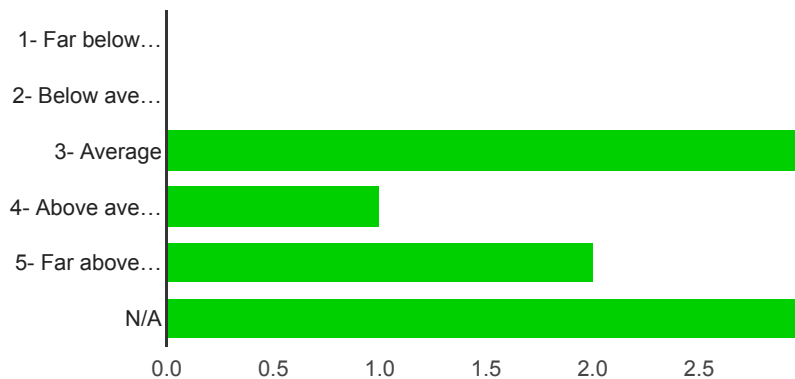
4- Above average	<b>4</b>	40%
5- Far above average	<b>0</b>	0%
N/A	<b>4</b>	40%

**Sensory/organoleptic practices [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>3</b>	30%
4- Above average	<b>1</b>	10%
5- Far above average	<b>2</b>	20%
N/A	<b>4</b>	40%

**Wine analysis [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**

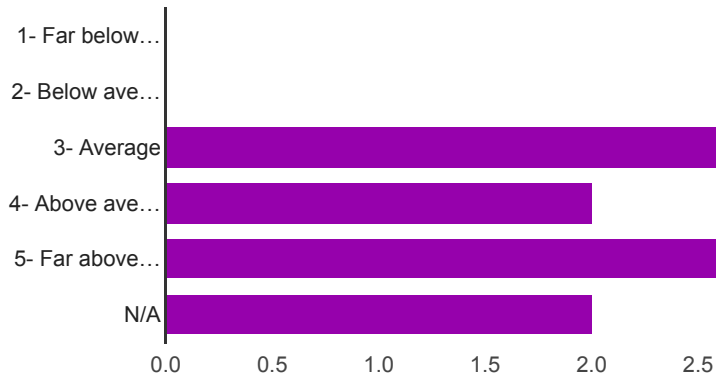


1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>3</b>	33.3%
4- Above average	<b>1</b>	11.1%
5- Far above average	<b>2</b>	22.2%



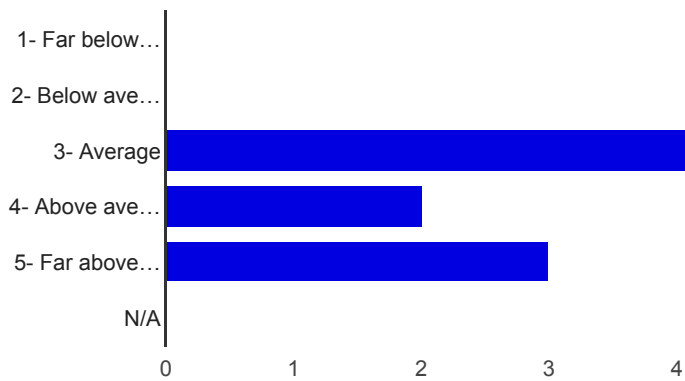
N/A 3 33.3%

**Grape quality identification [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



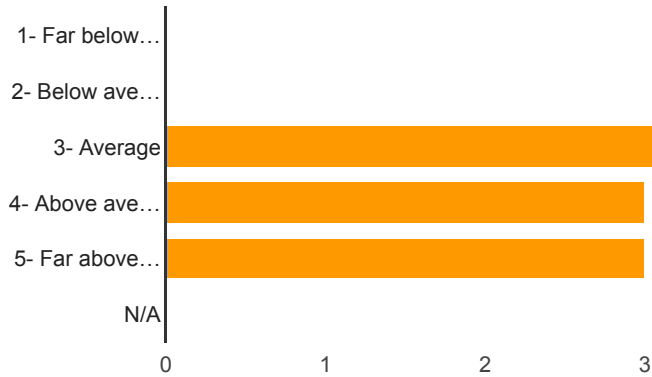
1- Far below average	0	0%
2- Below average	0	0%
3- Average	3	30%
4- Above average	2	20%
5- Far above average	3	30%
N/A	2	20%

**Grape varieties [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



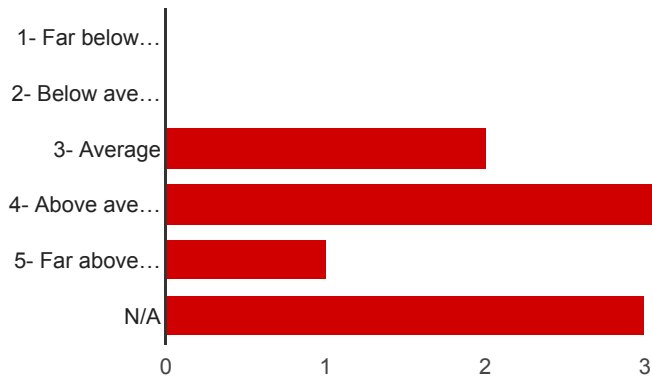
1- Far below average	0	0%
2- Below average	0	0%
3- Average	5	50%
4- Above average	2	20%
5- Far above average	3	30%
N/A	0	0%

**Wine varietals [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



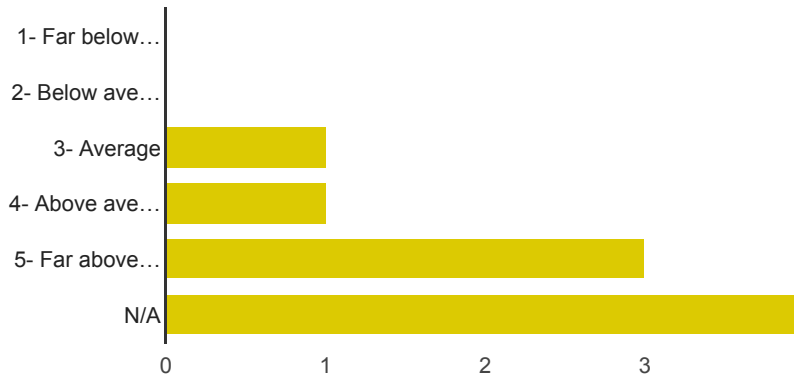
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>4</b>	40%
4- Above average	<b>3</b>	30%
5- Far above average	<b>3</b>	30%
N/A	<b>0</b>	0%

**Fermentation practices [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



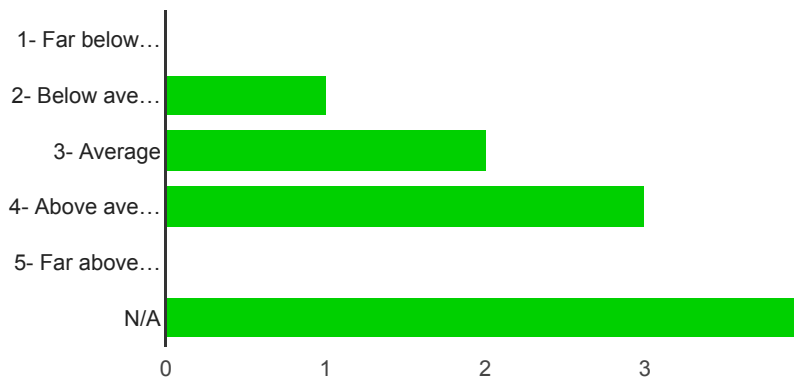
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>2</b>	20%
4- Above average	<b>4</b>	40%
5- Far above average	<b>1</b>	10%
N/A	<b>3</b>	30%

**Cellaring practices [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



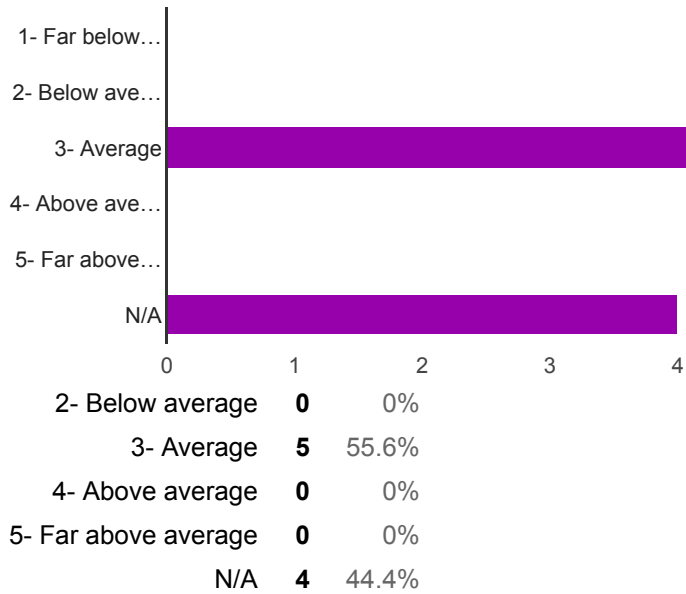
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>1</b>	11.1%
4- Above average	<b>1</b>	11.1%
5- Far above average	<b>3</b>	33.3%
N/A	<b>4</b>	44.4%

