

Recommended Sequence of Courses

Program of Study: Wine Studies: Enology

Department: Agriculture & Natural Resources

Coordinator: Bob Fraser

Effective: Spring 2012

Course Number	Course Title	Units
First Semester		
WINE 1 OR	World Viticulture and Wine Styles	3.0
VIT 1	World Viticulture and Wine Styles	3.0
WINE 70	Wine Component Tasting	1.5
CHEM 8	Introductory Organic Chemistry	5.0
First Semester Unit Total:		9.5
Second Semester		
*WINE 42.1 and WINE 42.2 OR	Winery Operations	4.0
WINE 3	Introduction to Enology	4.0
AGBUS 2 OR	Agricultural Computer Applications	3.0
AGBUS 7	Agricultural Economics	3.0
CHEM 1A OR	General Chemistry	5.0
CHEM 42	Introductory General Chemistry	4.0
WINE 110	Professional Wine Judging	1.5
Second Semester Unit Total:		12.5
Third Semester		
WINE 55A	Lab Analysis of Wines 1	3.0
Third Semester Unit Total:		3.0
Fourth Semester		
WINE 55B	Lab Analysis of Wines 2	3.0
Fourth Semester Unit Total:		3.0

Minimum units to meet program requirements: 28.0

Notes: *WINE 42.1 is offer in the Fall, WINE 42.2 is offered in the Spring