 Associate in Science Degree
Enology
Total Credits: 63

Department:

Enology

Program Description:

Enology is a program for students who want to work in the winemaking industry. The program includes the scientific principles and production practices of winemaking and winery operation. Career opportunities include specialized work in various aspects or stages of the winemaking process as well as winery management, marketing, or ownership. Note: Students must be at least 21 years old and carry an age verification document at all times while in the program.

Suggested Courses:

Basic Skills (15 credits)
- ENG 101 College English I
- ENG 102 College English II
- SP 106 or 101 Public Speaking or Oral Communication
- MAT 104 College Algebra
- COL 103 College Success and Orientation
- Physical Education Elective*
- Computer Literacy Elective*

Humanities and Fine Arts (6 credits)
- Electives*

Social and Behavioral Sciences (6 credits)
- Electives*

Mathematics and Sciences (20 credits)
- BS 101 College Biology
- BS 203 Microbiology
- PS 107 General Chemistry I
- Science with Lab Elective*

Program Courses (16 credits)
- ENO 116 Introduction to Enology
- ENO 130 Intermediate Enology
- ENO 148 Winery Sanitation
- ENO 160 Winery Equipment Operation
- ENO 210 Introduction to Wine Microorganisms
- ENO 257 Fall Wine Production Technology
- ENO 259 Cellar Operations Technology
- ENO 266 Sensory Evaluation
- ENO 268 Wine and Must Analysis

To see a course description and syllabus, click here.
To search for a class to see when it is scheduled, click here.
*See Degree Planning Sheet for Associate in Science.

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