

VITICULTURE & ENOLOGY

Viticulture One-Year Certificate

PROGRAM DESCRIPTION

The one-year certificate program in Viticulture prepares students for entry into the industry and is the first year of the two year AAS degree. The certificate program includes an introduction to grape growing, basic principles of soil science, vineyard practices throughout all four seasons, and supervised practical work experience. Students must be at least 18 years of age.

PROGRAM OUTCOMES

Students who successfully complete the 1 year certificate in Viticulture will:

1. Recognize the basic properties of soils and manage organic matter in soils
2. Recognize vine plant diseases and insects
3. Demonstrate the ability to prune grapevines
4. Create and institute a plan to prepare the vineyard for each season
5. Identify and treat soil problems, toxicities and deficiencies
6. Conduct soil, water, and plant tissue laboratory analysis
7. Manage mineral nutrition of grapevines
8. Identify effects of fertilizer applications
9. Demonstrate knowledge of water relations in plants and soils
10. Control erosion and implement effective irrigation practices
11. Plan and complete a fruit sampling program to include: laboratory evaluation of fruit and measurement of fruit maturity for different vineyard blocks
12. Evaluate the ripening patterns of different grape varieties and variation due to vineyard site differences

CAREER CONSIDERATIONS

The Viticulture certificate program prepares students for entry level jobs and future careers in the following areas:
Vineyard Technicians/Managers/Owners & Consultants.

PROGRAM COURSE REQUIREMENTS

Year One

CH 104	Introductory Chemistry	4
or CH 221	General Chemistry	5
MTH 095	Intermediate Algebra (or higher)	4
SPAN 121	Spanish in the Workplace for Viticulture	4
VE 101	Introduction to the Wine Industry	1
VE 102	Integrated Pest Control for Grapes	4
VE 103	Vineyard Soils, Plant Nutrition & Irrigation	4
VE 110	Vineyard Practices I	4
VE 111	Vineyard Practices II	4
VE 112	Vineyard Practices III	4
VE 201	Wine Making for Viticulturists	3
VE 280	Cooperative Work Experience	
	Viticulture & Enology	4
VITPSY 000	Viticulture Human Relations options*	3
WR 115	Introduction to Expository Writing (or higher)	4

*APPROVED HUMAN RELATIONS OPTIONS

PSY 101	Psychology of Human Relations	3
SP 105	Listening	3
SP 218	Interpersonal Communication	3
SP 219	Small Group Discussion	3

Total Credits 47-48

Please see an advisor for a degree planning worksheet for this program. Scheduling requirements may prevent all courses from being offered every term. Consultation with an advisor is critical to student's selection of courses.

CWE can be taken in 1-4 credit increments. 33 hrs = 1 credit

PROGRAM AND COURSE FEES

The following courses have an Online/Hybrid fee of \$25 per class:
VE 101, 102, 103, 110, 111, 112.

The following course has a \$75 lab fee: VE 201.