

PROGRAM REVIEW Fall 2017

Program: Viticulture and Winery Tech

Division: MSEPS

Date: October 11, 2017

Writer(s): David Everett

SLO/SAO Point-Person: David Everett

Audience: Deans, Vice Presidents of Student Services and Academic Services, All Planning and Allocation Committees. This document will be available to the public.

Uses: This Program Review will be used to inform the campus and community about your program. It will also be used in the processes of creating Division Summaries, determining College Planning Priorities and allocating resources. A final use is to document fulfillment of accreditation requirements.

Time Frame: This Program Review should reflect on program status during the 2016-17 academic year. It should describe plans starting now and continuing through 2017-18. This document also provides the opportunity to describe more long-term plans (optional).

Sections: The first section of this Program Review focuses on general program reflection and planning. The second section is a review of curriculum. Only programs with curriculum need to complete Section 2. The third section is a CTE update, to be completed by CTE programs only.

Topics: A list of topics of particular interest to Program Review readers can be found here:

<https://goo.gl/23jrxT>

Help: Contact Karin Spirn: kspirn@laspositascollege.edu

Instructions:

- 1) Please respond to each question as completely as possible.
- 2) If the requested information does not apply to your program, write "Not Applicable."
- 3) Optional: Meet with your dean to review this document before October 13.
- 4) Send an electronic copy of this form to Karin Spirn and your Dean by October 16

Links:

Program Review Home Page: <https://goo.gl/XATqjJ>

Fall 2016 Program Review Updates : <https://goo.gl/YV8QOt>

Frequently Asked Questions: <https://goo.gl/ilhRtt>

Section One: Program Snapshot

A. Data Review: Describe any significant changes to your program's data since last year's Program Review Update (Fall 2016).

Possible sources of relevant information might include, but are not limited to, the following:

- Data generated by your program
- Data from the Office of Institutional Research (<https://goo.gl/WuR9cQ>)
- CEMC Data
- Labor Market Data
- SLO/SAO Data

VWT offers a viticulture (wine-growing) program and an enology (wine-making) program. Both of these programs offer certificates, which can lead to associate in science degrees; as well as transfer. The largest segment of VWT students (approximately 38%) indicate "Occupational/Job Training" as their educational goal. Approximately 18% indicate "Transfer with or without a degree." Fifteen percent indicate their desire to obtain an Associate Degree. And approximately 15% indicate they are taking VWT courses for "Personal Development."

95% of VWT are Part-Time students (with 64% of them taking less than 6 units or presumably one VWT course at a time). 98% of students are 21 years of age or older (as might be expected in a "wine" program). 50% of VWT students are 50 years of age or older. And 50% of VWT students already possess a BA/BS or higher degree. This student data is consistent with the educational goal of "occupational/job training." Many VWT students already possess a college degree, and they enroll in VWT courses to update their wine knowledge for their current wine-related career or to pursue a new/second career in the wine industry. VWT students report that they enroll in VWT courses to get "hands-on" occupational/job training that they can't get anywhere else. Students value the practical experiences they get working with vineyard and winery equipment as these skills are invaluable in the industry, but these skills can't be developed by just "walking in" to a winery.

B. Changes to Program and Needs: Describe any significant changes to your program or your program's needs since the previous Program Review Update (Fall 2016).

The VWT program continues to make instructional equipment acquisitions. This past year we acquired a grape elevator, a vibrating sorter, a conveyor sorting table, and a bottling line. These acquisitions have greatly upgraded the wine-making instructional equipment, and hence the curriculum that students are exposed to. While there is yard space to house this equipment, these items reside outside year round prone to weather damage and degradation.	Mark an X next to each area that is addressed in your response.	
	Definitions of terms: https://goo.gl/23jrxt	
	<input type="checkbox"/>	Community Partnerships/Outreach
	<input type="checkbox"/>	Curriculum*
	<input type="checkbox"/>	Enrollment Management