**Blending [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**

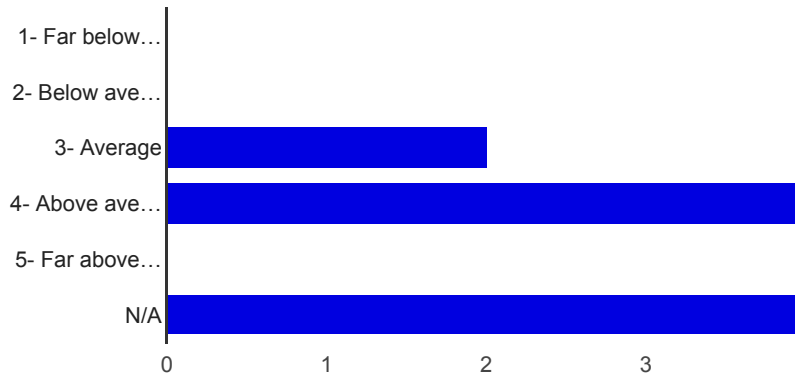


1- Far below average	<b>0</b>	0%
2- Below average	<b>1</b>	10%
3- Average	<b>2</b>	20%
4- Above average	<b>3</b>	30%
5- Far above average	<b>0</b>	0%
N/A	<b>4</b>	40%

**Bottling/packaging [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**

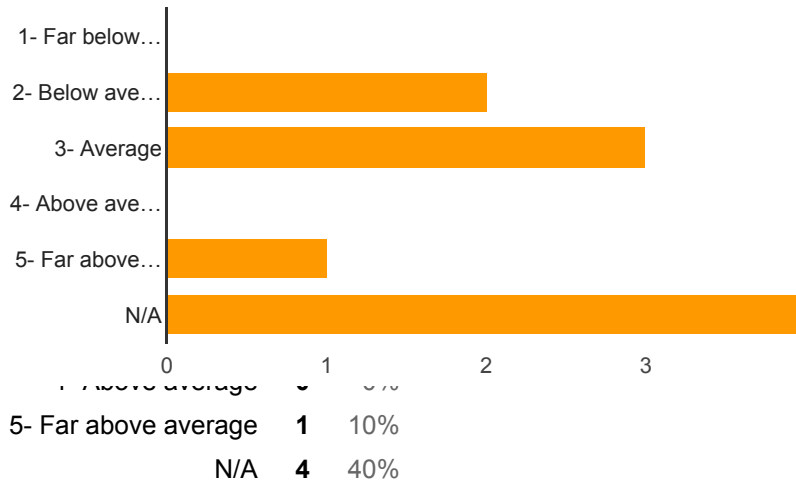


**Winery technology [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**

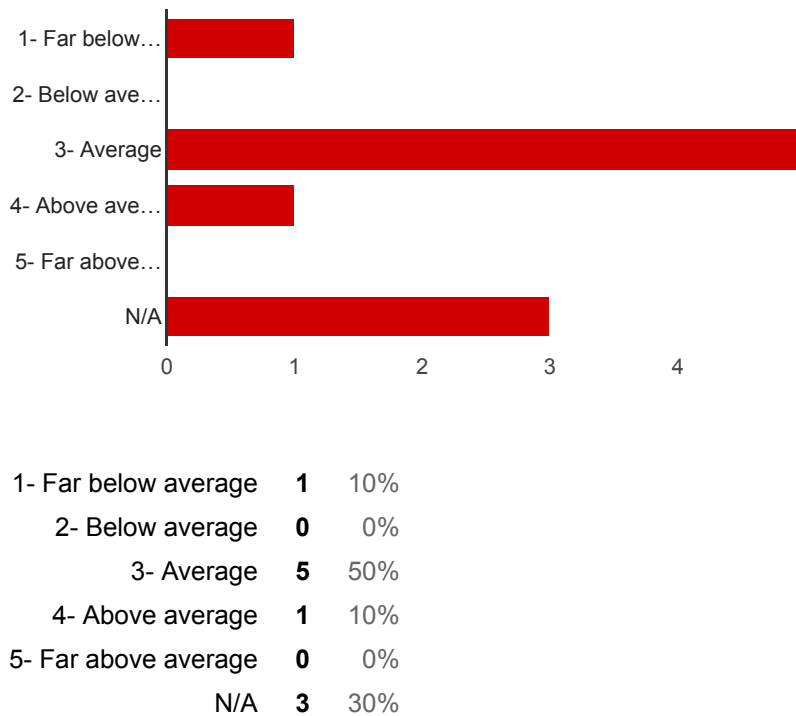


1- Far below average	0	0%
2- Below average	0	0%
3- Average	2	20%
4- Above average	4	40%
5- Far above average	0	0%
N/A	4	40%

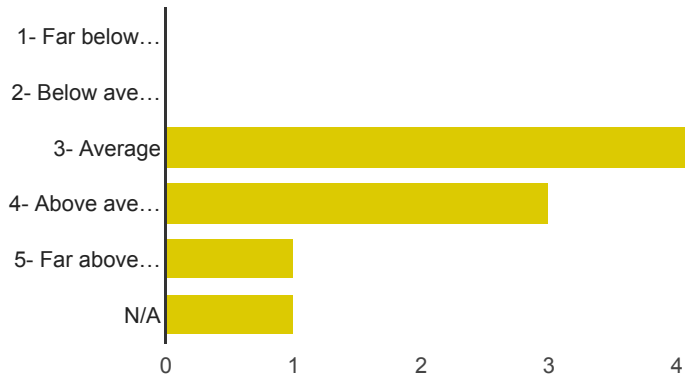
**Regulations [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



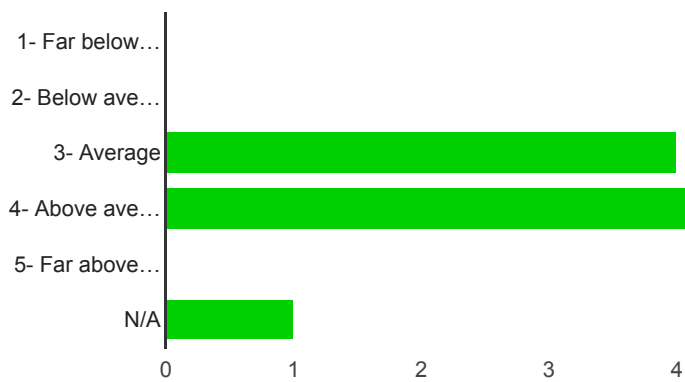
**Market and business practices [Please evaluate the enological knowledge and skills of your Fresno State alumni employees:]**



**Grapevine anatomy/vine and berry growth stages [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**

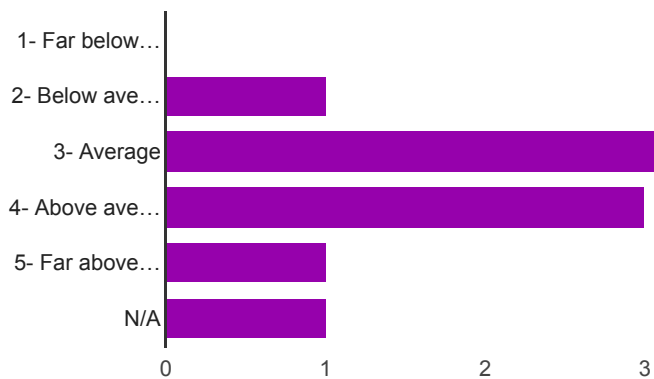


**Soil science [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



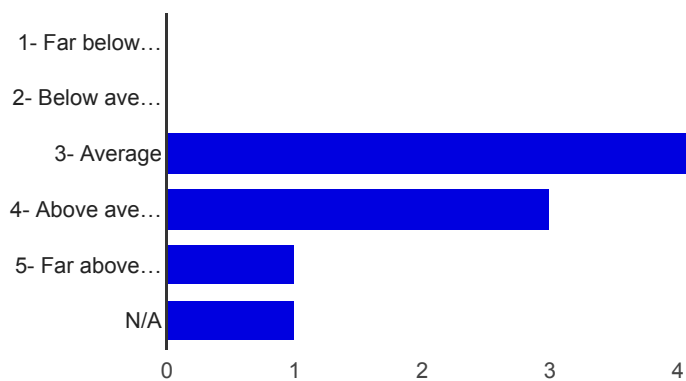
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>4</b>	40%
4- Above average	<b>5</b>	50%
5- Far above average	<b>0</b>	0%
N/A	<b>1</b>	10%

