## **Recommended Sequence of Courses - Fall Start**

Program of Study: Viticulture Certificate

**Department:** Agriculture/Natural Resources

Coordinator: Merilark Padgett-Johnson; 707-527-4987

Course offerings subject to change. Please consult current Schedule of Classes.

Email: mpadgettjohnson@santarosa.edu Effective: Fall 2017			This document is for planning purposes only and is not a guarantee of course offerings						
Course Number	Course Title	Units	Semester Offered	Prerequisites/ (Advisories)	In Perc	Online	Hybrid Dav	Evening	Weekon
First Semester	(Fall)								
VIT 1	World Viticulture and Wine Styles	3.00	Fall/Spring	Advisory **	Х		Х	Х	
AGBUS 2	Agricultural Computer Applications	3.00	Fall/Spring	Advisory **	Х	Χ	Х	Х	
	First Semester Unit Total:	6.0	, ,	•					
Second Semes	ter (Spring)								
VIT 55	Basic Winegrape Viticulture	3.00	Fall Spring	Advisory **	Х			Χ	
AGRI 60	Soil and Plant Nutrition	3.00	Fall Spring	Advisory **	X		Х		_
Elective	Complete elective(s) units from list below	3.0	r an opinig	ravioory			+		_
2.000.10	Second Semester Unit Total:	9.0							_
Third Semester		010							
VIT 51	Viticulture: Fall Practices	3.00	Fall	Advisory **	Х		Tv		
VIT 60	Vineyard Management	3.00	Fall	(VIT 51 & VIT 52)	X		X		_
VII OU	Third Semester Unit Total:	6.0	Fall	(VII 51 & VII 52)	^		^		_
Countle Compat		0.0							_
Fourth Semest				T	1				
VIT 52	Viticulture: Spring Practices	3.00	Spring	Advisory **	Х		Х		
Elective	IPM Emphasis Elective	3.00	Spring				4		_
Elective	Winemaking Emphasis Elective	4.00					Ш_		
	Fourth Semester Unit Total:	10.0							
IPM Emphasis	Elective								
AGRI 70	Integrated Pest Management	3.0	Spring	Advisory **	Χ		Х		
VIT 70	Vineyard Pest and Disease Management	3.0	Spring	(VIT 55)	Χ		Х		
	Complete at least 3 units from above								
Winemaking Er	mphasis Elective								
WINE 42.1	Fall Winery Operations	2.0	Fall	(ENGL 1A)	Χ		Х		
WINE 42.2	Spring Winery Operations	2.0	Spring	(ENGL 1A)	Х		Х		
WINE 3	Introduction to Enology	4.0	Fa, Sp	(ENGL 1A)	Х	Х	X		
	Complete at least 4 units from above		. α, ορ	(=,	,,,				_
Electives	·		•						_
AGBUS 7	Agricultural Economics	3.00	Fall/Spring	(MATH 155 & ENGL	Х		X	V	
AGBUS 56	Introduction to Agriculture Business and Management	3.00	Fall	Advisory **	^		+^	^	_
AGBUS 61	Agricultural Marketing	3.00	Spring	Advisory **			+		_
AGMEC 50	Agricultural Machinery & Equipment Skills	3.00	Fall	Advisory **			+		_
VIT 53	Advanced Vineyard Practices for Quality Production	3.00	Fall	(VIT 52)	Х		Х		_
VIT 54	Viticulture: Summer Practices	1.0	Summer	Advisory **	X		X		_
VIT 113	Organic Viticulture	1.5	Summer	Advisory **	X		X		
VIT 120	Vineyard Pruning	0.5		/ tavisory	X		X		Χ
VIT 121	Pruning Techniques for Vine Balance	0.5		+	X		X		X
VIT 122	Vineyard Canopy Management	1.0		(VIT 120)	X		X		X
VIT 123	Spring Budding & Grafting	0.5		Advisory **	X		X		X
VIT 130	Grapevine Physiology	1.0		Advisory **	X		X		
VIT 131	Fruit Quality Assurance	1.0		7.0.1001	X		X		
VIT 133	Advances in Viticulture	1.0		(ENGL 1A)	X		X		_
WINE 70	Wine Component Tasting	1.5	Fall/Spring	\ <del></del>	-				
	Complete at least 3 units from above		<b>-</b>	1					_

