

DEGREES & CERTIFICATES

VITICULTURE CERTIFICATE OF ACHIEVEMENT (CA)

About the Program

The Certificate of Achievement in Viticulture prepares students for entry-level employment in the field of Viticulture, or grape-growing. The Certificate consists of core courses in viticulture and science, and focuses on the production of quality wine grapes. Students will gain both theoretical knowledge as well as hands-on experience in the college's onsite Campus Hill Vineyard.

Program Goals and Objectives

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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 Certificate of Achievement 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 Certificate of Achievement 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 Certificate of Achievement in Viticulture, students are able to show leadership capabilities by effectively training others to perform hands-on vineyard tasks.
- Upon completion of the Certificate of Achievement in Viticulture, students are able to work cooperatively and effectively with wineries to determine optimum harvest parameters and coordinate the operations required.

REQUIRED CORE: (24 units)

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

LIST A: Select one (3 units)

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