<p>There continues to be a need for additional teaching and instructional equipment storage space. The VWT program needs a dedicated production facility. The production facility should include a covered well-lighted exterior pad that is large enough to house all vineyard and press equipment. The exterior pad requires drive through vehicle access and a large roll up door for entrance into the interior of the production facility. The interior of the production facility should have a tank room, barrel room, wine lab, tool room, cold storage, classroom, wine hospitality lab, and restroom. A winery production facility (or teaching winery) should be built with the current Facilities Bond. There is plenty of funding to support the construction is a first rate wine instruction facility to support California's oldest wine growing region.</p> <p>In last year's program review, the disrepair of the vineyard was described. The Vineyard Operations class was cancelled for 3 semesters in a row (due to relatively low enrollments) and not scheduled during summer session, and this had a negative impact on the Campus Hill Vineyard. With no students to assist with the upkeep of the vineyard, there was no way one faculty member (myself) could manage the vineyard effectively on top of prepping for classes, attending required meetings and committees, and instructing classes. Thankfully, the college finally filled the HORT/VWT Lab Tech position, and this has provided some assistance. With the Campus Hill Vineyard in disrepair, the college is out of compliance with a covenant agreement with adjacent Shea Homes housing division. The college president requested that M&O/Grounds take permanent responsibility of the perimeter of the vineyard. This has been a tremendous help, as now the VWT department can focus on the vineyard itself, and not be concerned with the weed control and v-ditch that surrounds the vineyard and bumps up to the Campus Hill Drive sidewalks and the pedestrian path that runs along the vineyard and the Shea Homes properties. There is still a need to establish a long term vineyard maintenance contract.</p> <p>Every program review since the inception of the VWT program, has described the need for the college to pursue a winery Bond. A Bond is required to produce and/or distribute wine. The VWT program has provided both the College Administration as well as the College Foundation with information about pursuing a bond, but no action has been taken by either entity. The VWT Advisory Board also recommends acquiring a winery Bond.</p> <p>There has been no change in the VWT program's operating budget for over 10 years. The amount was set when there was no vineyard; no instructional equipment to calibrate, maintain, and/or repair; and no lab courses that required solutions or supplies. Two thousand dollars a year is not sufficient to support the operations of the program. (Students pay "materials fees" for all wine purchases related to sensory</p>		External Factors
	X	Facilities,** Supplies and Equipment (Including Software)
		Financial/Budgetary
		Human Resources
		Learning Support
		LPC Planning Priorities https://qoo.gl/LU99m1
		Pedagogy
		Professional Development
		Services to Students
		SLO/SAO Process
		Technology Use
	*Curriculum will also be addressed in Part 2 (Curriculum Review).	
	**Facilities will also be addressed in Question H.	

classes, so no program budget is used to support this).	
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C. Reflection: What plans from the [2016 Program Review Update](#) or any [previous Program Reviews/Updates](#) have been achieved and how?

<p>Last year's program review described the need to update the VWT website. With assistance from the CTE Project Manager, the VWT website was updated.</p> <p>Last year's program review described the need for VWT facilities. VWT Faculty has submitted facility needs to Dean to be included in new FMP.</p> <p>The VWT program successfully acquired additional instructional equipment through RAC and CTE grant processes to support student learning.</p> <p>Some COR were updated to reflect current/modern wine industry knowledge and practices. Additional COR updates are still needed.</p> <p>Advisory Board approved content and course sequence for a new Career Certificate in Wine Hospitality. New program proposal in process in CurricuNet.</p>	Mark an X next to each area that is addressed in your response.	
	Definitions of terms: https://goo.gl/23jrxt	
		Community Partnerships/Outreach
	X	Curriculum*
		Enrollment Management
	X	External Factors
	X	Facilities,** Supplies and Equipment (Including Software)
		Financial/Budgetary
		Human Resources
		Learning Support
		LPC Planning Priorities https://goo.gl/LU99m1
		Pedagogy
		Professional Development
		Services to Students
		SLO/SAO Process
X	Technology Use	
*Curriculum will also be addressed in Part 2 (Curriculum Review).		
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D. Impacts to Students (Optional): Discuss at least one example of how students have been impacted by the work of your program since the last Program Review Update (only if you did not already answer this in Questions A, B or C).

No response.	Mark an X next to each area that is addressed in your response.	
	Definitions of terms: https://goo.gl/23jrxt	
		Community Partnerships/Outreach
		Curriculum*
		Enrollment Management
	External Factors	

	Facilities,** Supplies and Equipment (Including Software)
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E. Obstacles: What obstacles has your program faced in achieving plans and goals?

