

# VITICULTURE & ENOLOGY TECHNOLOGY

Diploma/Certificate

## CURRICULUM DESCRIPTION

The Viticulture & Enology curriculum is designed to prepare individuals for various careers in the grape growing and wine making industry. Classroom instruction, laboratory and field applications of viticultural/enological principles and practices are included in the program of study.

Course work in viticulture includes aspects of plant science, vineyard stock selection, and propagation, soils, vine nutrition and pest management. Also included are courses in planning, layout, economics and management of vineyards. Those interested in enology will receive training in the classroom, laboratory and field in the tools and techniques of wine making. Related courses in microbiology and fermentation science, sensory analysis, and winery economics and marketing are offered.

Graduates should qualify for positions in vineyards, wineries, and in related areas of sales and services. Graduates in viticulture will also be certified as North Carolina Private Pesticide Applicators.

## VITICULTURE & ENOLOGY TECHNOLOGY CERTIFICATE C15430

Fall Semester		<u>Lec/Lab/Crd</u>
VEN 135	Intro. to Viticulture	3 2 4
VEN 132	Wines of the world	1 2 2
		4 4 6

Spring Semester		
CIS 110	Intro. to Computers	2 2 3
VEN 138	Vineyard Est. & Dev.	
	<b>or</b>	
VEN 133	Intro. to Winemaking	3 0 3
		5 2 6

Fall Semester		
VEN 285	Winery Operations <i>or</i>	
VEN 287	Vineyard Operations	3 2 4
	Elective (or COE)	2 0 2
		5 2 6

**Total Credit Hours 18**

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### DIPLOMA D15430

Fall Semester		<u>Lec/</u>	<u>Lab/</u>	<u>Crd</u>
ACA 111	College Student Success	1	0	1
AGR 110	Agricultural Economics	3	0	3
VEN 135	Introduction to Viticulture	3	2	4
VEN 132	Wines of the World	1	2	2
VEN 139	Grape and Wine Science	4	2	5
		12	6	15

Spring Semester				
MAT 115	Mathematical Models (or MAT 101)	2	2	3
ENG 102	Applied Communications II	3	0	3
VEN 133	Introduction to Winemaking	3	0	3
PSY 118	Interpersonal Psychology	3	0	3
VEN 138	Vineyard Estab. & Development	3	0	3
CIS 110	Introduction to Computers	2	2	3
		16	4	18

Fall Semester				
VEN 285	Winery Operations <i>or</i>			
VEN 287	Vineyard Operations	3	2	4
COE 112	Co-op Work Experience <i>or</i>	0	20	2
	AGR, HOR, or VEN Elective	3	0	3
	SPA Elective	3	0	3
		6/9	2/20	6/10

**Total Credit Hours 39/43**