

Short-Term Study Abroad Program Information

Please provide the following information:

Study Abroad Program Name: UGA Cortona - Viticulture & Enology Maymester
 Study Abroad (SABD) Course ID: SABD 1069
 Study Abroad (SABD) Course CRN: 54141
 Semester Program will be Offered: Maymester 2018
 Program Leader/Contact Name: Christopher Robinson
 Program Leader/Contact Phone Number: 706 542 4519
 Program Leader/Contact Email Address: cpr71@uga.edu
 Program Start Date (First meeting with enrolled students): 5/6/2018
 Program End Date (Last meeting with enrolled students): 5/30/2018
 Travel Start Date: 5/6/2018
 Travel End Date: 5/30/2018
 Anticipated Number of Total Students Participating in Program: 25
 Anticipated Number of UGA Students: 23
 Anticipated Number of Transient Students: 2
 Anticipated Number of Undergraduate Students in the Program: 25
 Total Number of Credit Hours Taken by Each Undergraduate Student: 4
 Anticipated Number of Graduate Students in the Program: 0
 Total Number of Credit Hours Taken by Each Graduate Student: NA

Please list each course offered through the program on a separate row below:

Course Title	Course Prefix	Course Number	CRN(s)	Credit Hours	Schedule Type	Instructor(s)	Department of Instructor(s)	Course Start Date	Course End Date	Total Lecture Hours	Total Field/ Lab Hours	Total Contact Hours*
Viticulture and Enology in the Mediterranean Region	PATH(HORT)(FDST)	3050	61022, 61046, 61015	4	Lecture	Phil Brannen; Dave Lockwood; Joe Frank	PATH; HORT; FDST	5/6/2018	5/30/2018	59	25	71.5

*Total Contact Hours = Total Lecture Hours + (Total Field Hours / 2)
 Courses require 12.5 contact hours for each credit hour earned

Please also complete the Academic Itinerary found on the second worksheet of this document.

For questions, please contact the Office of Curriculum Systems at currsys@uga.edu or 706-542-6358.

Academic Itinerary

Study Abroad Program Name: UGA Cortona - Viticulture and Enology Maymester Program
Study Abroad (SABD) Course ID: SABD 1069
Program Start and End Dates: 5/6/2018 - 5/30/2018
Instructors and Courses Taught:

Instructor	Course(s) Taught
Phil Brannen	PATH(HORT)(FDST) 3050
Dave Lockwood	PATH(HORT)(FDST) 3050
Joe Frank	PATH(HORT)(FDST) 3050

*All courses should be taught independently. Please include individual class days and times for each course.

