



**Instructional Program Review – Annual Update
2021**

Date:	April 15, 2021
Program and Department:	Viticulture and Enology. Life and Physical Science
CTE Program?	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Additional programs included in this review:	
Date of last comprehensive review:	
Submitted By:	Alfredo Koch
Attachments (* as needed):	<input type="checkbox"/> 6-year assessment plan – All programs, when applicable <input type="checkbox"/> 2-year scheduling plan <input type="checkbox"/> Justification for Resource Requests (if needed)

I. Alignment of the Program with the AHC Mission

AHC Mission: Allan Hancock College fosters an educational culture that values equity and diversity and engages students in an inclusive learning environment. We offer pathways that encourage our student population to achieve personal, academic, and career goals through coursework leading to associate degrees, certificates, transfer, and skills building.

a. Have there been any changes that would require a change to your Program Mission?

No change.

The Agribusiness/Viticulture & Enology program offers courses mainly in the area of viticulture and enology, providing excellent college level education and hands on experience conducting students to obtain an Associate Degree or Certificate, transfer to four-year institutions, or expand their knowledge and practice experience in these areas.

b. Explain how your program mission aligns with the college mission.

The college mission and values can be found here: <https://www.hancockcollege.edu/about/mission.php>

No Change.

II. Student Success, Program Accessibility and Program Capacity

*NO data analysis required this year.

- a. Describe how the program works to promote student success (completions job placement, transfer). Include teaching innovations and use of academic and student support.

No change.

The main tool is to prepare the students to be able to succeed in the industry. Having the students practice in each area and learn the best practices and modern theories.

- b. List any notable accomplishments of the program (student awards, honors, or scholarships can be listed here also)

No change.

There were scheduled meetings with Faculty from Universidad Politecnica de Madrid (Spain) in order to have a similar agreement like the one with U. of Bordeaux to provide further education to our students in a different environment, but it has been delayed until further notice due to current conditions.

A few students have successfully finished their programs at the University of Bordeaux.

III. Quality and Innovation in the Program and Curriculum Review

- a. Are you on track in your assessment plan for course and program SLOs? If not, please explain why.

No change.

- b. Have you shared your assessments or improvement plans with your department, program or advisory committee? If so, what actions resulted? If not, how do you plan to do so in the future?

No change.

- c. Did any of section, course or program improvement plans indicate that your program would benefit from specific resources in order to support student learning and/or faculty development? If so, please explain.

Mobility to reach vineyards and wineries throughout the county would allow us to move wines and accept donations more easily, but more importantly, we would keep visiting growers and producers. This is also valid for the AG program.

A little more wine lab analysis equipment and supplies are needed to carry most of the wine analysis on site with student participation.

- d. In reviewing your outcomes and assessments have you identified any and all that indicate a modification should be made to the course outline, the student learning outcomes or the program outcomes? Please state what modifications you will be making.

No change.

We are planning to modify Certificates into scalable certificates; and brand-new Associate in Science and Certificate degrees in Winemaking are needed.

- e. Have all course outlines been reviewed within the last 5 years? If not, please explain the plan to bring course outlines up to date and include timelines for the review and submission to AP&P.

All course outlines are being reviewed with minor changes like book actualizations and other minor modifications.

- f. For **CTE courses/programs only**, as per §55003, have prerequisites, corequisites and advisories (PCAs) for courses and/or programs been reviewed within the last 2 years?

There are being reviewed at this time.

IV. Focus and Engagement of the Program

- a. Summarize major trends and opportunities as well as challenges that have emerged in the program

There is an opportunity to teach different courses. One is an Evaluation of a Vineyard/Winery course that culminates with a written report and presentation. Another is a Tractor and Equipment course that will soon be implemented, as well as a basic wine appreciation eight-week course in Santa Maria. There is also a plan to offer Responsible Beverage Service for student workers to learn extensively about tasting room regulations.

From previous post validation plan of action (2002), items not implemented include: a dedicated classroom for the program and a request additional fulltime instructor.

From post validation 2010, the bonded winery permit was obtained in 2014, and the development of a clear pathway in a two-year frame has been approved by AP&P in Viticulture and Wine Business, Enology is still pending.

Regarding curriculum changes, newly created courses are in the process of being incorporated as core, selective, or elective courses in viticulture, enology and wine business. More outreach will be conducted to as many vineyards and wineries in Santa Barbara county as possible during 2021-2022 and 2022-2023. A new half-acre of vines has been planted in 2017-18 and is guided to growth also in this season. Streamlined degrees and a schedule of courses designed to finish the program in two years will help to the goal of student graduations. A new curriculum for an AS in Winemaking is being developed.

There may be an opportunity to create summer short programs for students that could come for short courses.

The wine club software has been redesigned in hope that it will help to sell more wines directly or online. The winery management software has been updated as well.

The need is to prepare the greenhouse to become completely operational in 2022 with electricity that is still missing.

