

# PROGRAM OF STUDY

## Enology Associate in Science Degree

The associate degree program is designed to prepare students for upper division course work and transfer, leading to a baccalaureate degree in enology at a CSU or UC institution. The curriculum prepares students for entry level positions in the wine industry including wine production, quality assurance and control, vineyard management and grape production. .

### Program Learning Outcomes:

Students will  
know the fundamentals of the wine industry  
know the scientific principles associated with winemaking  
know the desirable characteristics of wine grapes  
conduct wine analysis  
demonstrate winery safety

### Required Courses - 25-26 units

		<b>Units</b>
Physical & Biological Sciences - 13 units		
CHEM3A	Introductory General Chemistry	4
CHEM3B	Introductory Organic and Biological Chemistry	4
BIOL31	Microbiology	5
Plant & Soil Science Core - 9 units		
PLS3	General Viticulture	3
<b>or</b>		
PLS4A	Tree and Vine Management	3
PLS16	Wine Sensory Analysis and Evaluation	3
PLS18	Introduction to Enology	3
<b>or</b>		
PLS21	Fermentation Science	3
Select one course - 3-4 units		
PLS9	Biometrics	3
MATH11	Elementary Statistics	4
STAT7	Elementary Statistics	4

### Plant & Soil Science Electives - 6-7 units

		<b>Units</b>
PLS1	Introduction to Plant Science	3
PLS1L	Introduction to Plant Science Laboratory	1
PLS2	Soils	3
PLS2L	Soils Laboratory	1
PLS5	Principles of Irrigation Management	3
PLS7	Integrated Pest Management	3
PLS11	Machinery Technology	3
PLS14	Plant Nutrition	3

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## **Total Units**

**31 - 33**

Effective Term: Fall 2018

PID 691