RISKS ASSOCIATED WITH PROGRAM-SPECIFIC ACTIVITIES

In addition to the general travel risks outlined in the Study Abroad Risk Advisory, this program Introduction to Winemaking (hereinafter “Program”) has specific activities which may pose a heightened level of risk for participants. UC Davis Study Abroad provides this information so that students can make an informed decision about consenting to participate in the Program. Participants in the Introduction to Winemaking program will be expected to participate in the activities below.

If participants do not want to participate in an activity, they must inform the Faculty Leader or Program Coordinator immediately and ask to opt out. In some cases, an activity may be a required in order to participate on the Program (e.g. travel to another site). In these instances, participants wishing to opt out may not be able to participate in the Program at all and may need to choose another program. Study Abroad will try to keep opt out decisions confidential, but due to the group nature of certain activities (such as group travel/tours), it may be impossible for the decision to be kept confidential.

By participating in a UC Davis Study Abroad Program, participants voluntarily assume these additional associated risks, both known and unknown. If participants do not ask to opt out, UC Davis Study Abroad will assume they consent to the risks associated with participating in the activities.

- **This Program includes non-traditional motorized transportation** both during Program hours and/or as the primary means of transportation for students during free time via:
  - Private car-for-hire (similar to taxis, but operated by regulated or unregulated private drivers)
  
  This form of transportation is a common form of public transportation in the country abroad but may have limited or no governmental regulation. This means vehicles may or may not be inspected, drivers may or may not be licensed or certified, drivers may or may not have insurance, and safety standards (if they exist) may be significantly lower than those in the U.S.

- **This Program includes the supervised consumption of alcohol as core component of the course:**
  
  The two courses in this Program (Viticulture and Enology 3 and 198) provide an overview of grape viticulture, fermentation, wine production, sensory evaluation and physiology of wine consumption. Within the academic context of sensory/quality evaluation, and under direct supervision by Program faculty, students will consume (taste) small quantities of wine during the Program. Alcohol consumption in any quantity may have adverse effects, especially for certain medical conditions or if combined with prescription drugs. Participants are encouraged to discuss alcohol interactions with their physician prior to departure. Because alcohol has an effect on all drinkers, there is a slight but increased risk of injury or accident as a result of consumption. Tasting and consumption is optional and students may opt out of alcohol consumption during any part of the Program.