**If multiple courses are offered in the program, please use a new column for each course.

Date/Time	Activity Description*	Instructor(s)	Contact Hours	
			PATH(HORT)(FDST) 3050 Lecture	Field/ Lab
5/7/2018: 4:00 - 6:00 pm	Arrival/Orientation Cortona Residential Center	Director, Chris Robinson		2.0
5/8/2018: 9:00 - 12:30; 2:00 - 4:00 pm	Risks of Wine consumption; Wine and the Mediterranean diet; Orientation to Cortona; Wine appreciation film and lecture	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.0
5/9/2018: 8:30 - 12:00	History of Wine; Grape species and varieties	Phil Brannen; Dave Lockwood; Joe Frank	3.5	
5/10/2018: 9:30 - 12:00; 2:30 - 3:30 pm	Introduction to sensory evaluation; Aroma training	Phil Brannen; Dave Lockwood; Joe Frank	2.5	1.0
5/11/2018: 8:30 - 12:00; 3:00 - 5:30 pm	Grape diseases: Introduction and history; Student Presentations; Wine Regions and styles; Individuality in taste perception; Sensory lab - international white wines	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/12/2018: 7:30am - 5:30 pm	Excursion to Torgiano & Assisi: Wine Museum; Assisi Basilica	Phil Brannen; Dave Lockwood; Joe Frank	4.0	
5/14/2018: 8:30 - 12:00; 3:00 - 5:30 pm	Grape Vine physiology; student presentations; Wine regulations and labels; Flavor of red wines; Sensory lab - international reds	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/15/2018: 8:30 - 12:00; 3:00 - 5:30 pm	Terroir and site selection; student presentations; Introduction to wine projects, project requirements, project teams organization; Crushing, destemming, pressing decisions; Psychology of tasting; Sensory session - white wines of northern Italy	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/16/2018: 8:30 - 12:00; 3:00 - 5:30 pm	Soil types, vineyard layout/preparation decisions Student presentations (3) Maceration and must adjustment Group meetings and project research Question session Student presentations (1); Sensory lab White wines of Southern Italy	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/17/2018: 8:00 - 12:00; 3:00 - 5:30	Pruning, training, trellising decisions Student presentations (3) Use of sulfite and fermentation decisions Group meetings and project research; Question session Red wines of Italy Sensory: Red wines of northern Italy	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/18/2018: 8:00 - 12:00; 3:00 - 5:30	Alternative grape production systems Student presentations (3) Fermentation including malo-lactic Group meetings and project research Oak Aging Sensory - Red wines of Southern Italy	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/19/2018:	Exam I	Phil Brannen; Dave Lockwood; Joe Frank		
5/20/2018:	Project groups meet (optional) Free	Phil Brannen; Dave Lockwood; Joe Frank		
5/21/2018: 7:30am - 5:30 pm	Field trip: Chianti Classico - Brolio Estate Lunch in Arezzo (on your own) Avignonesi Estate (tour and tasting)	Phil Brannen; Dave Lockwood; Joe Frank	4.0	
5/22/2018: 8:30 - 12:00; 3:00 - 5:30 pm	Yield control; harvesting decisions Student presentations (3) Clarification, aging decisions Project research Sangiovese wines Sensory: Tuscan red wines	Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5

	Pest control programs Student presentations (3) Cork and other bottle closures Making dessert wines Project research Food Wine Pairing Student presentations (3) Taste red blends (supertuscans)			
5/23/2018: 8:30 - 12:00; 3:00 - 5:30 pm		Phil Brannen; Dave Lockwood; Joe Frank	3.5	2.5
5/24/2018: 8:30 - 9:30; 10:30 - 12:30 pm	Making sparkling wine Field trip to Antinori estate "La Braccessa"	Phil Brannen; Dave Lockwood; Joe Frank	3.0	
	Written project reports due Project presentations Peer evaluation of project groups Sensory: Dessert and sparkling wine			
5/25/2018: 8:30 - 12:00; 2:30 - 5:30 pm		Phil Brannen; Dave Lockwood; Joe Frank	6.5	
5/26/2018:	Exam II (includes to May 24)	Phil Brannen; Dave Lockwood; Joe Frank		
5/27/2018: 8:30 - 12:00; 2:30 - 5:00 pm	Free	Phil Brannen; Dave Lockwood; Joe Frank		
5/28/2018: 7:30am - 5:30 pm	Final Exam/hand in wine notebooks: Field trip to Montalcino: Fanti Estate	Phil Brannen; Dave Lockwood; Joe Frank	4.0	
5/29/2018:	Depart for Rome	Phil Brannen; Dave Lockwood; Joe Frank		
5/30/18: End of UGA Cortona Viticulture & Enology Maymester				
	Total Hours	Total Lecture Hours Total Field/ Lab Hours	59.0	25

Total Contact Hours	71.5
----------------------------	------

Total Contact Hours = Total Lecture Hours + (Total Field Hours / 2)
Courses require 12.5 contact hours for each credit hour earned

Initial academic itineraries are understood to be tentative and subject to change. Please be as specific and accurate as possible.

For questions, please contact the Office of Curriculum Systems at currsys@uga.edu or 706-542-6358.