

DEGREES & CERTIFICATES

ENOLOGY ASSOCIATE OF SCIENCE (AS)

About the Program

The Associate of Science in Enology degree prepares students for either entry-level employment or further study in the field of Enology, or wine-making. The Enology A.S. includes courses in viticulture and winery technology, science, and general education courses. Students will gain both theoretical knowledge as well as hands-on experience on state-of-the-art winery equipment.

Program Goals and Objectives

The Associate of Science in Enology degree prepares students for either entry-level employment or further study in the field of Enology, or wine-making.

Career Opportunities

There are more than 4,700 bonded wineries in California. From established wineries to new ventures, well-trained winery personnel are needed in many positions. Career opportunities related to enology include: wine maker, assistant wine maker, wine analysis lab technician, oenologist, winery supervisor, quality control, production manager, tasting room director, wine sales, wine service, wine hospitality, grape/juice buyer, equipment supplier, wine label design and packaging.

Program Outcomes

- Upon completion of the AS in Enology, students are able to apply general chemistry principles, wine microbiology fundamentals, and laboratory techniques to produce sound wines.
- Upon completion of the AS in Enology, students are able to perform an accurate wine assessment utilizing acquired organoleptic skills.
- Upon completion of the AS in Enology, students are able to perform wine analysis methods including laboratory/quality control test during harvest, fermentations, cellaring, and prior to bottling.
- Upon completion of the AS in Enology, students are able to safely start-up, operate, and shutdown winery equipment; and effectively utilize the equipment during the winemaking process.

Required Core: (28 Units)

CHEM 1A General College Chemistry I.....	5
VWT 10 Introduction to Viticulture.....	3
VWT 20 Introduction to Enology.....	3
VWT 21 Applied Enology.....	3
VWT 25 Sensory Analysis of Wines.....	3
VWT 23 Fundamentals of Wine Science.....	3
VWT 41 Fall Winery Operations.....	3
VWT 42 Spring Winery Operations.....	3
WRKX 94 Occupational Work Experience/Internship.....	1 - 8

List A: Select One (3 Units)

VWT 1 World Wines: New World.....	3
VWT 2 World Wines: Old World.....	3
VWT 47 Wine Regions/Wines of Calif.....	3

Total Units for the Major..... 31

Program-Based GE Requirement: (4 Units)

CHEM 31 Introduction to College Chemistry.....	4
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Additional General Education and Elective Units..... 25