<p>Instructional space remains a challenge. There is not enough instructional space to safely carry out course offerings. Many lab sessions, for example, must occur outside, at night because there is not sufficient “winery” space.</p> <p>The College still has not pursued a Winery Bond. Every program review since the inception of the VWT program, has described the need for the college to pursue a winery Bond. . The VWT Advisory Board has recommended acquiring a winery Bond. A Bond is required to produce and/or distribute wine. The VWT program has provided both the College Administration as well as the College Foundation with information about pursuing a bond, but no action has been taken by either entity.</p> <p>VWT operating budget is insufficient. Supplies and operating materials are needed beyond the amount the small amount budgeted each year. Operating budget has not increased.</p> <p>Updating curriculum remains a challenge. The one faculty member is trying to carry out all curriculum updates for 15 courses, 2 degrees, and 3 certificates. But, the amount of curriculum work that is needed in addition to other professional responsibilities, managing a vineyard, managing wine making, and teaching all VWT courses is overwhelming. The Curriculum Committee Chair, Craig Kutil, has been very helpful, but juggling all these responsibilities is A LOT for one faculty member.</p> <p>Vineyard maintenance remains a challenge. There is still a</p>	Mark an X next to each area that is addressed in your response.	
	Definitions of terms: https://goo.gl/23jrx	
	X	Community Partnerships/Outreach
	X	Curriculum*
		Enrollment Management
		External Factors
	X	Facilities,** Supplies and Equipment (Including Software)
	X	Financial/Budgetary
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need to establish a long term vineyard maintenance contract. It is unrealistic to expect a single faculty member (with student help alone) to maintain the 4 acre vineyard in addition to all other faculty responsibilities. Either an outside contract or a partnership with a local vineyard crew should be established.	
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F. Short Term Planning: What are your most important plans (either new or continuing) for next year?

Get all CORs, Degrees, and Certificates updated and in order. Have updated CORs, Degrees, and Certificates accurately reflected on website and in catalog.	Mark an X next to each area that is addressed in your response.	
	Definitions of terms: https://goo.gl/23jrxt	
		Community Partnerships/Outreach
	X	Curriculum*
		Enrollment Management
		External Factors
		Facilities,** Supplies and Equipment (Including Software)
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G. Long Term Planning (Optional): Please detail any long-term plans for the next 3-5 years. (Only if you have significant plans, such as implementation of a grant project, creation of long-term initiatives including those using restricted funds such as Equity or SSSP, construction and outfitting of a new building).

No response.	Mark an X next to each area that is addressed in your response.	
	Definitions of terms: https://goo.gl/23jrxr	
		Community Partnerships/Outreach
		Curriculum*
		Enrollment Management
		External Factors
		Facilities,** Supplies and Equipment (Including Software)
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		Pedagogy
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		Technology Use
	*Curriculum will also be addressed in Part 2 (Curriculum Review).	
	**Facilities will also be addressed in Question H.	

H. Do you have any facilities needs that are currently unmet? If yes, please describe.

Yes!!

There continues to be a need for additional teaching space, and instructional equipment storage. The VWT program needs a dedicated production facility. The production facility should include a covered well-lighted exterior pad that is large enough to house all vineyard and press equipment. The exterior pad requires drive through vehicle access and a large roll up door for entrance into the interior of the production facility. The interior of the production facility should have a tank room, barrel room, wine lab, tool room, cold storage, classroom, wine hospitality lab, and restroom. A winery production facility (or "teaching winery") should be built with the current Facilities Bond. There is plenty of funding to support the construction of a first rate wine instruction facility to support California's oldest wine growing region.

In last year's program review, the disrepair of the vineyard was described. The Vineyard Operations class was cancelled for 3 semesters in a row (due to relatively low enrollments) and not scheduled during summer session, and this has had a negative impact on the Campus Hill Vineyard. With no students to assist with the upkeep of the vineyard, there was no way one faculty member could manage the vineyard effectively on top of prepping for classes, attending required meetings and committees, and instructing classes. Thankfully, the college finally filled the part time HORT/VWT Lab Tech position, and this has provided some assistance. With the Campus Hill Vineyard in disrepair, the college is out of compliance with a covenant agreement with adjacent

Shea Homes housing division. The college president requested that M&O/Grounds take permanent responsibility of the perimeter of the vineyard. This has been a tremendous help, as now the VWT department can focus on the vineyard itself, and not be concerned with the weed control and v-ditch that surrounds the vineyard and bumps up to the Campus Hill Drive sidewalks and the pedestrian path that runs along the vineyard and the Shea Homes properties. There is still a need to establish a long term vineyard maintenance contract to care for the 4 acre Campus Hill Vineyard.

