

# VITICULTURE AND ENOLOGY: ENOLOGY (TECHNICAL CERTIFICATE)

Award: Technical Certificate

Program of Study: Viticulture and Enology

Specialization: Enology

Program Code: 1109

## About This Program . . .

Enology Technical certificate in the Viticulture and Enology program is a concentrated study in both the art and science involved in the winemaking process. The certificate provides a solid foundation of knowledge from grape to bottle. Students apply the skills in a hands-on setting through small-scale winemaking with individual projects and applied research projects for the industry.

For more information on what you can do with this major, visit WCCC's [Programs of Study](#) page.

All CMU/WCCC technical certificate graduates are expected to demonstrate proficiency in specialized knowledge/applied learning, communication fluency, and critical thinking. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

- Apply appropriate terminology used in winemaking and sensory analysis, including the presentation of this information to the class. (Communication Fluency)
- Apply chemistry and mathematic principles to solve problems and calculations needed throughout the winemaking process. (Quantitative Fluency)
- Evaluation of wines to assess quality and solve problems through research and learned information. (Critical Thinking)
- Describe and explain the production of a high-quality wine, including starting parameters, fermentation, and aging. (Specialized Knowledge)

## Requirements

Each section below contains details about the requirements for this program. Select a header to expand the information/requirements for that particular section of the program's requirements.

**To print or save an overview of this program's information, including the program description, learning outcomes, requirements, suggested course sequencing (if applicable), and advising and graduation information, scroll to the bottom of the left-hand navigation menu and select "Print Options."** This will give you the options to either "Send Page to Printer" or "Download PDF of This Page." The "Download PDF of This Page" option prepares a much more concise presentation of all program information. The PDF is also printable and may be preferable due to its brevity.

## Institutional Certificate Requirements

The following institutional requirements apply to all CMU or WCCC Technical Certificates. Specific programs may have different requirements that must be met in addition to institutional requirements.

- Consists of 5-59 semester hours.
- Consists of 100-200 level courses.
- At least fifty percent of the credit hours must be taken at CMU/WCCC.
- 2.00 cumulative GPA or higher in all CMU/WCCC coursework.
- A grade lower than "C" will not be counted toward meeting the requirements.
- A course may only be used to fulfill one requirement for each degree/certificate.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed twenty-five percent of the semester credit hours required for a technical certificate.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Certificate Requirements.
- The Catalog Year determines which program sheet and certificate requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See "Requirements for Undergraduate Degrees and Certificates" in the catalog for a complete list of graduation requirements.

## Program Specific Certificate Requirements

(17 semester hours, must earn a grade of "C" or better in each course.)

Code	Title	Semester Credit Hours
<b>Required Courses</b>		
VITE 101	Introduction to Wine	3
VITE 210 & 210L	Fermentation Science and Fermentation Science Laboratory	4
VITE 250	Advanced Winemaking I	4
VITE 260	Science of Winemaking	3
VITE 280	Advanced Winemaking II	3
<b>Total Semester Credit Hours</b>		<b>17</b>

## Suggested Course Plan

First Year		Semester Credit Hours
Fall Semester		
VITE 101	Introduction to Wine	3
<b>Semester Credit Hours</b>		<b>3</b>
Spring Semester		
VITE 210 & 210L	Fermentation Science and Fermentation Science Laboratory	4
<b>Semester Credit Hours</b>		<b>4</b>
Second Year		
Fall Semester		
VITE 250	Advanced Winemaking I	4
<b>Semester Credit Hours</b>		<b>4</b>
Spring Semester		
VITE 260	Science of Winemaking	3

VITE 280	Advanced Winemaking II	3
Semester Credit Hours		6
Total Semester Credit Hours		17

## Advising and Graduation

### Advising Process and DegreeWorks

Documentation on the pages related to this program is intended for informational purposes to help determine what courses and associated requirements are needed to earn a certificate. Some courses are critical to complete in specific semesters while others may be moved around. Meeting with an academic advisor is essential in planning courses and discussing the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended certificate.

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a certificate and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic department head. Discrepancies in requirements should be reported to the Registrar's Office.

### Graduation Process

Students must complete the following in the first two months of the semester prior to completing their certificate requirements (for one-semester certificates, complete in the first week of class):

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.