

Highland Community College

Viticulture

Associate Degree in Science

Viticulture is the study of growing grapes for food and beverage products. Students will study the various parts and growth cycle of grapevines, how to safely use planting, cultivating, spraying and harvesting equipment, and how to make decisions including planting, pruning, harvesting, and winterization. These classes will prepare students to enter a career in the grape growing industry or vineyard management.

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 Science Elective	3
	Social Science Elective	3
<u>Math or Science</u>		
BS101	College Biology	5
BS202	General Botany	5
PS101	College Physical Science	5
PS107	General Chemistry	5
<u>Electives</u>		
VIN111	Introduction to Viticulture	3
VIN113	Winter Viticulture Technology	2
VIN114	Spring Viticulture Technology	2
VIN115	Summer/Fall Viticulture Technology	2
VIN211	Integrated Pest Management	2
VIN213	Midwest Vineyard Management	2
VIN293	Soils for Viticulture	3

Description of Work Performed

A vineyard worker plants, trains, prunes, sprays, harvests and winterizes vines, constructs trellis and performs other general vineyard maintenance. Vineyard workers generally complete certain chemical analyses to select the optimal harvest time. A vineyard manager will make decisions regarding grape varieties choices, vine locations, row configurations, pest, weed and fungus treatment schedules, as well as manage the vineyard employees.