

DEGREES & CERTIFICATES

VITICULTURE ASSOCIATE OF SCIENCE (AS)

About the Program

The Associate of Science in Viticulture degree prepares students for either entry-level employment or further study in the field of Viticulture, or grape-growing. The Viticulture 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 in the college's onsite Campus Hill Vineyard.

Program Goals and Objectives

The Associate of Science in Viticulture degree prepares students for either entry-level employment or further study in the field of Viticulture, or grape-growing.

Career Opportunities

California produces 90 percent of the U.S. wine. From established vineyards to new ventures, well-trained wine industry personnel are needed in many positions. Career opportunities related to viticulture include: vineyard manager, vineyard design and development, pest control, irrigation specialist, vineyard crew supervisor, equipment supervisor, quality control, production manager, wine hospitality, grape/juice sales, wine label design and packaging.

Program Outcomes

- Upon completion of the AS in Viticulture, students are able to contribute to the wine grape industry and participate in professional organizations at the local, state-wide, national and/or international levels.
- Upon completion of the AS in Viticulture, students are able to describe the latest technological advances in vineyard practices and incorporate current technology into their farming plans.
- Upon completion of the AS in Viticulture, students are able to identify, plan, and implement sustainable farming practices that will improve fruit quality, provide efficacious pest and disease management, and protect natural resources and the environment.
- Upon completion of the AS in Viticulture, students are able to show leadership capabilities by effectively training others to perform hands-on vineyard tasks.
- Upon completion of the AS in Viticulture, students are able to use proficient knowledge of the seasonal requirements of a working vineyard.
- Upon completion of the AS in Viticulture, students are able to work cooperatively and effectively with winery personnel to determine optimum harvest parameters and coordinate the operations required.

Required Core: (24 Units)

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| WWT 10 Introduction to Viticulture..... | 3 |
| WWT 12 Landscape and Vineyard Soils, Fertilizers, and Irrigation..... | 3 |
| WWT 20 Introduction to Enology..... | 3 |
| WWT 25 Sensory Analysis of Wines..... | 3 |
| WWT 31 Fall Vineyard Operations..... | 3 |
| WWT 32 Spring Vineyard Operations..... | 3 |
| WWT 33 Summer Viticulture Operations..... | 1 |
| WWT 35 Landscape and Vineyard Pest and Disease Management..... | 3 |
| WRKX 94 Occupational Work Experience/Internship..... | 1 - 8 |

List A: Select One (4 Units)

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| CHEM 30A Introductory and Applied Chemistry I..... | 4 |
| CHEM 31 Introduction to College Chemistry..... | 4 |

List B: Select One (3-5 Units)

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| BIO 1A General Botany..... | 5 |
| GEOG 1 Introduction to Physical Geography..... | 3 |
| GEOG 12 Geography of California..... | 3 |
| GEOG 15 Introduction to GIS..... | 3 |

List C: Select One (3 Units)

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|---|---|
| WWT 1 World Wines: New World..... | 3 |
| WWT 47 Wine Regions/Wines of Calif..... | 3 |
| WWT 2 World Wines: Old World..... | 3 |

Total Units for the Major..... 34-36

Program-Based GE Requirement: Select One (4 Units)

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| BIO 10 Introduction to the Science of Biology..... | 4 |
| BIO 30 Introduction to College Biology..... | 4 |

Additional General Education and Elective Units..... 20-22