

VITICULTURE AND ENOLOGY

ONE-YEAR CERTIFICATE: VITICULTURE – MINIMUM 47 CREDITS

CAREER DESCRIPTION

The one-year certificate program in Viticulture and Enology 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. The second year curriculum emphasizes enology (wine making). Job opportunities range from an average of \$38,625 for entry-level positions to \$80,947 for vineyard management positions, according to 2015 industry surveys. Students must be at least 18 years of age.

PROGRAM OUTCOMES

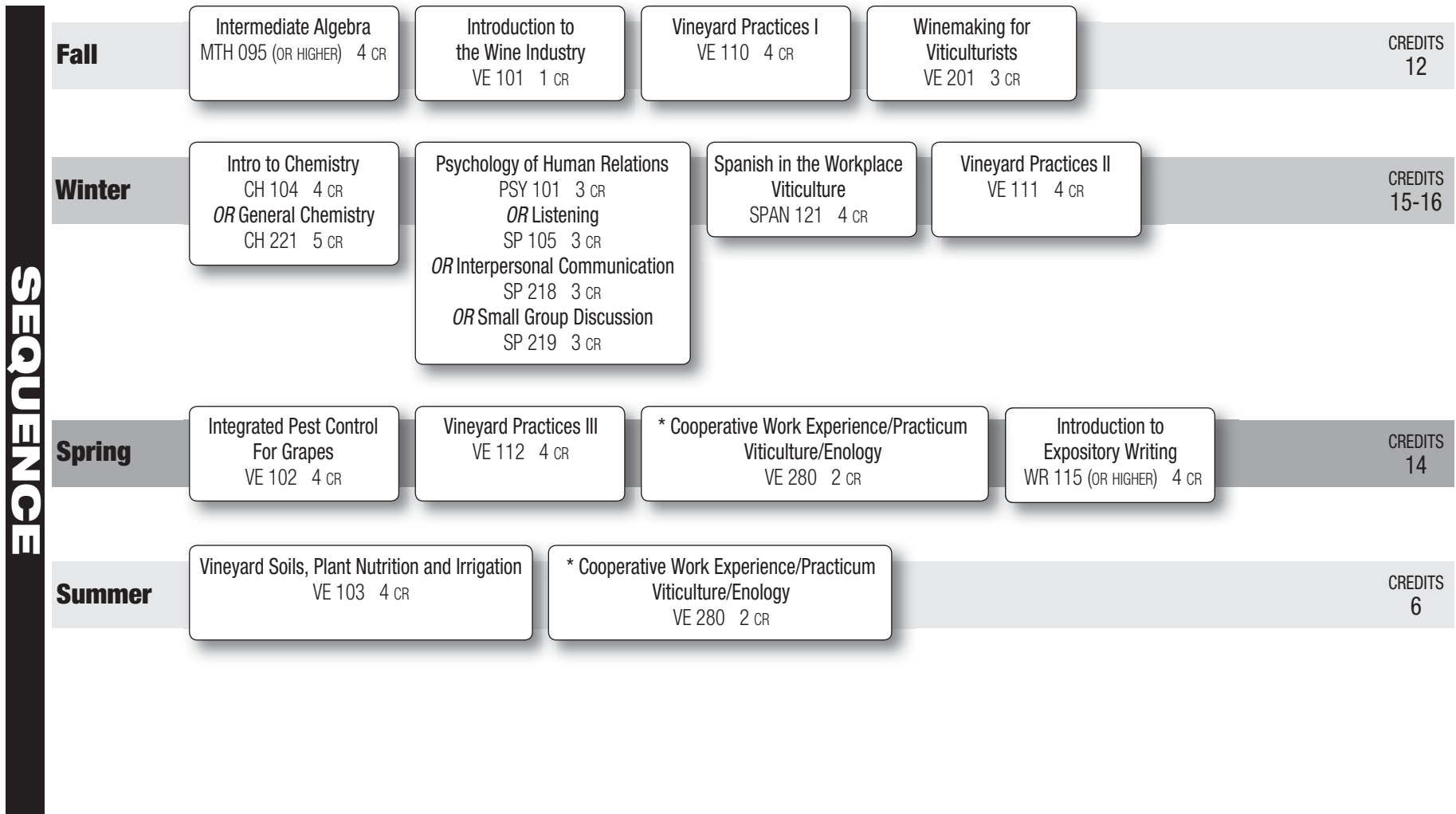
The one-year certificate program in Viticulture prepares students for entry into the industry and is the first year of the two-year AAS degree. The certificate program includes an introduction to grape growing, basic principles of soil science, vineyard practices throughout all four seasons, and supervised practical work experience. Students with prior college experience may not have to take any or all general classes required.

Students who successfully complete the Viticulture and Enology Certificate will:

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

ONE-YEAR CERTIFICATE — Viticulture

Minimum 47 Credits — Recommended Sequence for Students (Students should see an advisor to customize their educational plan.)



NOTES

Scheduling requirements may prevent all courses from being offered every term. Consultation with an advisor is critical to student's selection of courses.

Please see an advisor for a degree planning worksheet for this program.

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