

WORK PROCESS SCHEDULE

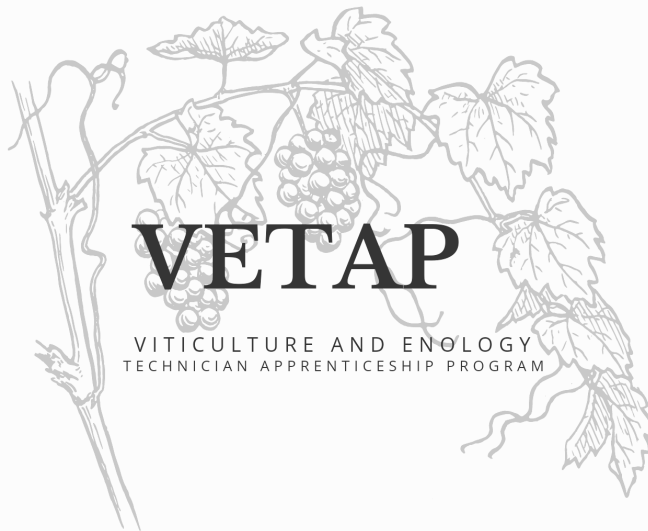
AND

RELATED INSTRUCTION

HARVEST PRE-APPRENTICESHIP

FOR THE VITICULTURE AND ENOLOGY

TECHNICIAN APPRENTICESHIP PROGRAM



Work Process Schedule

Harvest Pre-Apprenticeship
Estimated Program Length: 60-300 hours
Apprenticeship Type: <input type="checkbox"/> Competency-Based <input checked="" type="checkbox"/> Time-Based <input type="checkbox"/> Hybrid

Harvest		
	Date Completed	Initial
<ul style="list-style-type: none"> Inspect Incoming Fruit De-Stemming Crushing Fermenting Pressing Must Adjustment Calculations 		

The above work process is intended as a guide. It is not to be followed in any particular sequence, and it is understood that some adjustments may be necessary in the hours allotted for different work experience. In all cases, the apprentice is to receive sufficient experience to make the apprentice fully competent and use good workmanship in all work processes which are part of the trade. In addition, the apprentice shall be fully instructed in safety and OSHA requirements.

Related Instruction Outline

Provider
Name: MiraCosta Community College
Address: 1 Barnard Drive, Oceanside, CA 92056

Course Number	Course Title	Contact Hours
HORT 299	Occupational Cooperative Work Experience	60-300

Provider
Name: Mt. San Jacinto Community College
Address: 1499 N. State Street, San Jacinto, CA 92583

Course Number	Course Title	Contact Hours
WINE 549	Cooperative Work Experience: Viticulture, Enology, and Winery Technology	60-300

Provider
Name: Viticulture and Enology Technician Program
Address: ONLINE

Course Title
Harvest Basics
Harvest Safety