Recommended Sequence of Courses - Fall Start

Program of Study: Wine Studies: Wine Service and Evaluation
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	
AGBUS 2	Agricultural Computer Applications	3.00	Fa, Spr			x				
	First Semester Unit Total:	**9.00**								
Second Semester (Spring)										
WINE 42.1 & WINE 42.2 **OR** WINE 3	Winery Operations (WINE 42) or Introduction to Enology (WINE 3)	4.00	Fa, Spr	Yes	x			x		
WINE 111	Sonoma American Viticultural Areas	1.50	Spr			x				
WINE 130	Wine Service and Hospitality	1.50	Spr							
WINE 131	Wine Industry Event Planning	1.50	Spr		x					
	Second Semester Unit Total:	**8.50**								
Third Semester (Fall)										
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	Yes	x					
WINE 112	Wine Regions of California	1.50	Fa, Spr	Yes	x					
	Third Semester Unit Total:	**1.50**								
Electives										
	Complete at least 3 units from list	**3.00**								
	Minimum units to meet program requirements:	**22.00**								

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