**Irrigation [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



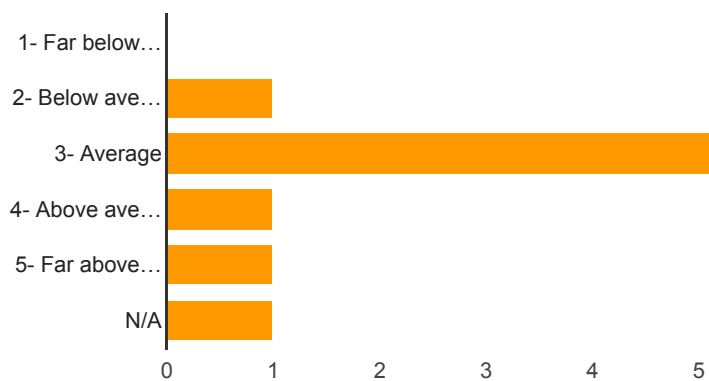
1- Far below average	<b>0</b>	0%
2- Below average	<b>1</b>	10%
3- Average	<b>4</b>	40%
4- Above average	<b>3</b>	30%
5- Far above average	<b>1</b>	10%
N/A	<b>1</b>	10%

**Varieties, clones, and rootstocks [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>5</b>	50%
4- Above average	<b>3</b>	30%
5- Far above average	<b>1</b>	10%
N/A	<b>1</b>	10%

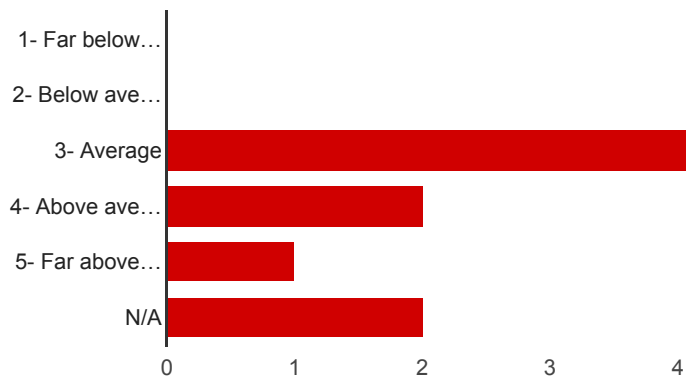
**Pests and disease [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	<b>0</b>	0%
----------------------	----------	----

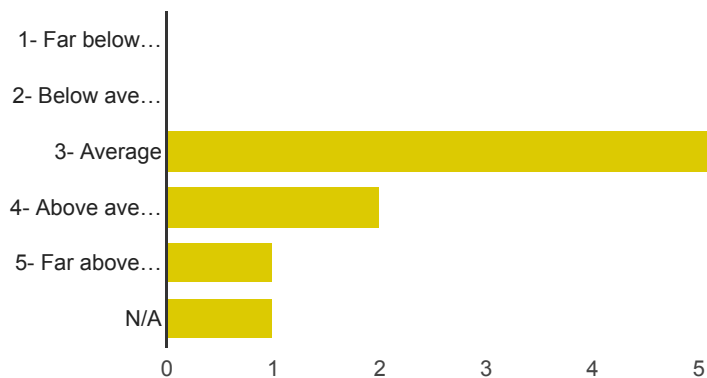
2- Below average	1	10%
3- Average	6	60%
4- Above average	1	10%
5- Far above average	1	10%
N/A	1	10%

**Vineyard planning/propagation [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	0	0%
2- Below average	0	0%
3- Average	5	50%
4- Above average	2	20%
5- Far above average	1	10%
N/A	2	20%

**Training, trellising, and pruning [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**

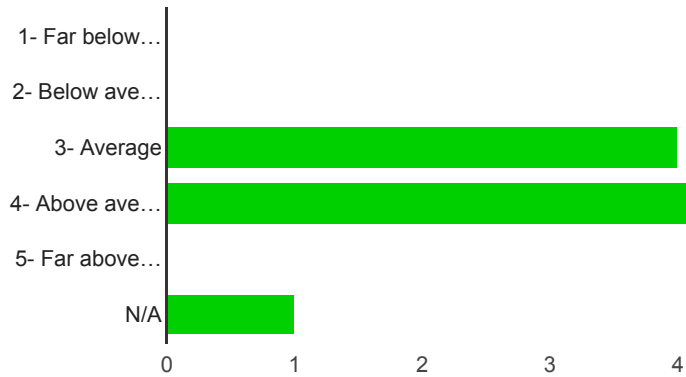


1- Far below average	0	0%
2- Below average	0	0%
3- Average	6	60%



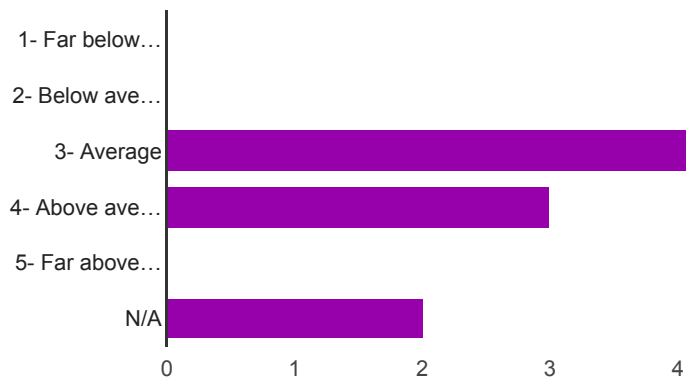
4- Above average	2	20%
5- Far above average	1	10%
N/A	1	10%

**Vineyard mechanization (pruning, canopy management, harvesting, etc...) [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	0	0%
2- Below average	0	0%
3- Average	4	40%
4- Above average	5	50%
5- Far above average	0	0%
N/A	1	10%

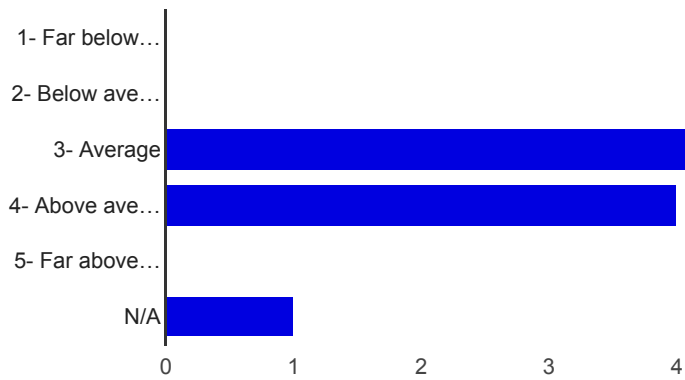
**Harvest/post-harvest methods [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



1- Far below average	0	0%
2- Below average	0	0%
3- Average	5	50%
4- Above average	3	30%
5- Far above average	0	0%

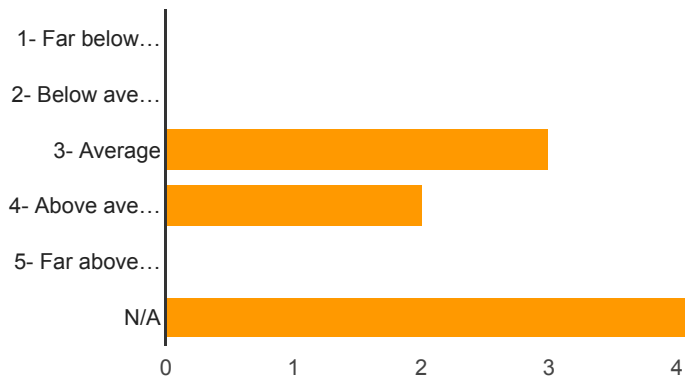
N/A 2 20%

**Wine grape production [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



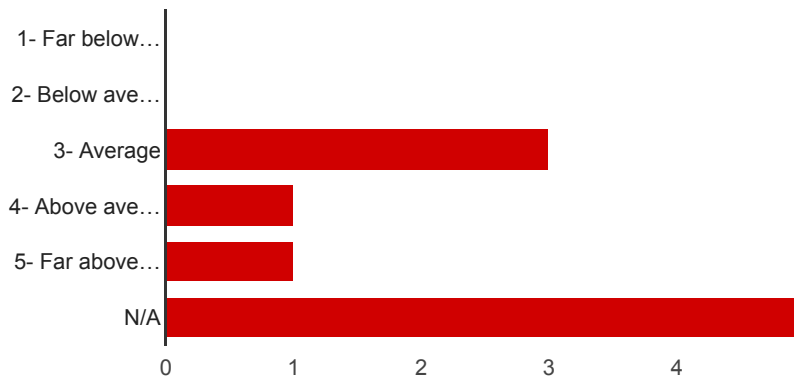
1- Far below average	0	0%
2- Below average	0	0%
3- Average	5	50%
4- Above average	4	40%
5- Far above average	0	0%
N/A	1	10%