- b. List any (internal or external) conditions that have influenced the program in the past year.

The need to produce high quality wines for sales have improved the expectations in the students taking Winemaking Operations courses.

There is still need for wine analysis equipment, electricity for the greenhouse and greenhouse set up. The clonal and trellis demonstration at the vineyard will be important to showcase different training system, ampelography and the clonal differences in the major varietals grown in Santa Barbara County.

A pick-up truck would be very useful for wine supplies, small deliveries, pick up donations and visit vineyards and wineries more often for promotions, internships and collaboration with the community.

The AHC Winery website will allow for wine promotion and online sales, the Santa Barbara Vineyard and Wineries website will help to promote the industry and tourism in the SB county.

In order to increase promotion and participation of our students it is recommended to reapply and continue offering a booth at Unified Symposium in Sacramento.

More engaging materials, including videos can be developed for several courses; this will increase student participation.

Data for Program with Vocational TOP Codes (CTE):

<https://misweb.cccco.edu/perkins/main.aspx>

Please review the data and comment on any trends.

c. Current industry employment and wage data (please cite sources)

Salary averages nationwide by Wine Business Monthly Feb 2020

Annual base pay for the following positions in the central coast CA was

Winemaker \$98,641 Top Sales \$68,372 Office Manager \$62,136 Tasting Room Manager \$56,054 Wine Club Manager \$51,574 Vineyard Manager \$54,829

Source 2020 Wine Business Monthly Salary Survey

d. Industry employment and wage trends

Salaries averaged across all positions increased 2.4 percent between 2019 and 2020. Salaries were relatively flat for winemakers and vineyard managers, but they were up by high single-digits for positions managing tasting rooms or wine clubs

e. TOP code employment CORE indicator report

010400

f. Advisory committee recommendations

No change.

V. Continuous Improvement of the Program

a. Status of Final Plan of Action – Post Validation

Summarize the progress made on the recommendations from your last comprehensive program review plan of action

PLAN OF ACTION	ACTION TAKEN/RESULT AND STATUS

b. List any new resources that the program received in the past year and the results

Source	Specific Resource	Est. Amount \$	Impact on program or course outcomes

RECOMMENDATIONS TO IMPROVE STUDENT LEARNING OUTCOMES AND ACHIEVEMENT from Final Plan of Action – Post Validation	Strategic Direction from AHC Strategic Plan	TARGET DATE
Coordinate with the local industry our College Internship program	SLS 2,3,4,6, 11	Ongoing
Establish Student Outcomes Assessments in all classes	SLS 1,2,3,4,6	Ongoing

Follow up with a Tutor's program to improve student achievement	SLS 2,3,4,6	Ongoing
Promote work practices internships and student exchange with other institutions.	SLS 2,3,4,6	Ongoing
Broaden the use of Blackboard/Canvas as a supplement in all courses	SLS 6	Ongoing
Improve the engagement in all courses with updated materials, videos, games and quizzes.	SLS 2,3,4,6	Ongoing
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Broaden the use of Blackboard/Canvas as a supplement in all courses	SLS 6	Ongoing
Improve the engagement in all courses with updated materials, videos, games and quizzes.	SLS 2,3,4,6	Ongoing
RECOMMENDATIONS TO IMPROVE THE EDUCATIONAL ENVIRONMENT	Strategic Plan Goal	TARGET DATE
Curricular Changes		
1. A new AS degree and Certificate is needed in Winemaking/Enology.	SLS 2,3,4, IR 2	Ongoing
2. Send for approval the Agriculture Science AS. Then the Agribusiness AST and Plant Propagation AST.	SLS 2,3,4, IR 2	Done
3. Include newly created courses as core, selectives, or electives in curriculum. Bring back the Winemaking operations course as required allowing students 18+ to take these courses. (Revise course to 18-year-old students)	SLS 2,3,4, IR 2	Done
4. Conduct assessment about Winemaking/Enology Curriculum, Wine Business Curriculum and Agriculture Curriculum		
5. Design distance learning introductory courses. One in each discipline Viticulture, Winemaking, Wine Business. Add a Wine Financial management course.		
6. Develop new Online courses for wine business	SLS 1,2,3,4, IR 2	Ongoing
7. Make our website program access information more streamlined		
8. Prepare videos, games and activities for student engagement.		

