

## DEGREES & CERTIFICATES

### ENOLOGY CERTIFICATE OF ACHIEVEMENT (CA)

#### About the Program

The Certificate of Achievement in Enology prepares students for entry-level employment in the field of Enology, or wine-making. The Certificate consists of core courses in wine-making and science, and focuses on the production of quality wines. Students will gain both theoretical knowledge as well as hands-on experience on state-of-the-art winery equipment.

#### Program Goals and Objectives

The Certificate of Achievement in Enology prepares students for entry-level employment 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 Certificate of Achievement in Enology, students are able to apply general chemistry principles, wine microbiology fundamentals, and laboratory techniques to produce sound wines.
- Upon completion of the Certificate of Achievement in Enology, students are able to perform an accurate wine assessment utilizing acquired organoleptic skills.
- Upon completion of the Certificate of Achievement 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 Certificate of Achievement in Enology, students are able to safely start-up, operate and shut down winery equipment and effectively utilize the equipment during the wine making process.

#### REQUIRED CORE: (23 units)

VWT 10 Introduction to Viticulture.....	3
VWT 20 Introduction to Enology.....	3
VWT 21 Applied Enology.....	3
VWT 23 Fundamentals of Wine Science.....	3
VWT 25 Sensory Analysis of Wines.....	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 2 World Wines: Old World.....	3
VWT 47 Wine Regions/Wines of Calif.....	3
VWT 1 World Wines: New World.....	3