

DEGREE REQUIREMENTS – ANY TERM			
Course #	Title	Credits	
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)	4	
	Winemaking Elective	3	
*Can be fulfilled with previous coursework. Prior transcripts evaluated by Enrollment Services at time of admission.			
YEAR ONE: PREREQUISITES FOR CORE CLASSES			
Course #	Title	Credits	
CH110	Foundations of General, Organic, and Biochemistry	5	
MTH095	Intermediate Algebra (or higher)	4	
VMW225	Wine and Food Microbiology	4	
VMW101	General Viticulture	3	
VMW122	Introduction to Winemaking	3	
VMW131	Wine Appreciation	3	
YEAR TWO: CORE CLASSES			
Fall Term			
Course #	Title	Credits	Pre-requisites
VMW134	Wines of the Pacific Northwest	3	VMW131
VMW222	Science of Winemaking	4	Year One Prerequisites
VMW244	Wine Production	6	Year One Prerequisites
Winter Term			
Course #	Title	Credits	Pre-requisites
VMW224	Chemical Analysis of Must and Wine	4	CH 110 or CH 123
VMW233	Sensory Evaluation of Wine Components	3	VMW222
VMW245	Wine Clarification and Stabilization	4	VMW244
Spring Term			
Course #	Title	Credits	Pre-requisites
VMW170	Selling and Marketing Wine	3	VMW131
VMW132	Wines of the World	3	
or	or		
VMW232	Sensory Evaluation of Wine Varietals	3	VMW131
<i>Note: Choose either VMW123 or VMW232</i>			
VMW246	Aging, Filtration and Bottling	4	VMW245
VMW254	Winery Process Planning and Design	3	VMW222

YEAR THREE: CORE CLASS & CAPSTONE

Fall Term

Course #	Title	Credits	Pre-requisites
VMW280	Wine Studies Internship	9	
VMW290	Wine Studies Capstone	4	VMW222 and be in last term of program

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
VMW102	Wine Industry Exploration	3
VMW105	Spanish in the Vineyard	3
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
VMW134	Wines of the Pacific Northwest	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

Winemaking Degree Pathway - MAP

YEAR ONE: PREREQUISITES

CH110 Foundations of General, Organic, and Biochemistry (5)
 MTH095 Intermediate Algebra (or higher) (4)
 VMW225 Wine and Food Microbiology (4)
 (Offered Spring Term only)
 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

Winter Term

VMW224 Chemical Analysis of Must and Wine (4)
 VMW233 Sensory Evaluation of Wine Components (3)
 VMW245 Wine Clarification and Stabilization (4)
 Elective (3)



YEAR TWO: CORE CLASSES

Spring Term

Selection One Option:

VMW132 Wines of the World (3)
OR
 VMW232 Sensory Evaluation of Wine Varietals (3)
 VMW170 Selling and Marketing Wine (3)
 VMW246 Aging, Filtration and Bottling (4)
 VMW254 Winery Process Planning and Design (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)
 Winemaking Elective (3)