

VITICULTURE & ENOLOGY

Viticulture One-Year Certificate

PROGRAM MISSION

The mission of the Viticulture certificate program is to prepare students for entry level employment in various vineyard production positions by educating them in the fundamental concepts, practices, and skills of grape growing and vineyard management.

PROGRAM DESCRIPTION

The one-year certificate program in Viticulture prepares students for entry into the winegrape production industry. The certificate program includes an introduction to grape growing, basic principles of soil science, vineyard practices throughout all four seasons 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 tastings. This certificate can be completed in 1 year.

PROGRAM OUTCOMES

Students who successfully complete the one-year certificate in Viticulture will:

1. Demonstrate knowledge of vine phenology, seasonal vineyard operations, and the effects of vineyard cultural operations on fruit quality
2. Demonstrate knowledge of vineyard pests and diseases as well as common control strategies
3. Demonstrate knowledge of vineyard soil properties and their impact on nutrient availability and plant water availability
4. Interpret soil and plant tissue analysis results and plan fertilization programs

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

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