**Table grape production [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



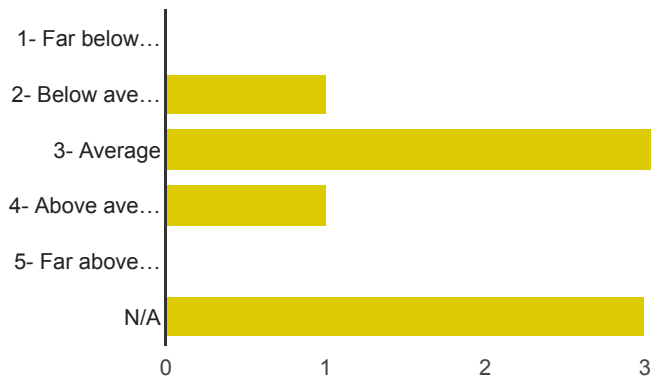
1- Far below average	0	0%
2- Below average	0	0%
3- Average	3	30%
4- Above average	2	20%
5- Far above average	0	0%
N/A	5	50%

**Raisin grape production [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



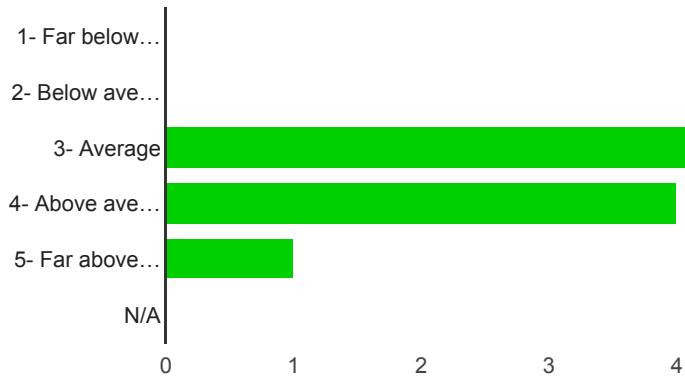
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>3</b>	30%
4- Above average	<b>1</b>	10%
5- Far above average	<b>1</b>	10%
N/A	<b>5</b>	50%

**Market and business practices [Please evaluate the viticultural knowledge and skills of your Fresno State alumni employees:]**



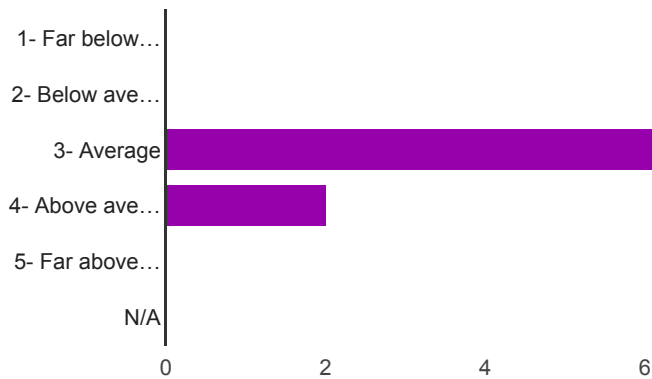
1- Far below average	<b>0</b>	0%
2- Below average	<b>1</b>	11.1%
3- Average	<b>4</b>	44.4%
4- Above average	<b>1</b>	11.1%
5- Far above average	<b>0</b>	0%
N/A	<b>3</b>	33.3%

**Oral communication [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



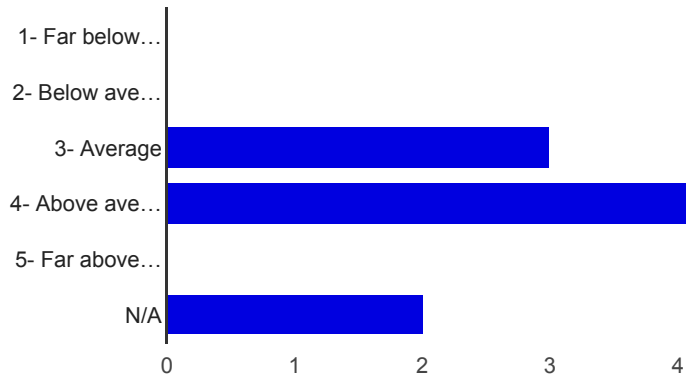
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>5</b>	50%
4- Above average	<b>4</b>	40%
5- Far above average	<b>1</b>	10%
N/A	<b>0</b>	0%

**Written communication [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



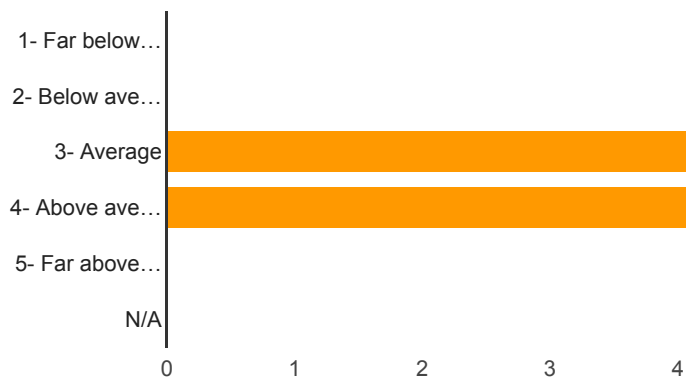
1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>8</b>	80%
4- Above average	<b>2</b>	20%
5- Far above average	<b>0</b>	0%
N/A	<b>0</b>	0%

**Presentation skills [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



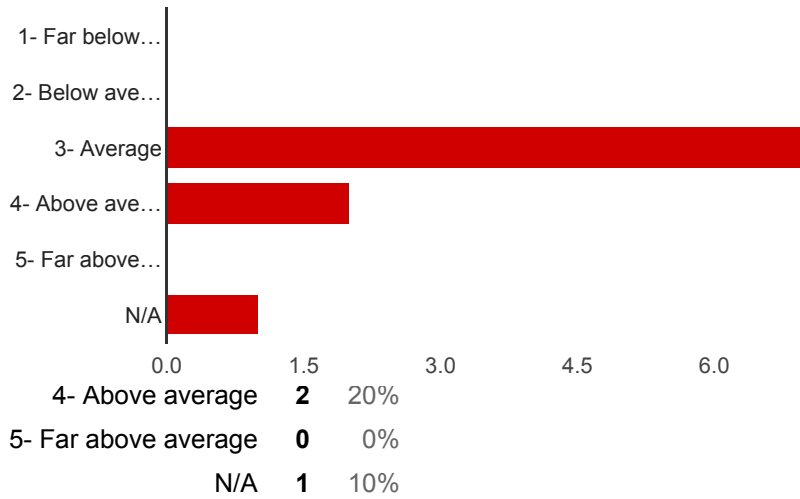
2- Below average	<b>0</b>	0%
3- Average	<b>3</b>	30%
4- Above average	<b>5</b>	50%
5- Far above average	<b>0</b>	0%
N/A	<b>2</b>	20%

