

## AS Enology

The program options in the Viticulture and Winery Technology Program are designed to prepare students for careers in the wine industry. VWT students may enter the program at the level most suited to their needs and take as few or as many courses as they need to meet their objectives. There are both Certificates and Associate in Science Degrees available to provide students with the knowledge and skills essential for success. Students are also able to pursue their studies in either of two tracks: Viticulture (grape growing) or Enology (wine making) by taking a series of production-oriented courses. Students may also elect to complete an Associate in Science degree in either Viticulture or Enology.

### SEMESTER 1 - FALL

Courses	Units	Prerequisites/Strongly Recommended	Semesters Offered
VWT 20 (Introduction to Enology)	3	CHEM 30A (Strongly Recommended)	Fall
CHEM 30A (Introductory and Applied Chemistry I)	4	MATH 65 or MATH 65B (Pre-Requisite)	Fall, Spring & Summer
ENG 1A (Critical Reading and Composition)	3	ENG 104 or ENG 105 with a "Pass" or ESL 25 or equiv course or appropriate skill level demonstrated through the Eng assessment process (Pre-Requisite)	Fall, Spring & Summer
MATH 55 (Intermediate Algebra)	5	MATH 65 or MATH 65B (Pre-Requisite)	Fall, Spring & Summer
<b>SEMESTER TOTAL</b>	<b>15</b>		

### SEMESTER 2 - SPRING

Courses	Units	Prerequisites/Strongly Recommended	Semesters Offered
VWT 25 (Sensory Analysis of Wine)	3	Must be 21 Years or Older	Spring
CHEM 30B (Introductory and Applied Chemistry II)	4	CHEM 30A (Pre-Requisite)	Fall & Spring
BIO 10 (Introduction to the Science of Biology) OR BIO 30 (Introductory to College Biology) <i>BIO 30 is recommended for AS Enology- Fulfills the pre-requisite req. for BIO 7C</i>	4	MATH 65 and Eligibility for ENG 1A (Strongly Recommended)	Fall & Spring Fall, Spring & Summer
General Education Course (Humanities/American Cultures)	3		Fall, Spring & Summer
<b>SEMESTER TOTAL</b>	<b>14</b>		

### SEMESTER 3 - SUMMER

Courses	Units	Prerequisites/Strongly Recommended	Semesters Offered
General Education Course (Social and Behavioral Science)	3		Fall, Spring & Summer
General Education Course (Kinesiology)	1		Fall, Spring & Summer
<b>SEMESTER TOTAL</b>	<b>4</b>		

**SEMESTER 4 - FALL**

<b>Courses</b>	<b>Units</b>	<b>Prerequisites/Strongly Recommended</b>	<b>Semesters Offered</b>
BIO 7C (Microbiology)	5	BIO 30 and CHEM 30A or CHEM 1A and ENG 1A (Pre-Requisites)	Fall & Spring
VWT 10 (Introduction to Viticulture) OR HORT 70 (Introduction to Viticulture)	3		Fall TBA
VWT 41 (Winery Operations I)	3	VWT 20 (Pre-Requisite)	Fall
VWT 44 (World Viticulture and Wines)	3	Must be 21 Years or Older	TBA
<b>SEMESTER TOTAL</b>	<b>14</b>		

**SEMESTER 5 - SPRING**

<b>Courses</b>	<b>Units</b>	<b>Prerequisites/Strongly Recommended</b>	<b>Semesters Offered</b>
VWT 42 (Winery Operations II)	3	VWT 20 (Pre-Requisite)	Spring
VWT 45 (Food and Wine Pairing)	1	Must be 21 Years or Older	TBA
VWT 29 (Independent Study) OR WKX 95 (Occupational Work Experience Education) and WRKX 96 (Work Experience Seminar)	2-4		Fall, Spring & Summer
<b>Electives: Select a min 2 units from:</b> VWT 38 (Vineyard Management) VWT 47 (Wine Regions and Wines of California) VWT 48 (Winery Management) VWT 50 (Wine Marketing and Sales)	2	Must be 21 Years or Older	TBA TBA TBA TBA
Elective Course (AA-Degree Applicable)	3		Fall, Spring & Summer
Elective Course (AA-Degree Applicable)	2		Fall, Spring & Summer
<b>SEMESTER TOTAL</b>	<b>13-15</b>		
<b>Total Major Coursework</b>	<b>35-37</b>		
<b>Total Units Required (Minimum)</b>	<b>60</b>		

**NOTE:** Completion of LPC's General Education Pattern for Associate in Science Degree is required.

**NOTE:** The AS Degree in Enology at LPC is NOT intended for students seeking transfer in Enology

*Last Updated: 12/15/16*