

Viticulture and Enology Technology

Instructional Service Agreement with Surry Community College

Curriculum Description

The Viticulture and Enology curriculum is designed to prepare individuals for various careers in the grape growing and wine making industry. Classroom instruction, laboratory and field applications of viticultural/enological principles and practices are included in the program of study.

Course work in viticulture includes aspects of plant science, vineyard stock selection, and propagation, soils, vine nutrition and pest management. Also included are courses in planning, layout, economics and management of vineyards. Those interested in enology will receive training in the classroom, laboratory and field in the tools and techniques of wine making. Related courses in microbiology and fermentation science, sensory analysis, and winery economics and marketing are offered.

Graduates should qualify for positions in vineyards, wineries, and in related areas of sales and services. Graduates in viticulture will also be certified as North Carolina Private Pesticide Applicators.

The following represents one way in which the program of study can be completed. Students who aren't able to follow this plan should consult their academic advisor to be sure that they take courses in the best order for their success.

Associate in Applied Science

A15430

Day and Evening

POS Approved: Spring 2005

| Course Prefix | Course Number | Course Title | HOURS PER WEEK | | | |
|---------------|---------------|--------------|----------------|-----|-----------------|------------------|
| | | | Class | Lab | Clinical/Credit | Shop Co-op Hours |

Fall Semester

| | | | | | | |
|---------|---------------------------|--|---|---|---|---|
| ACA 111 | College Student Success * | | 1 | 0 | 0 | 1 |
|---------|---------------------------|--|---|---|---|---|

Select one:

| | | | | | |
|-----------|-----------------------------|-----------|----------|----------|-----------|
| AGR 110 | Agricultural Economics | 3 | 0 | 0 | 3 |
| OR | | | | | |
| ECO 251 | Prin of Microeconomics | (3) | (0) | (0) | (3) |
| ENG 111 | Expository Writing * | 3 | 0 | 0 | 3 |
| VEN 132 | Wines of the World | 1 | 2 | 0 | 2 |
| VEN 135 | Introduction to Viticulture | 3 | 2 | 0 | 4 |
| VEN 139 | Grape and Wine Science | 4 | 2 | 0 | 5 |
| | | <u>15</u> | <u>6</u> | <u>0</u> | <u>18</u> |

Spring Semester

| | | | | | |
|---------|--|-----------|----------|----------|-----------|
| CIS 110 | Introduction to Computers* | 2 | 2 | 0 | 3 |
| ENG 114 | Prof Research & Reporting* | 3 | 0 | 0 | 3 |
| MAT 115 | Mathematical Models* | 2 | 2 | 0 | 3 |
| PSY 118 | Interpersonal Psychology* | 3 | 0 | 0 | 3 |
| VEN 133 | Introduction to Winemaking | 3 | 0 | 0 | 3 |
| VEN 138 | Vineyard Establishment and Development | 3 | 0 | 0 | 3 |
| | | <u>16</u> | <u>4</u> | <u>0</u> | <u>18</u> |

Fall Semester

| | | | | | |
|---------|--------------------------------|-----------|----------|----------|-----------|
| BUS 110 | Introduction to Business * | 3 | 0 | 0 | 3 |
| VEN 283 | Wine Production & Analysis | 2 | 6 | 0 | 5 |
| VEN 285 | Winery Operations | OR | | | |
| VEN 287 | Vineyard Operations | 3 | 2 | 0 | 4 |
| — — — | Humanities/Fine Arts Elective* | 3 | 0 | 0 | 3 |
| | | <u>11</u> | <u>8</u> | <u>0</u> | <u>15</u> |

Spring Semester

| | | | | | |
|---------|---------------------------------------|---|---|---|---|
| BUS 135 | Principles of Supervision* | 3 | 0 | 0 | 3 |
| BUS 230 | Small Business Management* | 3 | 0 | 0 | 3 |
| VEN 238 | Grapevine Pests, Diseases & Disorders | 3 | 0 | 0 | 3 |

Select one:

VEN 286 Wine Marketing

OR

| | | | | | | |
|-----|-----|------------------------------|----------|----------|----------|----------|
| ___ | ___ | AGR, HOR or VEN Elective* | 3 | 0 | 0 | 3 |
| ___ | ___ | AGR, HOR or VEN Elective* | 3 | 0 | 0 | 3 |
| ___ | ___ | Spanish Elective* | <u>3</u> | <u>0</u> | <u>0</u> | <u>3</u> |
| | | | 18 | 0 | 0 | 18 |

Total Credit Hours: 69

Additional Information

This program is offered to students at Forsyth Tech through an instructional service agreement with Surry Community College. Students complete from 25 to 37 hours of general education and other program requirements on a day or evening schedule at Forsyth Tech during the two years of the program. The remaining courses are offered on an evening only schedule at SCC. See your advisor to plan your course schedule.

* These courses can be taken at Forsyth Tech. All other courses are taught on the SCC campus.

AGR electives (6 credit hours) - AGR 140 or HOR 164; AGR 170 or HOR 166