**Interpersonal skills [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**

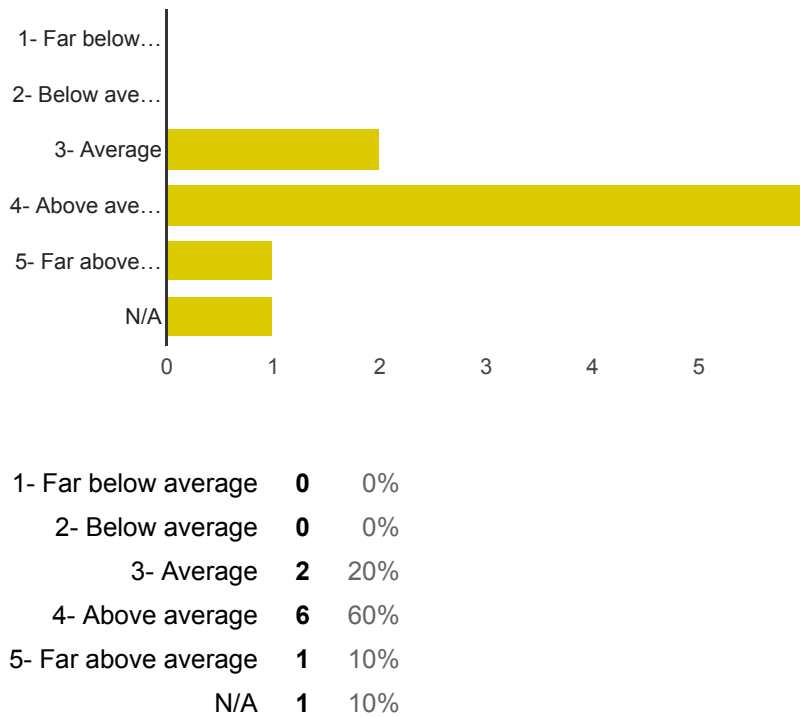


1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>5</b>	50%
4- Above average	<b>5</b>	50%
5- Far above average	<b>0</b>	0%
N/A	<b>0</b>	0%

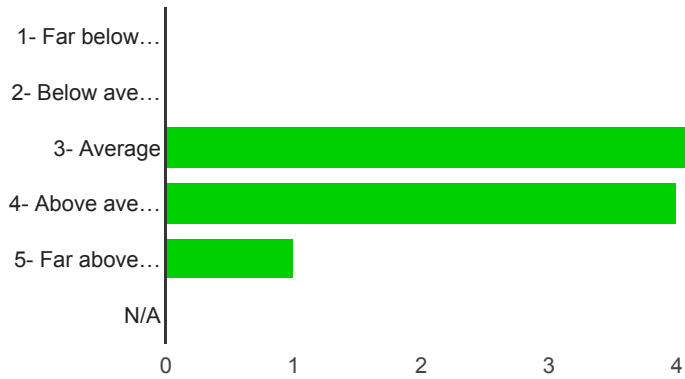
**Management [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



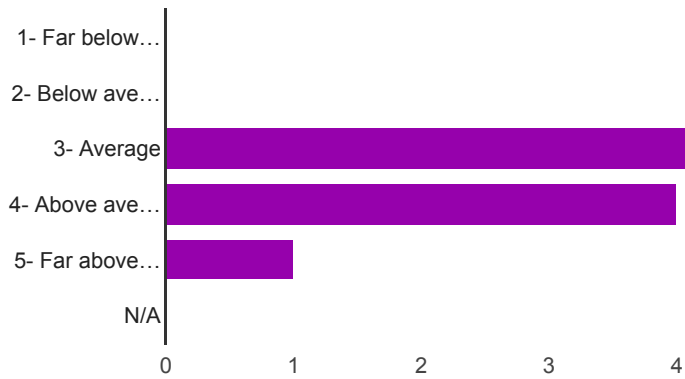
**Leadership [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



**Research and information finding [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**

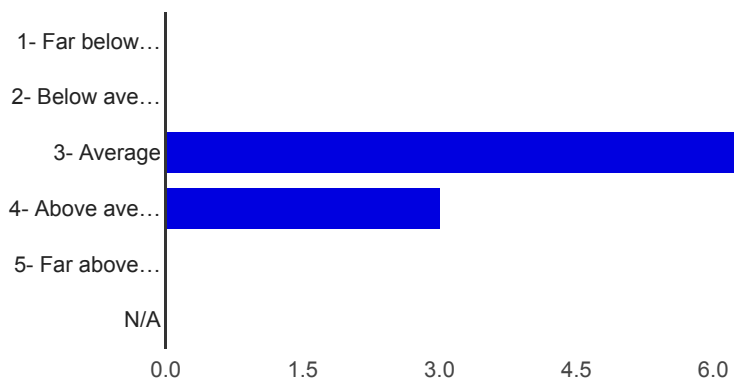


**Critical thinking [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



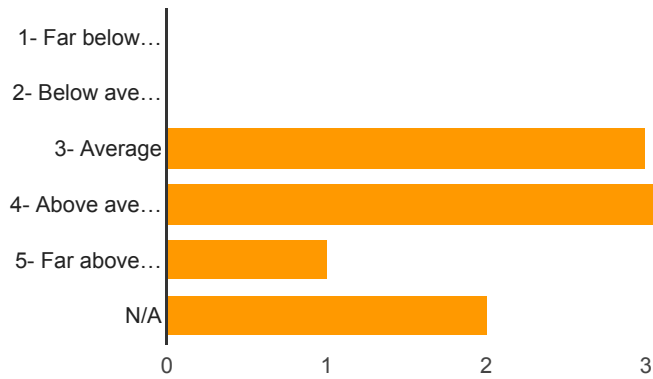
1- Far below average	0	0%
2- Below average	0	0%
3- Average	5	50%
4- Above average	4	40%
5- Far above average	1	10%
N/A	0	0%

**Project management [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



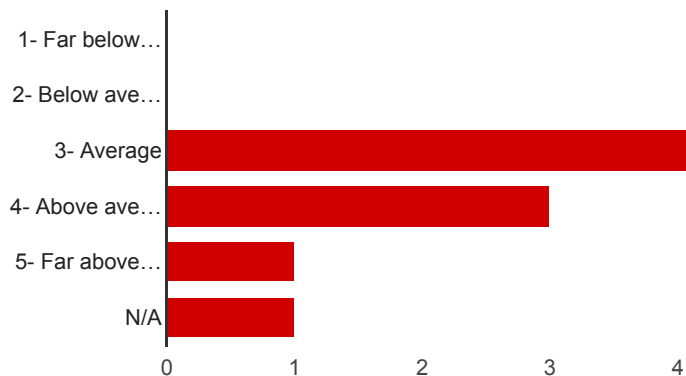
1- Far below average	0	0%
2- Below average	0	0%
3- Average	7	70%
4- Above average	3	30%
5- Far above average	0	0%
N/A	0	0%

**Machinery skills [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



1- Far below average	0	0%
2- Below average	0	0%
3- Average	3	30%
4- Above average	4	40%
5- Far above average	1	10%
N/A	2	20%

**Computer skills [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**

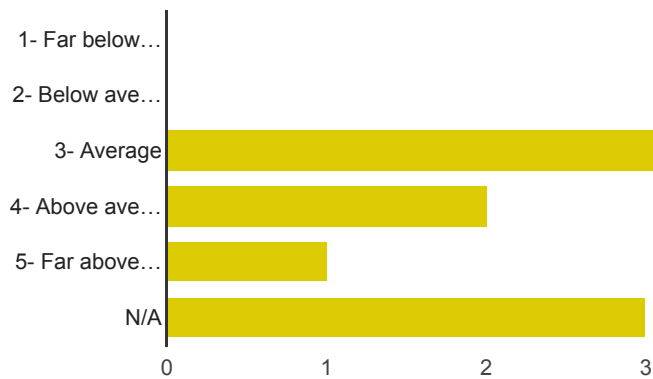


1- Far below average	0	0%
----------------------	---	----



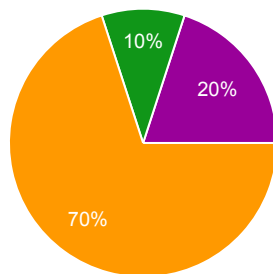
2- Below average	<b>0</b>	0%
3- Average	<b>5</b>	50%
4- Above average	<b>3</b>	30%
5- Far above average	<b>1</b>	10%
N/A	<b>1</b>	10%

**Laboratory skills [Please evaluate the leadership skills and practical knowledge of your Fresno State alumni employees:]**



1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>4</b>	40%
4- Above average	<b>2</b>	20%
5- Far above average	<b>1</b>	10%
N/A	<b>3</b>	30%

**How would you compare the overall performance of your Department of Viticulture and Enology at Fresno State alumni employees?**



1- Far below average	<b>0</b>	0%
2- Below average	<b>0</b>	0%
3- Average	<b>7</b>	70%
4- Above average	<b>1</b>	10%
5- Far above average	<b>2</b>	20%

**What additional areas do you believe Department of Viticulture and Enology at Fresno State alumni employees could benefit from training/education in?**

Fork lift training and bottling line sanitation

The regulations class should be mandatory.