In the short-term (until new HORT and VWT facilities are constructed), it is imperative that drive way access be maintained to the HORT/VWT yard and back of room 806. Over the past few years, drive way access has been increasingly restricted due to construction of central utility plant, as well as AUTO and WELD supplies.

I. Mission: Explain how your program's plans and accomplishments support the mission of Las Positas College:

Las Positas College is an inclusive learning-centered institution providing educational opportunities and support for completion of students' transfer, degree, basic skills, career-technical, and retraining goals.

The VWT department offers courses, certificates, and degrees, that support students' transfer, degree, career-technical, and retraining goals.

J. Program-Set Standard (Instructional Programs Only): Did your program meet its program-set standard for successful course completion? __XX__yes ____no

(This data can be found here: <https://goo.gl/b59nCy>)

If your program did not meet your program-set standard, discuss possible reasons and how this may affect program planning or resource requests.

N/A

K. SLO/SAO Reflection: Describe an example of how your program used course SLO data (CSLOs), Student Service Area Outcome (SAO) data or Program SLO data (PSLOs) from last year (2016-17) to impact student learning or achievement. Focus on PSLOs or CSLOs where you have multiple semesters of data to analyze. (Copy the box below if you would like to discuss multiple examples.)

VWT 42 Fall winery operations

The student will demonstrate proficiency at measuring and analyzing the required analysis parameters of must and wine

I was having challenges getting the students to reach an overall level of proficiency with the CSLO. Results were a bit all over the place so I decided to try a different approach. I designed the analysis labs to interact with each other as prerequisites. In other words, the student is not able to move on to the next test until a level of proficiency is achieved.

Changing up the process of the labs has had a positive impact on the success rate of the CSLO.
The students are very successful with this new approach. A definite explanation is if a student was having difficulty with a particular lab, that means more “one on one” instruction!

L. Plans for Analysis of SLO/SAO Data: Identify the PSLOs, CSLOs, or SAOs that your program plans on focusing on the upcoming year with subsequent analysis. (Copy the box below as needed.)

Circle One: CSLO
VWT 32 SPRING Vineyard practices
The student will demonstrate the skills to improve grape quality by the seasonal spring time practice of thinning buds and shoots.
If you plan on analyzing a PSLO, identify the CSLOs that feed into the PSLO that will need to be assessed.

Section Two: Curriculum Review (Programs with Courses Only)

The following questions ask you to review your program's curriculum. To see the last outline revision date and revision due date:

1. Log in to CurricUNET
2. Select "Course Outline Report" under "Reports/Interfaces"
3. Select the report as an Excel file or as HTML

Curriculum Updates

A. Title V Updates: Are any of your courses requiring an update to stay within the 5 year cycle? List courses needing updates below.

VWT 10: last updated Fall 2016. No update currently needed.
VWT 12: last updated Fall 2004. Needs to be updated. Plan to cross list with HORT 60 (last updated Fall 2017).
VWT 20: last updated Fall 2016. Update in process in CurricuNet.
VWT 25: last updated Fall 2004. Needs to be updated.
VWT 31: last updated Fall 2016.
VWT 32: last updated Fall 2016.
VWT 33: update in progress; COR update submitted in CurricuNet.
VWT 35: last updated Fall 2004. Needs to be updated. Plan to cross list with HORT 53 (last updated Fall 2015).
VWT 38: Thought it was deactivated years ago, but it still appears "active" in CurricuNet.
VWT 41: last updated Fall 2016.
VWT 42: last updated Fall 2016.
VWT 44: last updated Fall 2004. Needs to be updated. Plan to create 2 new courses to replace this one course because of the expanse of the material. Started process in CurricuNet.
VWT 45: last updated Fall 2004. Needs to be updated.
VWT 47: last updated Spring 2017.
VWT 48: Thought it was deactivated years ago, but it still appears "active" in CurricuNet.
VWT 50: Thought it was deactivated years ago, but it still appears "active" in CurricuNet.

B. Degree/Certificate Updates: Are any degrees/certificates requiring an update to do changes to courses (title, units) or addition/deactivation of courses? List needed changes below.

Viticulture AS: needs to be updated.
Viticulture Certificate of Achievement: needs to be updated.
Enology AS: needs to be updated.
Enology Certificate of Achievement: needs to be updated.
Wine Hospitality Career Certificate: need to create NEW certificate.

