

## Program Learning Outcomes Viticulture and Enology

**Communication skills** (i.e., oral and written communication, listening, interviewing, etc.)

- Demonstrate the use of oral and written communication skills, including such skills as writing technical reports, communicating technical information to a non-technical audience, and making formal and informal presentations.

**Critical thinking/problem solving skills** (i.e., creativity, resourcefulness, scientific reasoning, analytical thinking, etc.).

- Apply critical thinking skills to new situations.
- Understand, evaluate, and apply scientific principles to grape and wine production problems. Define a problem, identify potential causes and possible solutions, develop analytical methods for determining the best solution.

**Practical Skills** (i.e., experimental design, proper laboratory techniques, data analysis, etc.)

- Understand the objective of wine- and grape-related experiments, properly carry out the experiments, and appropriately record and analyze the results.
- Use standard laboratory equipment, modern instrumentation, and classical techniques to carry out experiments.
- Know and follow the proper procedures and regulations for safe handling and use of chemicals

**Interaction skills** (i.e., teamwork, mentoring, leadership, networking, interpersonal skills, etc.)

- Work effectively and professionally with others with commitment to the highest standards of professional integrity and ethical values.
- Provide leadership in a variety of situations.
- Deal with individual and/or group conflict.

**Information acquisition skills** (i.e., written and electronic searches, databases, Internet, etc.).

- Independently research scientific and non-scientific information.
- Completely use library resources.
- Develop a holistic sense of grape and wine production, including its environmental and global impacts.