Sensory evaluation

More technical/analytical computer skills exposure

I believe they have a general entomology class, but I think another class (junior or senior year) that is more specific to grape pests and diseases would be helpful. In addition, I would like to see them have a better understanding in the area of grapevine nutrition. That would include key nutrients and their function, and how to design a properly timed program. Knowledge of cover crops/compost would be helpful as well. This would help to develop students with the type of practical knowledge that the program has been known for.

in general graduates have been well rounded. I selected lots of average, because overall competency has been solid. above average can come from anywhere and has more to do with intelligence and drive of the individual than it does with the education.

Spanish language skills

Real-life winery work experience.

continue to push the current skill sets, but enforce the practical learning side of it though it is difficult with today's students.

I do not know at this time what is needed by the remaining staff ort the new staff coming in.

**What areas of technology or equipment do you believe Department of Viticulture and Enology at Fresno State alumni employees could benefit from training/education in? What upcoming technology skills will be necessary for grape and wine industry employees?**

Cross flow filtration and centrifuge

Get everybody on the forklift

Forklift

Use of drones in ag

GPS and GIS knowledge. Also an introduction to aerial imagery (TerrAvion) and any new advances in irrigation technology.

a lot of the applied research and studies that students can do at davis seems to help. any applied/field work help one connect their education more directly to their profession.

Some sort of mandatory internship should be put in place to broaden a students concept of actual industry practices.

More training in Microsoft/Excel.

Vineyard mechanization.

I understand the lab left behind by Kaan left a great lab worth \$2 million if it had to be replaced today. again I do not know what computer systems we have nor what we need to answer this question.

## Please share any further thoughts you have on your Department of Viticulture and Enology at Fresno State alumni employees:

Our winery is looking for trainable and flexible employees. Each winery has slightly different operating procedures, so we want someone that will follow directions and do things how we want them done.

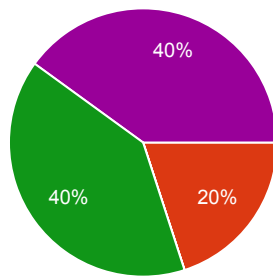
Encourage them to work at wineries in Napa Valley!

I would like to see the students taking advantage of summer internship opportunities. I see many resumes from Fresno, Davis and Cal Poly junior or senior year students that have never worked in a vineyard before.

this has been a successful program and produced some solid professionals. i should still. much smaller than ucd and how to develop and maintain the program is a challenge. great leadership and vision is necessary. identify what one does best and do it. one can't be all things to all people.

WE need to take advantage of this time and opportunity to rebuild the Department into a first class world renowned Department for the Students first, the University and the Industry.

## What is your general impression of the Department of Viticulture and Enology at Fresno State?



Very Negative	0	0%
Somewhat Negative	2	20%
Neutral	0	0%
Somewhat Positive	4	40%
Very Positive	4	40%

## Any other thoughts or feedback you would like to share?

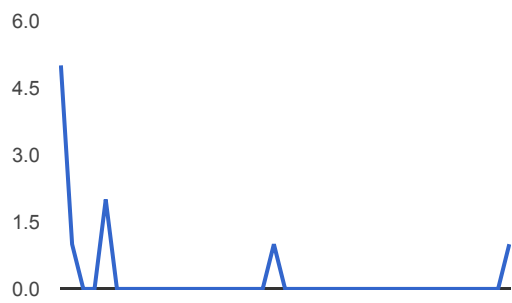
Department needs stronger board leadership to "clean house" regarding ineffective employees and quit losing the good employees

I know the department has been in limbo with key staff that have left. I would like to see it get back to a program focused on developing students with a sound scientific knowledge who are practically prepared to work in today's modern industry. Research is important, but in my opinion should not be the key focus of the program.

bummer to have lost the solid program leadership that was in place. the winery education with vineyard exposure and education is very important.

Must get a department head in and rebuild the program from there.

## Number of daily responses

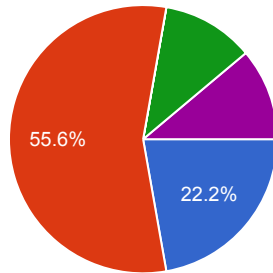


# 9 responses

[View all responses](#)[Publish analytics](#)

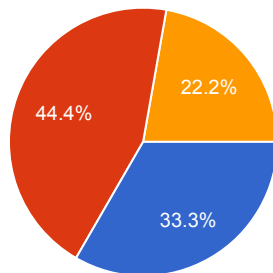
## Summary

### Which degree did you earn at Fresno State?



BS Viticulture	<b>2</b>	22.2%
BS Enology	<b>5</b>	55.6%
BS Viticulture and Enology	<b>0</b>	0%
Certificate in Enology	<b>1</b>	11.1%
MS Viticulture and Enology	<b>1</b>	11.1%

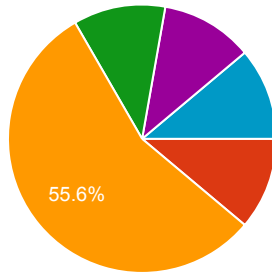
### How long did it take you to complete your degree OVERALL?



4 years or less	<b>3</b>	33.3%
More than 4 years but less than 5 years	<b>4</b>	44.4%
More than 5 years but less than 6 years	<b>2</b>	22.2%
More than 6 years	<b>0</b>	0%

### How many semesters did you attend Fresno State ?

1 - 2	<b>0</b>	0%
3 - 4	<b>1</b>	11.1%



5 - 6	5	55.6%
7 - 8	1	11.1%
9 - 10	1	11.1%
More than 10	1	11.1%

### What was your reason for selecting Fresno State?

Being able to select a faculty with similar experience and interests as mine (Tannin chemistry)

It has a good reputation in the industry for its enology program

I selected Fresno State because of the practical, hands on experience you get both in the classroom and in the winery.

It has been known as one of the best enology programs in the country.

Their historic and industry recognized program. As well as Fresno States hand-on philosophy, and opportunity to do practical research.

I was at Cal Poly before, but they wouldn't let me switch. Fresno State was the only school that had a Viticulture degree and was supposed to be the best school for hands on agriculture. I heard good things about the school at that time.

Fresno State is considered a very good school for many subjects. It isn't too far or near from home. The agriculture college has had various recognitions.

It was the only school that offered something like the certificate program. However I had been looking at a second undergrad degree when I discovered that in California you can't get a second bachelors. Since I have a B.A. In music with no science background, I didn't feel like I would qualify for the masters program either. So the certificate was a good fit. But I was strongly considering FS anyway due to its strong industry reputation and on a couple of first hand recommendations from former program grads.

## COURSEWORK

### How did you learn about our program?

Online search

From industry professionals.

I received a small scholarship to attend Fresno majoring in Enology when I was a Freshman in high school.

High school outreach.

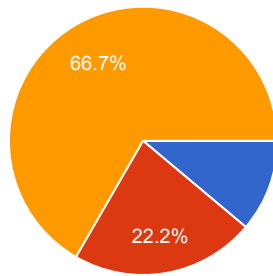
The Santa Rosa Junior College Enology Program, and from Industry alumni

Through friends and people working in the Vit/Enol field.

I learned about the program from alumni.

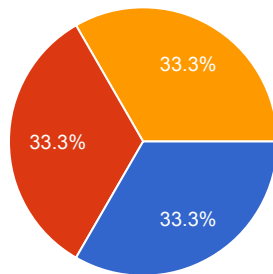
I was doing research on enology programs. Plus I already knew FS had a good one.

**How would you rate the level of difficulty of the coursework overall?**



1 - Not difficult at all	<b>1</b>	11.1%
2 - Somewhat difficult	<b>2</b>	22.2%
3 - Moderately difficult	<b>6</b>	66.7%
4 - Very difficult	<b>0</b>	0%

**How well do you think the content of the courses you completed has prepared you for your future in the grape and/or wine industry?**



1 - I feel the course content is exactly what I need to know to perform my future job	<b>3</b>	33.3%
2 - I am prepared but I believe the coursework should have covered additional topics	<b>3</b>	33.3%
3 - There are several areas I feel the coursework should have covered additional topics	<b>3</b>	33.3%
4 - I do not think the coursework content was relevant at all to a job in the grape and/or wine industry	<b>0</b>	0%

**If you believe there were deficiencies in the course content offered in the Department, please describe those deficiencies?**

courses should emphasize more on the scientific rather than the technical side of topics, which can be learned working for the industry (internships, ...etc)

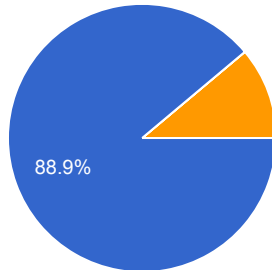
Some practical hands on experience with a production/ record keeping program such as wine makers database would have been helpful. Also more time working on analysis in the lab would have been helpful- just to have more than one lab period to learn each test.