C. DE Courses/Degrees/Certificates: Detail your department's plans, if any, for adding DE courses, degrees, and/or certificates. For new DE degrees and/or certificates (those offered completely online), please include a brief rationale as to why the degree/certificate will be offered online.

N/A

Section Three: CTE Updates (CTE Programs Only)

A. Labor Market Conditions: Examine your most recent labor market data. Does your program continue to meet a documented labor market demand? Does this program not represent unnecessary duplication of other training programs in the college's service area? (Please note: your labor market data should be current within two years. Contact [Vicki Shipman](#) or the current CTE Project Manager for access to data).

TOP Code: 0104.00 – Viticulture & Enology

SOC Codes: 19.1012 – Food Scientists and Technologists; 19-1013 – Soil and Plant Scientists

Summary Based on Demand and Supply: The attached tables illustrate the total supply and demand for occupations within the Viticulture & Wine Technologies discipline at Las Positas College. The Centers of Excellence Community College Consortia (COECCC) data projects **86 annual Viticulture & Wine Technologies based job openings** between 2015-2018. The COECCC data reports a total of **54 Viticulture & Wine Technologies based completers per year** from 2012 to 2016, **yielding a demand of 32 openings per year of the combined occupations** (SOC Codes). Geographic Coverage: SF Bay Area.

(Source: Data compiled by and used with the permission of the Centers of Excellence Community College Consortia. More information available at www.COECCC.net.)

B. Advisory Boards: Has your program complied with advisory board recommendations? If not, please explain.

The VWT Advisory Board meets one to two times per year. The last advisory board meeting was May 2017.

The Advisory Board still recommends that the college pursue a Winery Bond. The Advisory Board recommended that the college pursue a Winery Bond about five years ago. Every VWT program review since then has described the need for the college to pursue a winery Bond. A Bond is required to produce and/or distribute wine. The VWT program has provided both the College Administration as well as the College Foundation with information about pursuing a bond, but no action has been taken by either entity. The college has not yet complied with the Advisory Board's recommendation to pursue a Winery Bond.

The Advisory Board also recommends that the college offer a Career Certificate (less than 12 units; only requires local approval) in Wine Hospitality to meet the occupational/job training needs of the tri-valley. This certificate would include 3 existing VWT courses, which are currently being updated, and one new VWT course, which still need to be created. Curriculum updates are in progress.

C. Strong Workforce Program Metrics: Utilizing LaunchBoard, review the Strong Workforce Program Metrics. Review the data and then answer the following questions.

(Contact [Vicki Shipman](#) or the current CTE Project Manager for help accessing the data).

C1. Does your program meet or exceed the regional and state medians **for increased enrollments, completions, and/or transfer since your last program review**? If not, what program improvements may be made to increase this metric?

Base Year: 2015-2016

Enrollments: LPC 199; EastBay 199; Entire Bay Area 253; State 142. LPC's enrollments exceed the State however not the Entire Bay Area which includes Napa Valley College. To increase enrollments, the LPC VWT department has already updated its VWT website, which will hopefully inform and attract potential new students. The LPC VWT department will be creating the new Career Certificate in Wine Hospitality, which should increase "enrollments" and "completions."

LPC Completions: LPC 4 EastBay 4; Entire Bay Area 19; State 15. LPC's completions do not meet or exceed the Entire Bay Area nor the State. To increase completions, faculty will encourage students to complete paperwork to earn their certification/degree; faculty will encourage Student Services to effectively implement DegreeWorks; and the LPC VWT department would like to conduct an internal audit to assess student course completion towards certificates and degrees, and follow up with students who have or are near "completion," but have not yet filed their application for certificate/degree. The LPC VWT department will be creating the new Career Certificate in Wine Hospitality, which should increase "enrollments" and "completions."

LPC Transfer: LPC 2; EastBay N/A; Entire Bay Area N/A; State N/A. There are insufficient data to calculate this metric.

C2. Does your program meet or exceed the regional and state medians **for students gaining employment in their field of study**? If not, what program improvements may be made to increase this metric?

There are insufficient data to calculate this metric.

C3. Does your program meet or exceed the regional and state medians **for student employment rates after leaving the college**? If not, what program improvements may be made to increase this metric?

