



## Wine Industry Professional Training Application

**2022**

January 5th - April 27th

Wednesdays

9am-3pm

### Vineyard Steward Section

Last Name \_\_\_\_\_ First Name \_\_\_\_\_ Middle Initial \_\_\_\_\_

Date of Birth (MM/DD/YYYY) \_\_\_\_\_ Contact Phone \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Contact Email \_\_\_\_\_

My first language is (check one):  English  Spanish  Other (please indicate): \_\_\_\_\_

*I understand classes will be taught in English with Spanish support. Spanish support is offered through an instructional assistant who is bilingual and attends every class. Spanish support is not translation of class materials. \_\_\_\_\_ (initial here)*

**Vineyard Steward Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

### Employer Section

Vineyard/Winery Name \_\_\_\_\_ Employer Name \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ Zip \_\_\_\_\_

Contact Phone \_\_\_\_\_ Contact Email \_\_\_\_\_

*I understand that by supporting this vineyard steward, they will be participating in training for 17 weeks from January 5th-April 27th, 2022. Classes are every Wednesday at various locations from 9am-3pm. \_\_\_\_\_ (initial here)*

**Employer Signature** \_\_\_\_\_ **Date** \_\_\_\_\_



The Wine Industry Professional Training program is designed to further technical grape and wine knowledge while creating awareness of potential career, entrepreneurial, and leadership opportunities in the wine industry. The training is specifically designed for current vineyard workers who have a desire to expand their opportunities in the wine industry. It is a non-credit training that serves as a potential pathway to credit programs throughout the state at institutions serving the wine industry. This training is a partnership between AHIVOY, Chemeketa Community College, Linfield University, and many Oregon wine industry partners.

AHIVOY is a non-profit organization with the mission to strengthen the Oregon wine community by empowering vineyard stewards through education. AHIVOY makes scholarships for the Wine Industry Professional Training possible through generous donations, fundraising events, and grants.

*Please read the accompanying FAQ sheet and complete the following questions thoroughly to the best of your ability. Only complete applications will be considered.*

**How long have you worked in the wine industry? (# of years) \_\_\_\_\_**

**What areas/topics in the wine industry interest you?**

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**What questions do you have about the wine industry?**

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**What is your current job position/title? \_\_\_\_\_**

**How long have you been in your current position? \_\_\_\_\_**

**Have you taken any courses or training related to vineyard management or winemaking? If so, please list the course/training and location.**

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**Please rate your English proficiency on the scales below (0= not proficient at all, 10 = 100% proficient or fluent)**

Reading English: \_\_\_\_\_  
0                      1                      2                      3                      4                      5

Speaking English: \_\_\_\_\_  
0                      1                      2                      3                      4                      5

**Why are you interested in participating in the Wine Industry Professional Training?**

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**What are your goals? What do you hope to achieve and/or accomplish by participating in the Wine Industry Professional Training?**

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**How did you learn about AHIVOY?**

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**Is there anything else you would like to share or have considered with your application?**

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**Please initial and sign below for your application to be considered:**

*I confirm that everything on this application is accurate to my knowledge. By submitting this application, I would like to be considered as a candidate for the AHIVOY Wine Industry Professional Training Program in 2022. I understand that if my application is accepted, I will receive a scholarship from AHIVOY to participate in the training. \_\_\_\_\_ (initial here)*

*I confirm that I have read the FAQ's related to this application and the AHIVOY Wine Industry Professional Training. \_\_\_\_\_ (initial here)*

**Vineyard Steward Signature \_\_\_\_\_ Date \_\_\_\_\_**



## Frequently Asked Questions

**Is there a cost associated with the program?** If you receive an AHIVOY scholarship and participate in the program, there is a refundable enrollment fee of \$75 due at the first class. The enrollment fee is refundable to you upon completion of the program. You will receive your enrollment fee refund at the last class.

**What does the AHIVOY Scholarship cover?** The AHIVOY Scholarship covers tuition and fees for the 17-week Wine Industry Professional Training program. Tuition and fees cover the cost of all in-person instruction and instructional support. Tuition and fees also cover morning snacks/coffee, and online access to class resources via Canvas. Additionally, tuition and fees cover a subscription and unlimited access to the online Spanish-English dictionary for the Wine Industry, WSET Level 1 training and certification, and the OLCC servers license training and exam. The AHIVOY Scholarship also covers a base salary stipend for every class attended.

**What is the salary stipend and how is it calculated?** The salary stipend (included in scholarship) is offered to reduce the burden of decreased income when committing time to education. The salary stipend is based on an average hourly wage of \$15/hour. AHIVOY recognizes that this average may be less or more than what some vineyard stewards are making. AHIVOY encourages vineyard stewards to discuss this with their employers if necessary. Vineyard stewards who participate in the Wine Industry Professional Training Program will receive \$15/hour for each class attended per month. Each class is 6 hours long. The daily stipend for each full-day class attended is \$90. Salary stipend checks are distributed by AHIVOY at the end of each month via mail.

**When does the program start?** The program starts on January 5th with a half day orientation. The orientation is mandatory. Students who do not complete the orientation will not be able to complete the program. During the orientation student registration will be processed and details of the program (schedule, resources, etc...) will be presented. Students will also be enrolled in the WSET Level 1 Certification Course and OLCC servers license course. The orientation provides additional resources for ESOL and Community Agriculture classes. Students will also log into their Canvas account to see where training resources will be made available. The orientation is a required part of the program and a salary stipend will be provided to attend.

**I understand the classes are taught in English with Spanish support. What does Spanish support include?** Spanish support includes a bilingual instructional assistant who attends every class. The instructional assistant is knowledgeable in the wine industry and is there as a resource for students. Spanish support also includes unlimited access to the online Spanish-English dictionary for the Wine Industry. Spanish support does not include translation of class materials, however, some instructors are bilingual and may offer and/or provide some translation.

**How long are the classes?** Classes are for 6 hours per week. Classes start at 9am and end at 3pm. There are morning and afternoon breaks and a 30 minute break for lunch. Students are responsible for their own lunch.

**Why should I participate in this program?** You should participate in this program because you are a valuable member of the Oregon wine community. The work you do in the vineyard is integral in producing good quality wine. This program will further develop your technical knowledge and skills in the vineyard while also introducing you to other aspects of the wine industry. By learning more about winemaking, wine tasting, and wine sales, we hope you'll gain a greater understanding of how important the decisions you make in the vineyard are. You should also participate in this program to connect to wine industry leaders and professionals and learn about opportunities for potential growth in the wine industry.

**Why should I learn about winemaking, wine tasting, and wine sales if I am only interested in working in the vineyard?** Because everything you do in the vineyard impacts these other areas of the wine industry. Understanding how wine is made and sold will help you understand why certain decisions are being made in the vineyard. Understanding how wine is perceived when tasted will help you understand how fruit quality and winemaking decisions relate to vineyard management. Learning more about how and why consumers appreciate wine will help you understand how farming practices and vine tending are at the heart of every wine's story.

**Am I expected to go to every class?** We hope you will make every effort to attend every class. There is a lot to learn in 17-weeks and we don't want you to miss any of it. That said, we understand life happens. In order to officially complete the program and receive a certificate of achievement and qualifying CEU's (continuing education units) a student must attend at least 80% of classes.

**What happens if I don't complete the program?** By not completing the program, you will forfeit your enrollment fee of \$75.

**Complete and submit application no later than November 15, 2021 via mail or email to:**

AHIVORY

PO Box 151 Amity, Oregon 97101

Email: [ahivoyoregon@gmail.com](mailto:ahivoyoregon@gmail.com)