

Associate of Applied Science - Viticulture and Enology

Program Description

The Viticulture and Enology degree program prepares students for a variety of careers in vineyards (vineyard workers, crew leaders, managers, viticulturists) to wineries (winemakers, cellar workers, lab technicians).

Note: Students must be 21 years of age or older to pursue the Viticulture and Enology Degree.

Program Outcomes

Upon successful completion of the Viticulture and Enology Degree program, the learner will be able to:

1. Evaluate, design and develop a site for vinefera production. (VEN 100, VEN 101)
2. Schedule and perform necessary seasonal vineyard operations for production of wine grapes. (VEN 102, VEN 195V)
3. Analyze and Maintain crop health. (AGS 105, AGS 107, AGS 274, VEN 100, VEN 102, VEN 195V)
4. Grow wine grapes. (VEN 100, VEN 101, VEN 102, VEN 195V)
5. Select, analyze and process grapes for winemaking. (VEN 195E, VEN 200)
6. Perform steps in the winemaking process. (VEN 195E, VEN 200, VEN 201, VEN 202)
7. Apply chemistry and microbiology concepts needed for winemaking. (VEN 195E, VEN 200, VEN 201, VEN 202)
8. Perform and analyze fermentations. (VEN 195E, VEN 200, VEN 201, VEN 202)
9. Produce wines. (VEN 195E, VEN 200, VEN 201, VEN 202)
10. Analyze wines. (VEN 120, VEN 121, VEN 195E, VEN 200, VEN 201, VEN 202)
11. Evaluate wines. (VEN 120, VEN 121, VEN 195E, VEN 200, VEN 201, VEN 202)

Program Requirements

A minimum of 63 credit hours is required to complete the Associate of Applied Science - Viticulture and Enology Degree.

Course	Course Title	Credit Hours
I. General Requirements		
A. Foundation Studies (13 credits)		
1. College Composition or Applied Communication - Select Option a, b, or c:		
a. Writing (6 credits)		
Choose from Approved LList		
b. Writing AND Communication (6 credits)		
1. Writing (3)		
2. Communication (3)		
c. College Composition (6 credits)		
	ENG101 College Composition I	3
OR	ENG103 College Composition I Honors	3
	ENG102 College Composition II	3
OR	ENG104 College Composition II Honors	3
2. Numeracy (3 credits)		
Choose from Approved LList		
3. Workplace Readiness (3 credits)		
Choose from Approved LList		
4. Critical Thinking (3 credits)		
Choose from Approved LList		
B. Area Studies (7 credits)		
1. Physical and Biological Science (4 credits)		
	CHM130 Fundamental Chemistry	4
2. Behavioral and Social Science (3 credits)		
a. Behavioral Science (3)		
b. Social Science (3)		
II. Viticulture and Enology Requirements		
	AGS105 Soils	3
	AGS107 Entomology	3
	AGS274 Water Management	3

Course	Course Title	Credit Hours
VEN100	Introduction to Viticulture	3
VEN101	Establishing Vinifera Vineyard	3
VEN102	Maintain Vinifera Vineyard	3
VEN120	Wines of the United States	2
VEN121	Wines of the World	2
VEN195E	Winemaking Practicum	2
VEN195V	Viticulture Practicum	2
VEN200	Science of Winemaking I	3
VEN201	Science of Winemaking II	3
VEN202	Science of Winemaking III	3