Base Year: 2014-2015

Students employed in the Fourth fiscal quarter: LPC 68%; EastBay N/A; Entire Bay Area N/A; State N/A. There are insufficient data to analyze this metric.

C4. Does your program meet or exceed the regional and state medians **for increased student earnings and median change in earnings**? If not, what program improvements may be made to increase this metric?

Base Year: 2014-2015

Increased Earnings: LPC \$24671; EastBay N/A; Entire Bay Area N/A; State N/A. There are insufficient data to calculate this metric. Note: LPC's students earnings is skewed because these earnings are based on the student population which has a demographic of high wage earners.

Median Change in Earnings: LPC 6%; EastBay N/A; Entire Bay Area N/A; State N/A. There are insufficient data to calculate this metric.

VITICULTURE & WINE TECHNOLOGIES – Labor Market Information

TOP Code: 0104.00 – Viticulture & Enology

SOC Codes: 19.1012 – Food Scientists and Technologists; 19-1013 – Soil and Plant Scientists

Summary Based on Demand and Supply: The following tables illustrate the total supply and demand for occupations within the Viticulture & Wine Technologies discipline at Las Positas College. The Centers of Excellence Community College Consortia (COECCC) data projects **86 annual Viticulture & Wine Technologies based job openings** between 2015-2018. The COECCC data reports a total of **54 Viticulture & Wine Technologies based completers per year** from 2012 to 2016, **yielding a demand of 32 openings per year of the combined occupations (SOC Codes).** Geographic Coverage: SF Bay Area.

(Source: Data compiled by and used with the permission of the Centers of Excellence Community College Consortia. More information available at www.COECCC.net.)

DEMAND

SOC Code	Occupational Title	Typical Entry Level Education	2015 Jobs	2018 Jobs	2015-18 Change	% Change 2015-18	Openings (New + Replacements)	Annual Openings	Median Hourly Earnings
19-1012	Food Scientists and Technologists	Bachelor's degree	803	856	53	6.6%	140	51	\$44.36
19-1013	Soil and Plant Scientists	Bachelor's degree	463	516	53	11.5%	104	35	\$39.29
Grand Total			1,266	1,372	106	8.4%	244	86	\$42.51

SUPPLY

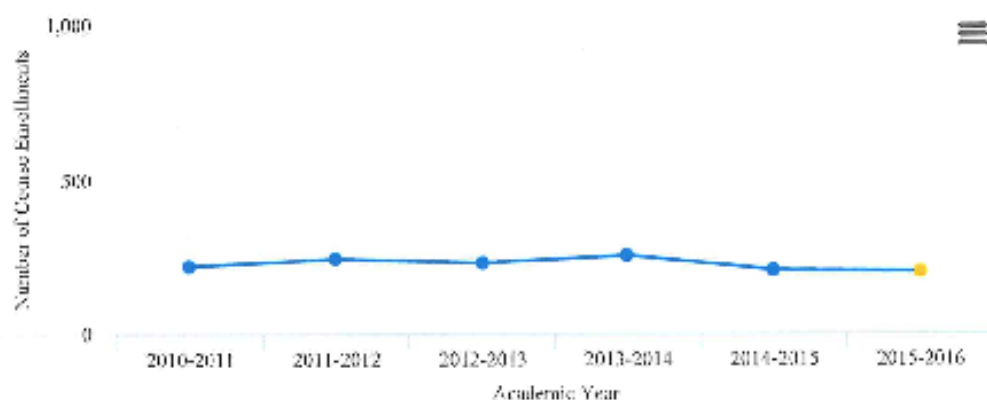
TOP6 - Program Title	2012-13	2013-14	<div> <div>Note: Preliminary data for Other Ed. Institutes - #s may change</div> <div>Note: Preliminary data for Community Colleges - #s may change</div> </div>		Latest 3 Yr Avg
			2014-15	2015-16	
010400 - Viticulture, Enology, and Wine Business					
Las Positas					
Associate Degree		2	5	5	4
Las Positas Total		2	5	5	4
Napa		21	25	22	23
Santa Rosa		32	21	28	27
010400 - Viticulture, Enology, and Wine Business Total		55	51	55	54
Grand Total		55	51	55	54

Strong Workforce Program Metrics

Las Positas College | Viticulture, Enology, and Wine Business (010400) | 2015-2016