There is lack of teaching cross over between classes, teacher don't understand what we already know and spend time "reviewing" at the detriment of majority of the students. The catalog change was not handled properly and some of the wine business and management courses are poorly structured and half-assly instructed. The production course this year lacked lab aspects and was very poorly managed with the instructor instilling practices that we are taught NOT to do in other

courses from more creditable professors. I am scared for the coming graduating class because they are receiving a poorer education than I.

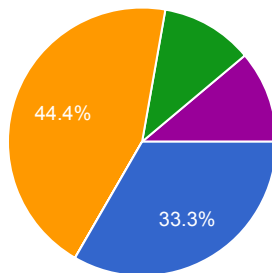
This would be better by having a conversation in person.

### How valuable is an internship for the program?



1 - Very valuable	8	88.9%
2 - Somewhat valuable	0	0%
3 - Neutral	1	11.1%
4 - Somewhat dispensable	0	0%
5 - Very dispensable	0	0%

### How satisfied are you with the internship opportunities offered by the program?



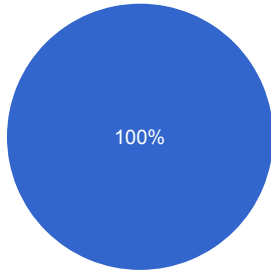
1 - Very satisfied	3	33.3%
2 - Somewhat satisfied	0	0%
3 - Satisfied	4	44.4%
4 - Somewhat dissatisfied	1	11.1%
5 - Very dissatisfied	1	11.1%

## LIBRARY SERVICES

### How would you rate the V.E. Petrucci Library services and resources?

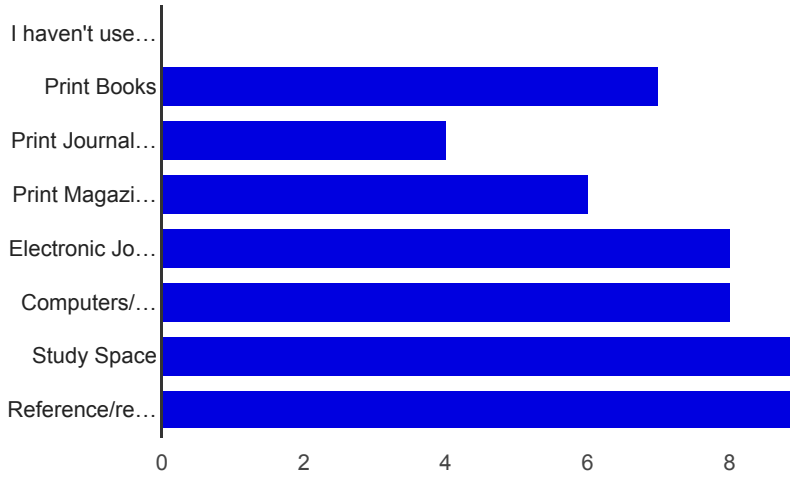
Very Good	9	100%
Somewhat Good	0	0%





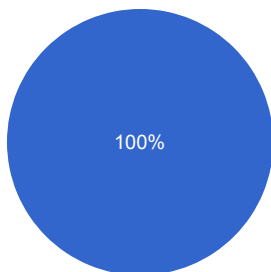
Neutral	0	0%
Somewhat bad	0	0%
Very bad	0	0%

**es have you used?**



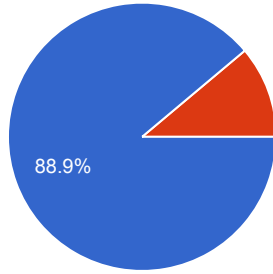
I haven't used any V.E. Petrucci Library resources	0	0%
Print Books	7	77.8%
Print Journals (i.e., American Journal of Enology and Viticulture)	4	44.4%
Print Magazines (i.e., Wine Spectator, Pratical Winery and Vineyard)	6	66.7%
Electronic Journals	8	88.9%
Computers/WiFi	8	88.9%
Study Space	9	100%
Reference/research with librarian	9	100%

**Have any of your courses included a library and information services session with librarian Britt Foster?**



Yes	9	100%
No	0	0%

**How effective was the session in providing you with skills and tools to complete your assignments for the course?**



Very effective	<b>8</b>	88.9%
Somewhat effective	<b>1</b>	11.1%
Neutral	<b>0</b>	0%
Somewhat ineffective	<b>0</b>	0%
Very ineffective	<b>0</b>	0%

**Please comment either positively or negatively on the V.E. Petrucci Library and its usefulness in your education.**

It is a great collection of wine and vine related material. Britt does a great job helping students to learn how to find the info they need.

The library is one of the best aspects of the department!

Britt is one of the few people left here who genuinely cares about help students. The library is a huge resource and is apart of what makes this department.

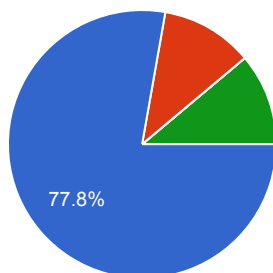
I think Britt does an absolutely fantastic job. I can't think of anything else I would do differently. I would make it more of a requirement to see Britt for projects/papers. I think we still forget everything the library and internet has to offer us. I notice a lot of students lacking in this area.

The library was very helpful in helping me complete assignments.

Britt has been an outstanding resource both for school research and just as a friendly face. I felt comfortable discussing almost anything with her. The space has been a great place in general for meeting other students, study groups, or just killing 10-15 minutes before class starts.

## OVERALL VITICULTURE AND ENOLOGY PROGRAM

**How would you rate your interactions with the department office staff?**



1 - Very positive **7** 77.8%

2 - Somewhat positive	1	11.1%
3 - Neutral	0	0%
4 - Somewhat negative	1	11.1%
5 - Very negative	0	0%

**Please comment either positively or negatively on the department office staff.**

They are all very helpful and supportive to the students.

Great staff! They are always there to help in anyway they can.

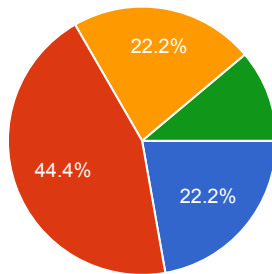
Depends on who you define as office staff. Poor Andrea has been doing a great job considering the adversity she has faced. The overall moral has been shitty, Cynthia has been a huge source for guidance and positive reinforcement.

I think that we have a great office staff and they are more than willing to help us students out whenever possible. I love Andrea, and think she does an amazing job. However, I think it was a huge setback in the department losing Jayne and it could have been avoided. Our dept. took a big setback this year and adding the loss of Jayne didn't help the dept. keep moving forward positively.

The department office staff was always helpful.

Jayne was always on top of my needs and always helpful. Even when I blew it and was asking for a miracle. Which means that there were some big shoes to fill, but Andrea has been doing a good job as well.

**How would you rate your interactions with the department faculty and instructors.**



1 - Very positive	2	22.2%
2 - Somewhat positive	4	44.4%
3 - Neutral	2	22.2%
4 - Somewhat negative	1	11.1%
5 - Very negative	0	0%

**Please comment either positively or negatively on the department faculty and instructors.**

Most of the faculty are very knowledgeable, but some of them could have been a little more focused on teaching. It seems some of them were interested only in research and their classes

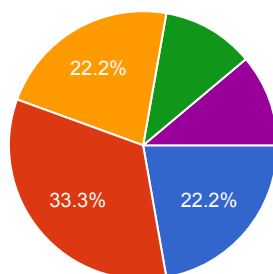
were a distraction from that.

The instructors who have left have their own reasons for leaving and some yes were unprofessional and not the best teachers. I am more scared of the two enology lectures left because of their half ass methodology of teaching. Especially Matt Brain, who is simply unqualified to be teaching Enology, He is constantly mistaken on practices and we should have someone with more drive and proper sanitation practices to be teaching the future of the industry. I would rather talk about this in person.

The instructors, especially Dr. Van Zyl guided and helped me when needed.

On the whole the instruction and interaction with the professors has been good. With a few exceptions. I would rather discuss these in person.

### How would you rate the laboratory facilities in the Department?



1 - Very good	2	22.2%
2 - Somewhat good	3	33.3%
3 - Neutral	2	22.2%
4 - Somewhat bad	1	11.1%
5 - Very bad	1	11.1%

### Please comment either positively or negatively regarding the laboratory facilities.

We had sufficient equipment, but the facility could use a good cleaning out. It could be better organized.

