Recommended Sequence of Courses - Fall Start

Program of Study: Wine Studies: Enology
Department: Agriculture/ Natural Resources
Coordinator: Kevin Sea 707-527-4363
Effective: Fall 2015

Course Number	Course Title	Units	Semester Offered	Prerequisites/ Advisories	In Person	Online	Hybrid	Day	Evening	Weekend
First Semester (Fall)										
WINE 1	World Viticulture and Wine Styles	3.00	Fa, Spr		x			x		
WINE 70	Wine Component Tasting	1.50	Fa, Spr		x			x	x	
WINE 110	Professional Wine Judging	1.50	Fa, Spr		x			x	x	
CHEM 1A (5.0) **OR** CHEM 42 (4.0)	General Chemistry / Intoduction to General Chemistry	4.00		Yes						
First Semester Unit Total:		**10.0**								
Second Semester (Spring)										
WINE 42.1 (2.0) & WINE 42.2 (2.0) **OR** WINE 3 (4.0)	Winery Operations (WINE 42) or Introduction to Enology (WINE 3)	4.00	Fa, Spr	Yes	x			x		
AGBUS 2	Agricultural Computer Applications	3.00	Fa, Spr			x				
CHEM 8	Introductory Organic Chemistry	5.00		Yes						
Second Semester Unit Total:		**12.0**								
Third Semester (Fall)										
WINE 55A	Lab Analysis of Wines 1	3.00	Fa	Yes	x					
WINE 42.1 (2.0) or WINE 42.2 (2.0) if selected instead of WINE 3	Winery Operations (units included in 4.0 in Second Semester)		Fa, Spr	Yes	x					
Third Semester Unit Total:		**3.0**								
Fourth Semester (Spring)										
WINE 55B	Lab Analysis of Wines 2	3.00	Spr	Yes	x					
Fourth Semester Unit Total:		**3.0**								
Minimum units to meet program requirements:		**28.0**								

Notes: * = Every Other Semester
In Person = Traditional Classroom setting
Online = Class is taught using an online format
Hybrid = Course is taught using a combination of in-person and online formats

Day = In person courses that begin at 7:00am or later
Evening = In person courses that begin at 5:00pm or later
Weekend = In person courses taught on Saturday and/or Sunday