

OST CERTIFICATE IN VITICULTURE AND ENOLOGY CERTIFICATE

Program Description

The Viticulture and Enology program prepares students for entry into the industry as production winemaking technicians, vineyard and winery owners, and or sales and marketing coordinators. This is an Occupational Skills Training (OST) program, please see advisor for further information.

Program Outcomes

1. Identify and explain the fall harvest wine making and vineyard operations.
2. Describe, compare and contrast grape cultivars and winemaking practices employed in the various wine producing regions of the world.
3. Describe, implement, and submit an integrated pest management plan.
4. Compare and contrast fruit processing techniques, i.e., oxidative vs reductive pressing for white grapes and destemming, foot stomping, and optical sorting for red wines.
5. List point-by-point the order of operations from harvest to barrel of the winemaking process.
6. Compare various methods of post-planting care including pest control and cover crops.
7. Analyze previous vintages, choose sensory attributes in a particular wine, and develop and execute a wine production plan for both red and white wine.

Program Course Requirements

Course	Title	Credits
First Year		
First Term		
CH 104	Intro to Chemistry I	4
SDP 113	Human Relations-Supervisors	3
VE 101	Intro to the Wine Industry	1
VE 102	Integrated Pest Control-Grapes	4
VE 280	Vineyard-Winery Practicum	3
Credits		15
Second Term		
OA 161	Career Planning	1
VE 103	Soils-Nutri-Irrig	4
VE 202	Sensory Evaluation of Wine	4
VE 210	Sci of Winemkg I	5
VE 280	Vineyard-Winery Practicum	3
Credits		17
Third Term		
MTH 052	Industrial Applications-MTH	4
VE 205	Wines of North America	3
VE 211	Science of Making Wine II	5
VE 280	Vineyard-Winery Practicum	3
WR 115	Intro to Expos Writing (or higher)	4
Credits		19
Total Minimum Credits		51