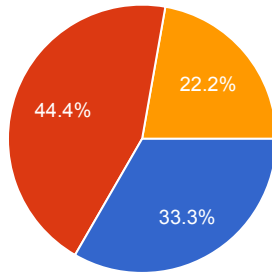
The Winery Lab is a complete disaster and is unsafe. If there was a walk through, legal there would be some issues if the fire marshal came through.

We have the ability to utilize the companies we have connections with in this industry. However, we have instruments that are so old and in such bad shape. If we want students to move forward with the technology offered in this industry, we should have the opportunity to actually use them and have them work and not break down in the middle of a lab! Big companies such as Gallo, TWG, etc that we can get their used lab equipment which is much newer and cleaner than ours.

The facilities were good.

We had what we needed at a minimum. It seemed like budget constraints kept it at just that though -- the minimum.

### How would you rate the vineyard facilities in the Department?



1 - Very good	3	33.3%
2 - Somewhat good	4	44.4%
3 - Neutral	2	22.2%
4 - Somewhat bad	0	0%
5 - Very bad	0	0%

**Please comment either positively or negatively regarding the laboratory facilities.**

It was very convenient for me to collect leaf samples from the variety block for my vit 165 class. But the block could be better cared for.

Jon tried so much to convert the winery into more modern, sanitary practices. That has all gone down the drain and will continue to go down the drain until someone hold him accountable. Talk to Dr. Thornton, and Fugelsang.

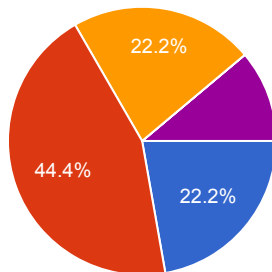
Just look at the greenhouse and that says it all

When taking a Vit lab, the vineyard facilities was my go to place to learn more.

I regret that I did not take more viticulture classes. So I had little experience din the vineyards.

What I had was satisfactory though.

**How would you rate the winery facilities in the Department?**



1 - Very good	2	22.2%
2 - Somewhat good	4	44.4%
3 - Neutral	2	22.2%
4 - Somewhat bad	0	0%
5 - Very bad	1	11.1%

**Please comment either positively or negatively on the winery and its usefulness in your education.**

There are some issues that need to be addressed regarding the cleanliness of the winery. The birds need to be kept out of the facility. Other than the bird problem it is pretty much like any other commercial winery. It is great to have a variety of equipment to work with.

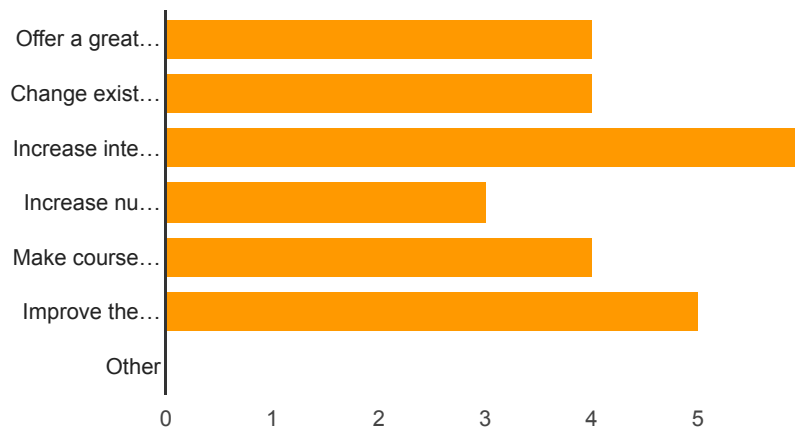
Sanitation is terrible and will continue to degrade and ruin the winery.

I was more in the vineyard side than Enology side.

I only had the chance to go to the winery a couple times, very clean and organized facility.

We have what is needed to get the job done. It would be nice to see some new equipment though. I hear anecdotal reports of our competitors receiving new states of the art stuff all the time. I recognize this is likely at the whim of the CSU system as a whole, not though lack of effort or care of the dept.

**How do you think the overall program could be strengthened?**



Offer a greater variety of courses	<b>4</b>	44.4%
Change existing courses	<b>4</b>	44.4%
Increase internship requirements	<b>6</b>	66.7%
Increase number of hours of practicum/laboratory courses required	<b>3</b>	33.3%
Make course requirements more rigorous	<b>4</b>	44.4%
Improve the quality of instructors	<b>5</b>	55.6%
Other	<b>0</b>	0%

**If you checked CHANGE EXISTING COURSES, please describe how.**

More opportunity for hands on learning. More practical application of enology principles.

Structure the courses more together, and try to divide the classes into more specific subjects to reduce review time and expand more on the material. Follow the proper prerequisite guidelines.

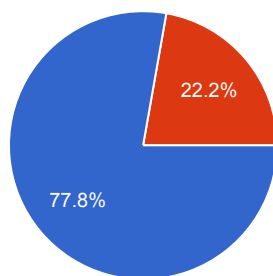
Hire industry professionals who have the proper background to teach.

Lets talk about this in person, I have expressed my whole time at Fresno State my issues and ways to improve the department.

More knowledgeable guidance. The path to graduation is Byzantine with all the prerequisites, order of classes confusing. I know many students who have been set back entire years because they received inadequate guidance. There should be a "roadmap" that is laid out BEFORE a student registers for classes their very first semester. As it stands right now you have to try to piece it together from multiple often contradictory sources. And it seems requirements keep changing. Plus advisors are either unknowledgeable or reluctant. And I have been assigned 3 different advisors during my 2-1/2 years here.

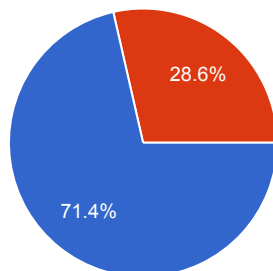
## TELL US ABOUT YOURSELF

**Do you have a job in the grape and/or wine industry?**



Yes	<b>7</b>	77.8%
No	<b>2</b>	22.2%

**If you answered yes to the above question, is it full time or part time?**



Full-time	<b>5</b>	71.4%
Part-time	<b>2</b>	28.6%

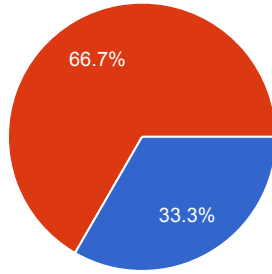
**What is your job title?**

- Research Chemist
- Harvest winemaking intern
- Harvest Inter
- Vineyard Technician
- apprentice to vineyard manager
- Production Enologist
- Cellar intern

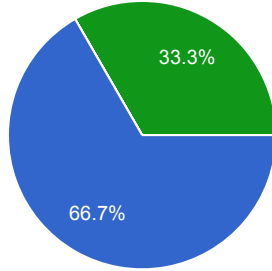
**Are there members of your family in the grape and/or wine business?**

Yes	<b>3</b>	33.3%
-----	----------	-------

No 6 66.7%

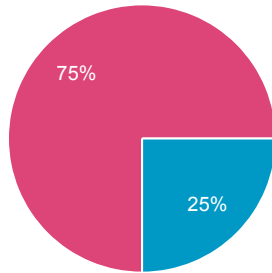


**If yes, which members?**



Parent(s)	2	66.7%
Grandparent(s)	0	0%
Sibling	0	0%
Uncle/Aunt	1	33.3%
Other	0	0%

**If yes, what type of grape and/or wine business are they in?**



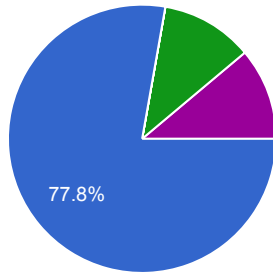
Raisin grape grower	0	0%
Table grape grower	0	0%
Wine grape grower	0	0%
Winery owner	0	0%
Winery worker	0	0%
Vineyard worker	1	25%
Other	3	75%

**What is your age?**

- 28
- 23
- 48
- 25
- 24
- 29
- 39

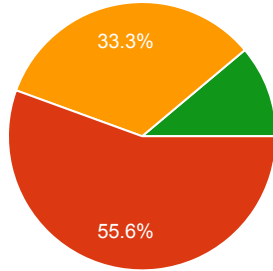
**How would you describe yourself?**





Other 1 11.1%

**What was your GPA (Grade Point Average) at graduation?**



4.0 or higher	0	0%
3.5 - 3.99	5	55.6%
3.0 - 3.49	3	33.3%
2.5 - 2.99	1	11.1%
2.0 - 2.49	0	0%

**Number of daily responses**