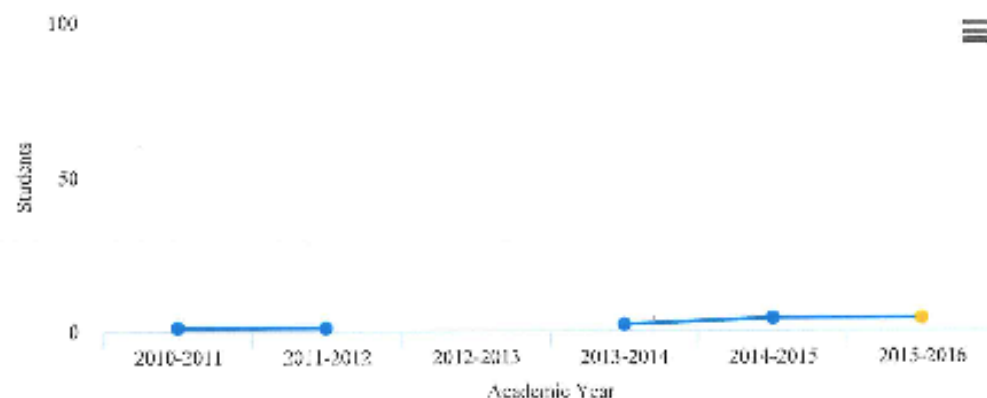
NUMBER OF COURSE ENROLLMENTS: 199

199	253	142	1,008
Microregion Median	Macroregion Median	State Median	Top in State



NUMBER OF STUDENTS WHO GOT A DEGREE OR CERTIFICATE: 4

4	19	15	20
Microregion Median	Macroregion Median	State Median	Top in State

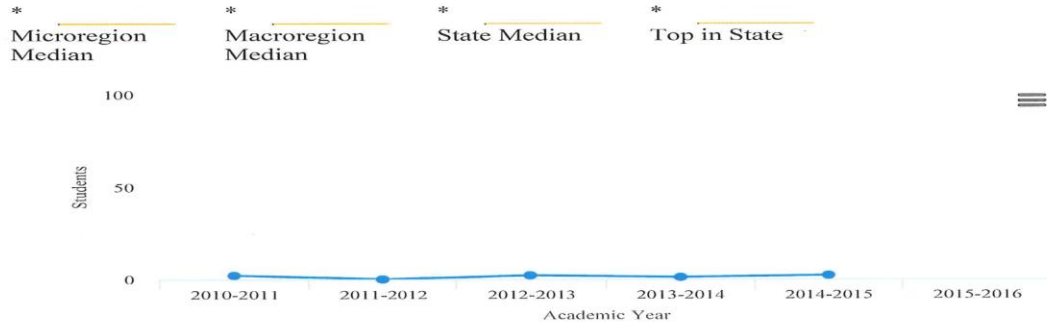


Strong Workforce Program Metrics

Las Positas College || Viticulture, Enology, and Wine Business (010400) || 2015-2016

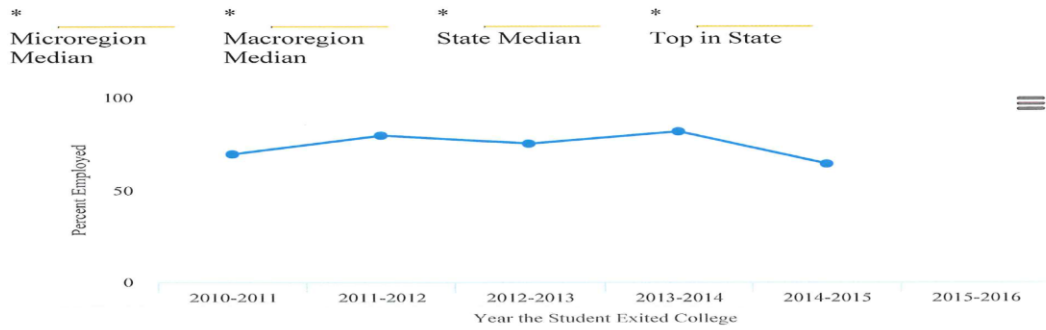
NUMBER OF STUDENTS WHO TRANSFERRED: *

Four-year enrollment data is not yet available.



EMPLOYED IN THE SECOND FISCAL QUARTER AFTER EXIT: *

Due to time lags in receiving data, employment information is not yet available.

