

Winemaking Degree Pathway

Course # Title WR121* Academic Composition (or higher) COMM111* Fundamentals of Public Speaking (or higher) PSY101* Psychology of Human Relations (or higher) CIS101* Computing Concepts (or higher) Winemaking Elective *Can be fulfilled with previous coursework. Prior transcripts evaluated by Enrollment Services at time of a YEAR ONE: PREREQUISITES FOR CORE CLASSES Course # Title CH110 Foundations of General, Organic, and Biochemistry (offered fall, winter and spring terms) MTH095 Intermediate Algebra (or higher) (offered every term) VMW101 General Viticulture (offered fall, winter and some spring terms) VMW122 Introduction to Winemaking (offered fall, winter and some spring terms) VMW131 Wine Appreciation (offered fall, winter and some spring terms) YEAR TWO: CORE CLASSES Fall Term (Note: Fall term VMW classes start TWO WEEKS earlier to better align with harvest.) Course # Title Credits VMW134 Wines of the Pacific Northwest 3 3 VMW222 Science of Winemaking 4 VMW244 Wine Production 6 Winter Term Course # Title Credits Wines of the World VMW132 Note: Must take either VMW132 winter term or VMW232 spring term 3 as a required course. The other class can be taken as an elective. VMW233 Sensory Evaluation of Wine Components 3 VMW224 Chemical Analysis of Must and Wine 4 VMW233 Sensory Evaluation of Wine Components 3 VMW245 Wine Clarification and Stabilization 4 Spring Term Course # Title Credits VMW170 Selling and Marketing Wine 3	Credits 4 4 4 4 3 dmission. Credits 5 4 3 3 3 3 Pre-requisites VMW131 Year One Classes Year One Classes		
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VMW245 Wine Clarification and Stabilization 4 Spring Term Course # Title Credits	CH 110 or CH 123		
Spring Term Course # Title Credits	VMW222		
Course # Title Credits	VMW244		
VMW170 Selling and Marketing Wine 2	Pre-requisites		
Sening and marketing wine	VMW131		
Sensory Evaluation of Wine Varietals			
VMW232 Note: Must take either VMW132 winter term or VMW232 spring term	VMW131		
as a required course. The other class can be taken as an elective.			
VMW225 Wine and Food Microbiology 4	\		
VMW246 Aging, Filtration and Bottling 4	VMW245		
VMW254 Winery Process Planning and Design 3	VMW222		
YEAR THREE: INTERNSHIP & CAPSTONE			
Fall Term (Note: Fall term VMW classes start TWO WEEKS earlier to better align with harvest.)	Duo vomiliaitos		
Course # Title Credits	Pre-requisites		
VMW280 Wine Studies Internship 9 VMW290 Wine Studies Capstone 4			

WINEMAKING ELECTIVES			
Course #	Title	Credits	
BA101	Introduction to Business (or higher)	4	
BA223	Principles of Marketing	4	
BI101	General Biology: Ecology and Diversity (or higher)	4	
CA220	QuickBooks-Computerized Bookkeeping	3	
CH117	Chemistry in the Kitchen	4	
CH121	College Chemistry 1 (or higher)	5	
CH122	College Chemistry 2 (or higher)	5	
CH123	College Chemistry 3 (or higher)	5	
CIS125A	Access - Database	3	
CIS125E	Excel - Workbooks	4	
CIS178I	Internet and World-Wide Web	3	
SPN101	First Year Spanish, Term 1	4	
SPN102	First Year Spanish, Term 2	4	
SPN103	First Year Spanish, Term 3	4	
VMW114	Winter Vineyard Practices	4	
VMW115	Spring Vineyard Practices	4	
VMW116	Summer Vineyard Practices	4	
VMW117	Fall Vineyard Practices	4	
VMW132	Wines of the World	3	
VMW170	Selling and Marketing Wine	3	
VMW198A-D	Independent Studies	1-4	
VMW232	Sensory Evaluation of Wine Varietals	3	
VMW260	Vineyard Nutrition and Irrigation Management	3	
VMW261	Vine Physiology	4	
VMW280B-F	Cooperative Work Experience	2-6	

YEAR ONE: PREREQUISITES

CH110 Foundations of General, Organic, and Biochemistry (5)

MTH095 Intermediate Algebra (or higher) (4)

VMW101 General Viticulture (3)

VMW122 Introduction to Winemaking (3)

VMW131 Wine Appreciation (3)



YEAR TWO: CORE CLASSES

Fall Term

VMW134 Wines of the Pacific Northwest (3) VMW222 Science of Winemaking (4)

VMW244 Wine Production (6)



YEAR TWO: CORE CLASSES

Spring Term

VMW170 Selling and Marketing Wine (3)

VMW225 Wine and Food Microbiology (4)

VMW232 Sensory Eval/Wine Varietals (3) (or VMW132 Winter Term)

VMW246 Aging, Filtration and Bottling (4)

VMW254 Winery Process Planning & Design (3)



YEAR TWO: CORE CLASSES

Winter Term

VMW224 Chemical Analysis of Must and Wine (4)

VMW233 Sensory Evaluation of Wine Components (3)

VMW245 Wine Clarification and Stabilization (4)

VMW132 Wines of the World (3) (Or VMW232 Spring Term)
Elective (3)



YEAR THREE: INTERNSHIP/CAPSTONE

Fall Term

VMW280 Wine Studies Internship (9) VMW290 Wine Studies Capstone (4)

DEGREE REQUIREMENTS (ANY TERM)

WR121 Academic Composition (or higher) (4)

COMM111 Fundamentals of Public Speaking (or higher) (4)

PSY101 Psychology of Human Relations (or higher) (4) CIS101 Computing Concepts (or higher) (3)

Computing Concepts (or higher) (3) Winemaking Elective (3)