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

Minimum units to meet program requirements:

Advisory\*\*=ENGL 100 or ESL 100

31.0

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

## **Recommended Sequence of Courses - Spring Start**

Program of Study: Viticulture Certificate **Department:** Agriculture/Natural Resources

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Effective: Fall 2017 course offerings Semester Prerequisites/ **Course Number** Units **Course Title** Offered (Advisories) First Semester (Spring) World Viticulture and Wine Styles 3.00 Fall/Spring Advisory \*\* VIT 52 Viticulture: Spring Practices 3.00 Spring Advisorv \*\* First Semester Unit Total: 6.0 Second Semester (Fall) Basic Winegrape Viticulture Advisory \*\* VIT 55 3.00 Fall Spring AGBUS 2 Fall/Spring Advisory \*\* Х Agricultural Computer Applications 3.00 Х Complete elective(s) units from list below Elective 3.0 9.0 Second Semester Unit Total: Third Semester (Spring) AGRI 60 Soil and Plant Nutrition 3.00 Fall Spring Advisorv \*\* IPM Emphasis Elective 3.00 Elective Spring Elective Winemaking Emphasis Elective 4.00 Third Semester Unit Total: 10.0 Fourth Semester (Fall) VIT 51 Viticulture: Fall Practices 3.00 Fall Advisory \*\* VIT 60 Vineyard Management Fall (VIT 51 & VIT 52) Х Χ 3.00 Fourth Semester Unit Total: 6.0 **IPM Emphasis Elective** AGRI 70 Integrated Pest Management 3.0 Spring Advisory \*\* VIT 70 Vineyard Pest and Disease Management (VIT 55) Χ Χ 3.0 Spring Complete at least 3 units from above Winemaking Emphasis Elective WINE 42.1 Fall Winery Operations 2.0 Fall (ENGL 1A) WINE 42.2 Spring Winery Operations (ENGL 1A) Χ Χ 2.0 Spring WINE 3 Introduction to Enology 4.0 Fa, Sp (ENGL 1A) Х Х Complete at least 4 units from above **Electives** AGBUS 7 Agricultural Economics 3.00 Fall/Spring (MATH 155 & ENGL Χ XX AGBUS 56 Introduction to Agriculture Business and Management 3.00 Fall Advisory \*\* AGBUS 61 Spring Advisory \*\* Agricultural Marketing 3.00 AGMEC 50 Agricultural Machinery & Equipment Skills Advisory \*\* 3.00 Fall VIT 53 (VIT 52) Advanced Vineyard Practices for Quality Production 3.0 Χ VIT 54 Viticulture: Summer Practices 1.0 Summer Advisory \*\* Χ Χ VIT 113 Organic Viticulture 1.5 Advisory \* Χ Х 0.5 VIT 120 Vineyard Pruning Х Х Х VIT 121 Pruning Techniques for Vine Balance 0.5 X Х Х VIT 122 Vineyard Canopy Management 1.0 (VIT 120) Χ Χ Χ VIT 123 Х Spring Budding & Grafting 0.5 Advisorv \*\* Χ Х VIT 130 Grapevine Physiology 1.0 Advisory \*\* Χ Χ VIT 131 Working with Your Winemaker - Fruit Quality Assurance 1.0 Χ Χ VIT 133 Advances in Viticulture 1.0 (ENGL 1A) Χ Χ WINE 70 Wine Component Tasting Fall/Spring 1.5 Complete at least 3 units from above

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