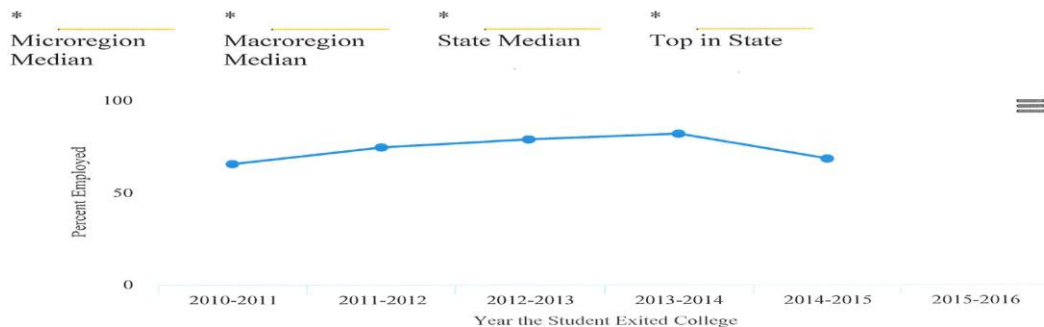


Strong Workforce Program Metrics

Las Positas College || Viticulture, Enology, and Wine Business (010400) || 2015-2016

EMPLOYED IN THE FOURTH FISCAL QUARTER AFTER EXIT: *

Due to time lags in receiving data, employment information is not yet available.



JOB CLOSELY RELATED TO FIELD OF STUDY: *

Due to time lags in receiving data, employment information is not yet available.

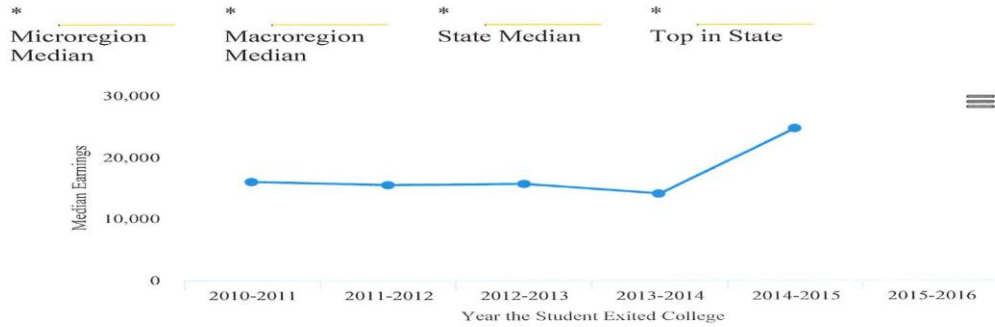
* Microregion Median * Macroregion Median * State Median * Top in State

Strong Workforce Program Metrics

Las Positas College || Viticulture, Enology, and Wine Business (010400) || 2015-2016

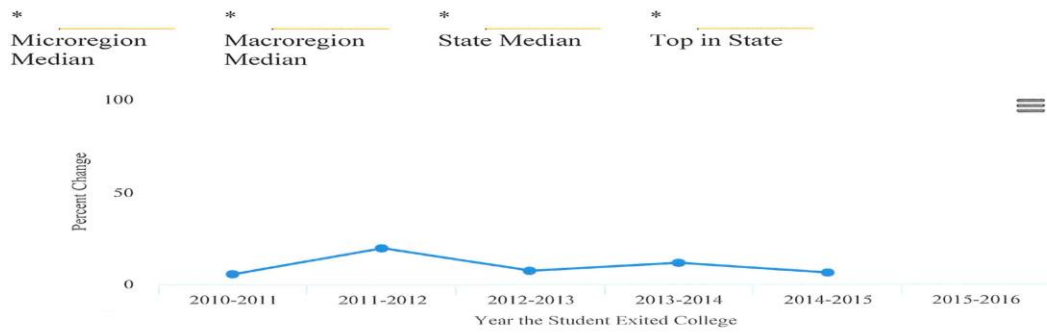
MEDIAN EARNINGS IN THE SECOND FISCAL QUARTER AFTER EXIT: *

There are insufficient data to calculate this metric.



MEDIAN CHANGE IN EARNINGS: *

There are insufficient data to calculate this metric.



Strong Workforce Program Metrics

Las Positas College || Viticulture, Enology, and Wine Business (010400) || 2015-2016

ATTAINED A LIVING WAGE: *

There are insufficient data to calculate this metric.

