

Viticulture Internship – Additional Considerations

The following is a list of questions that each student in a vineyard/viticulture-based internship should try to address within each of the following areas outlined in the internship report grading rubric. These are **in addition to** those already included in the rubric and are meant to provide some clarity for viticulture students. These questions are based on functioning of the operation and will help the student to gain a better understanding of the vineyard operation and management.

Objective 1: Describe the characteristics of the horticulture operation where the internship is completed.

1. Physical make up of the operation
 - Soil types of the different vineyard blocks
 - Water resources available
 - Age of vineyards, date planted, etc.
2. Description of what the operation does (See business practices below)
3. Organization of the operation
4. Description of the personnel (all individuals in the business operation)
 - a. Owner
 - b. Managers, upper administration
 - c. Viticulturists/Vineyard Managers
 - i. Educational requirements for positions or of the individuals?
 - d. Vineyard labor crews (if utilized)
 - i. How many individuals are on a crew?
 - ii. How many crews are needed and when?
 - iii. How are the crews organized (labor contractor)?
 - iv. Are crew members permanent, seasonal or immigrant contract laborers?
 - v. What is the pay scale for crew members?
 - e. Tractor drivers, special technicians with focused work areas in the operation
 - f. Consultants to the operation (vineyard, winery, pest scouts or advisors?)
5. Business practices
 - a. Grape contracts
 - i. If they sell grapes to wineries, indicate how they form grape contracts (who in the operation arranges this, what, how, when, the duration of those contracts).
 - ii. Do they make agreements based on prices per ton or price per acre?
 - iii. How do they manage the grapes based on these contracts?
 - b. If they make wine, indicate the percentage of the business sales in the different areas of marketing (on-site, online, events, wine clubs, etc).
6. Horticultural Practices & Procedures
 - a. Viticulture practices and vineyard production for the entire season should be included in the report. Although the internship may span only a portion of the year, students are expected to have an understanding of the production practices for that operation.

- b. What are the expenses of the vineyard production practices? Where are the heaviest and least expenditures of the business in vineyard management, referring to both time and money?
- c. Describe the IPM program used (diseases, insect, weeds)
- d. Describe other management programs
 - i. Nutrient
 - ii. Irrigation (timing and frequency)
- e. Describe vineyard data collection system
 - i. Production efficiencies - hour logs, timing of work crews, costs
 - ii. Vineyard growth and development stages recorded with pest management practices
 - iii. Production information data collection
 - 1. Pest and disease pressures, pruning weights, phenology information, heat units, yields, flowering/fruit set estimations, etc.

Learning Objective 2: Systemically evaluate aspects of the operation that affect its current and future success.

- 1. Systemic evaluation of two selected issues which are important to the current success of the operation and that of their continued success.
 - a. Identify areas in which the business does well and areas that they may need to improve. Use characteristics or practices as the “issue.” Isolated incidences should not be used as an “issue.”

Learning Objective 3: Reflect on the internship, analyze the experience and integrate new knowledge.

- 1. Explain what you have learned on this internship and what you have brought to the operation through your experience at OSU, having gone through the necessary course work in Viticulture and Enology. If you have not gotten through appropriate course work at the time of the internship, be sure to state this in your report.
- 2. Use appropriate viticulture terminology and practices: Be sure to use the correct viticulture (horticulture) or enology specific terminology while in the internship but also throughout the internship report.

Learning Objective 4 – Writing proficiency and professionalism

- 1. **Professionalism is CRITICAL.** Please be sure to keep this in mind when working during the internship. You are representing yourself, OSU and the Viticulture Program. Your professionalism should be used to help you advance in your education and serve as a stepping point to advancing your career post-graduation. Professionalism is also required in the final report and should reflect on paper your experiences.
- 2. Be sure to use correct spelling and grammar for this report. The final report should reflect a final product after a number of drafts that are edited by others to help ensure adequate clarity, grammar and professionalism.