

Highland Community College

Enology — Associate Degree in Science

Enology is the study of making wine for human consumption. Students will study winemaking principles and practices, including calculations necessary for accurate, precise and safe additions to the wine, introductory microbiology methods for winery sanitation and bottle sterilization, and the principles of sensory evaluation used in commercial winemaking to establish tasting benchmarks. Students taking any Enology course must be at least 21 years old and shall possess age verification paperwork during every class.

Course Number	Course Name	Credit Hours
<u>Basic Skills</u>		
ENG101	College English I	3
ENG102	College English II	3
MAT104	College Algebra	3
SP101 or SP106	Oral Communication or Public Speaking	3
COL103A or COL160	College Success and Orientation or Career and Life Planning	1
	PE Elective	1
	Computer Literacy Elective	1
<u>Humanities</u>		
	Humanities Elective	3
	Humanities Elective	3
<u>Social/Behavioral Science</u>		
	Social Sciences Elective	3
	Social Sciences Elective	3
<u>Math or Science</u>		
BS101	College Biology	5
BS203	Microbiology	5
PS107	General Chemistry	5
	Science w/ Lab	5
<u>Electives</u>		
ENO116	Introduction to Enology	3
ENO130	Intermediate Enology	3
ENO148	Winery Sanitation	3
ENO160	Winery Equipment Operation	2
	Introduction to Wine	
ENO210	Microorganisms	2
ENO257	Fall Wine Production Technology	3
ENO259	Cellar Operations Technology	2
ENO266	Sensory Evaluation	3
ENO268	Wine and Must Analysis	3

Description of Work Performed

A winery worker is involved in all steps of the winemaking process including crush, storage, fermentation, transfer, sanitation, refrigeration, bottling, handling and eliminating waste products with regard to environmental and safety regulations. Some winery workers may become involved in a tasting room environment as well as marketing and selling wine to a consumer or distributor.