COMMUNITY COLLEGE

THE GRAPE REVIVAL

Cabrillo College brings back popular wine program at urging of community

School enrollment declines, despite adding more classes

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For the second year in a row, Cabrillo College has more students than it had a year ago.

Though official enrollment numbers weren’t available until summer, the college will now be able to exceed last year’s numbers if classes aren’t filled, said Kathleen Walsh, vice president of instruction. Class sizes are less than 90 percent full, she said.

“We’ve got the seats. We’ve got the space,” Walsh said.

Budget cuts in 2008 forced the college to cut some classes, pushing enrollment down.

SUMMER AT CABRILLO

What: Serves students in all classes, including “French wine and champagne” and “new math and science courses.”

When: Registration begins April 7, classes start June 9.

Where: 55000 Campus Drive in Aptos and 318 Union St. in Watsonville.

Cost: $40 per unit for California residents, $240 per out-of-state.

Details: Visit www.cabrillo.edu or call 831-472-0200.

Rollout down. Until 2012, when increased state funding allowed more course offerings, Cabrillo College’s wine program worked to fill.

WINE NEWS

were full and students had difficulty getting in, Walsh said. The college continued to add classes in Fall 2013, particularly in math, science and distance education.

Among the programs revived this fall was a popular wine program, which used to turn away students each semester. The wine-club rotation, started in 2000 as part of Cabrillo’s culinary arts and hospitality program, was among several expanded in 2013 due to budget cuts.

Kathleen O’Connor, dean of human arts and social sciences, said what prompted the wine program’s revival was pressure from local businesses.

“We kept hearing from our restaurants who can’t just sell the food but also recommend wine to the client and understand the pairing,” O’Connor said.

The two introductory wine classes offered this fall were 85 percent full. This morning the program’s three classes, which include a California wines elective, are 75 percent full, O’Connor said.

Sue Slater, Cabrillo College’s wine program coordinator, said the students learn not only how to taste, but also how to grow grapes and make wine.

“Many people have taken this class on an ‘Oh, this might be interesting’ level, and they’re taken to it ‘I’m quitting my day job.’”

— Sue Slater, Cabrillo College instructor who leads the wine program.

Wine labels can be confusing. Sue Slater helps.

Santé and shapes of a California red as she works with her Cabrillo College students to further appreciate the fine wines grown in the state.

“Our first year is a row, Cabrillo College has more seats than students to fill them.

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