

PROGRAM OF STUDY

Enology Certificate of Achievement

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

Biological and Physical Science Core - 4-5 units **Units**

Select one course

CHEM3A	Introductory General Chemistry	4
BIOL31	Microbiology	5

Plant & Soil Science Core - 12-13 units **Units**

PLS3	General Viticulture	3
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or

PLS4A	Tree and Vine Management	3
PLS16	Wine Sensory Analysis and Evaluation	3
PLS18	Introduction to Enology	3

or

PLS21	Fermentation Science	3
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Select one course

PLS9	Biometrics	3
MATH11	Elementary Statistics	4
STAT7	Elementary Statistics	4

Plant & Soil Science Electives - 6-7 units **Units**

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

Total Units	22 - 25
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Effective Term: Fall 2018

PID 690