

**WISELAB: October 1, 2006**

Latest Initiative: NEW TRANSATLANTIC CURRICULUM DEVELOPMENT AT APPALCHIAN STATE UNIVERSITY

The Viticulture and Oenology effort at Appalachian received a big boost last week when the Department of Education awarded to Grant Holder and Lucian Georgescu a FIPSE grant under the prestigious EU-Atlantis program. In this Phase 1 development grant, \$65,000 has been awarded for the development of a consortium of prestigious Universities to create a novel EU-US Consortium finalized to the development of a joint curriculum to teach undergraduate students the Principles of Agricultural Value Addition (project acronym: **TAPVO**) using as a vehicle the principles of Oenology, Viticulture, and Natural Products. As of now, our effort here will incorporate studies in all three areas.

These are well-recognized activities by which base products (grapes, roots, herbs) are converted into high-value production; all of the partners are involved in these industries as part of their education, and academic research. The blending of practices will allow partners' individual skills and competencies to create a more competent workforce, with greater regional economic impact. We are honored to receive national and international recognition of the Appalachian Oenology group work and competence; practically Appalachian State University will represent the U.S. in a prestigious transatlantic consortium. The Value-Addition Consortium in this educational joint degree program are the Università degli Studi di Udine (Friuli), Université Victor Segalen Bordeaux 2 (Bordeaux), and Universidade Técnica de Lisboa (Portugal). The EU schools received equivalent funding under the Atlantis program.

The project includes the creation of a new undergraduate profile for ASU in the context of a transatlantic degree: reciprocal recognition of curricula and credits and diplomas, exchanges of professors and students. TOP APPALACHIAN

As North Carolina, each of these regions has distinctive styles of production and a long history and tradition of agricultural production from which our students will benefit. Funding is to coordinate all concerned to the final arrangement of a joint dedicated undergraduate degree program in Oenology, Viticulture, and Natural Products with opportunities for Appalachian students to perform parts of their education in the great winemaking regions of Europe. The project improves our partnership with the regional and international economy, companies, assures competitive competences for employment in a growing industry, while completing a gap in the needs of competencies demanded by the economy. The international renown of our partners will connect Appalachian with partners in many corners of the world.