

## VITICULTURE & ENOLOGY

### Viticulture and Enology Associate of Applied Science

#### PROGRAM MISSION

The mission of the Viticulture & Enology Associate of Applied Science degree program is to prepare students for entry-level positions in the winegrape production and winemaking industries by educating them in the fundamental concepts, practices, and skills of grape growing and vineyard management; fundamental wine marketing concepts and strategies; and the chemistry, principles, and techniques of wine production.

#### PROGRAM DESCRIPTION

The Viticulture & Enology Associate of Applied Science degree program prepares students for entry into the winegrape production and winemaking industries. This program provides education in winegrape production, basic principles of soil science, vineyard practices throughout all four seasons, chemistry of the winemaking process, and principles and techniques of wine production through online content and full day in-person labs and supervised practical work experience. Students must be 18 years of age to participate in wine tasting. This degree program can be completed in 2 years.

#### PROGRAM OUTCOMES

Students who successfully complete the AAS degree in Viticulture and Enology will:

1. Demonstrate knowledge of marketing and distribution principles for wine
2. Apply basic principles and techniques of wine sensory evaluation
3. Demonstrate knowledge of vine phenology, seasonal vineyard operations, and the effects of vineyard cultural operations on fruit quality
4. Demonstrate knowledge of vineyard pests and diseases as well as common control strategies
5. Interpret soil and plant tissue analysis results and plan fertilization programs
6. Perform sensory analysis and chemical analysis of juice and wine during various stages of production, and use this data to plan fermentation management and quality control tactics
7. Demonstrate knowledge of winemaking techniques and equipment used to produce various wine styles

#### CAREER CONSIDERATIONS

The Viticulture and Enology program prepares students for employment and future careers in the following areas: Winemaking Technicians, Assistant winemakers, and Vineyard and Winery Managers/Owners.

#### PROGRAM COURSE REQUIREMENTS

##### Year One

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	6
VITPSY 000	Viticulture human relations options*	3
WR 115 (or higher)	Introduction to Expository Writing	4

##### Year Two

CH 104 or CH 221	Introductory Chemistry General Chemistry	4 5
CH 105 or CH 222	Introduction to Chemistry General Chemistry	4 5
CH 106 or CH 223	Introduction to Chemistry General Chemistry	4 5
VE 202	Sensory Evaluation of Wine	4
VE 203	Wines of Europe	3
VE 204	Wines of the Southern Hemisphere	3
VE 205	Wines of North America	3
VE 209	Laboratory Analysis of Musts & Wines	4
VE 210	Science of Wine Making I	5
VE 211	Science of Wine Making II	5
VE 212	Science of Wine Making III	5
VE 223	Wine Marketing	3
VE 280	Cooperative Work Experience	6
*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 96**

## VITICULTURE & ENOLOGY, continued

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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

Additional program and course fees may apply. See class schedule for more information.