<p>9. Prepare more field trips, participation in industry activities.</p>	<p>SLS 2,3,4, IR 2</p>	<p>Fall 2020</p>
	<p>SLS 2,3,4, IR 2</p>	<p>Fall 2022</p>
	<p>SLS 2,3,4, IR 2</p>	<p>Fall 2019</p>
	<p>SLS 2,3,4, IR 2</p>	<p>Ongoing</p>
	<p>SLS 2,3,4, IR 2</p>	<p>Ongoing</p>
<p>Co-Curricular Changes</p> <ol style="list-style-type: none"> 1. Reevaluation and update class materials, including viticulture, wine analysis, winemaking class lab manuals. 2. Prepare exercises for each class in Canvas and study materials. 3. Update course outlines for instructors in selected classes e.g. Wine Analysis, Food and Wine Pairing, Viticulture, Winemaking, and Wine Business 4. Coordinate guest speakers and field trips in order to allow all students from the program to participate 5. Prepare guide for part time faculty in agribusiness 	<p>SLS 4, IR 2</p>	<p>Ongoing</p>
	<p>SLS 4, IR 2</p>	<p>Ongoing</p>
	<p>SLS 4, IR 2</p>	<p>Ongoing</p>
	<p>SLS 4, IR 2</p>	<p>Ongoing</p>
	<p>SLS 4, IR 2</p>	<p>Done</p>
<p>Neighboring College and University Plans</p>		
<p>Related Community Plans</p> <ol style="list-style-type: none"> 1. The wine sales can improve participation in the community and promote the overall program. 2. One possibility to study would be to offer, together with Culinary Arts, a series of dinners served by our students, pairing food and wine. 3. We could also use funnier wine labels. We could possibly represent different programs with one label dedicated to each, e.g. dance, automotive, ceramics, music, biology, etc. 	<p>SLS 6, 7, 11</p>	<p>Ongoing</p>
	<p>SLS 6, 7, 11</p>	<p>Fall 2020</p>
	<p>SLS 6, 7, 11</p>	<p>Ongoing</p>

RECOMMENDATIONS THAT REQUIRE ADDITIONAL RESOURCES	Strategic Plan Goal	TARGET DATE
Facilities 1. Operational greenhouse (Electricity and others). Estimated cost (\$20K) 2. Clonal demonstration and different trellis systems at the campus vineyard Estimated cost (\$2K) 3. Signage on vineyard and winery. Inside vineyard, signage of different clo and cultivars. (\$3K)	SLS 2, 6, IR 2 SLS 2, 6, IR 2 SLS 2, 6, IR 2	Fall 2019 Fall 2020 Ongoing
Equipment 1. Filtration new equipment for winery. (\$35K) (Probably purchased by AH V&E Foundation) 2. Pickup truck for agriculture and viticulture (\$15K) 3. Kegs and carboys are needed at the winery. (\$2K) 4. One fermentation tank for red wine. (\$13K) 5. Barrel steam cleaner. (\$12K) 6. Capper for winery. (\$7K) 7. Tractor with cabin for vineyard. (42K)	SLS 2, 6, IR 2 SLS 2, 6, IR 2 SLS 2, 6, IR 2 SLS 2, 6, IR 2 SLS 2, 6, IR 2 SLS 2, 6, IR 2 SLS 2, 6, IR 2	Done. Fall 2020 Done Fall 2020 Done Done Done

c. List any new or modified recommendations below, including rationale for these in the table.

Program Improvement Plan (Program Priority Number, year)	Anticipated Outcome (Goal)	Program Goal Status (Indicate if this goal is ongoing from a previous Annual Or Comprehensive Program Review or new this year).	Alignment to Strategic Directions and planning goals (see "Alignment to Strategic Directions" Attached	Activities	Justification (Evidence of need)	Resource Request (From table Below)	Anticipated Completion Date or On-going
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Marketing Campaign for V&E program	Increased awareness of the AHC V&E program	New this year	Goal E1, SLS2, SLS3	Social media marketing, field visits,	Better outreach to increase awareness of the program and student completions	Other	2022
Improvement of course materials	Better courses	Ongoing	Goal SLS1, SLS2, SLS6, IR3	New handbooks and videos	Learning improvements	Technology	Ongoing

d. Summary of request for resources. Please list the type of request (facility, technology, staffing, equipment, other) and rank their priority.

Resource Requests (Program, RRX year)	Item	Program Goal	Type	One-time cost	On-going cost (per fiscal year)	Anticipated Completion Date or On-going
Marketing program campaign	1	Program Outreach	Other	\$10,000		2020
Tent for Tasting room area	2	Improve lab area for winery demonstrations and sales	Facilities	\$17,000		2021
Winemaking Instructor	3	Improve education	Staffing	\$100,000	\$100,000	On-going
Pickup truck	4	Mobility and transport for donations, visits, wine deliveries	Equipment	\$20,000		2021
Must and Wine Pump	5	Show current technology – wine/must movement	Technology	\$21,000		2020
Dish washer or Repair	6	Sanitization	Facilities	\$800/ \$6,000		Donated need repairs
Wine lab analysis equipment	7	Wine quality and stability	Technology	\$5,000		2020

Wine Barrels	8	Show current technology Open canopies	Technology	\$3,000		2021
Red Fermentation Tank	9	Showcase red fermentation with lees management	Technology	\$5,000		2021
Rotary Fermentation Barrel	10	Showcase red fermentation with lees management	Technology	\$5,000		2021