Viticulture, Enology and Winery Technology

San Jacinto Campus
(951) 487-MSJC (6752)
1-800-624-5561

Menifee Valley Campus
(951) 672-MSJC (6752)
1-800-452-3335

Degree(s)
None

Transfer
None

Non-Transfer:
None

Certificate(s)
None

Employment Concentration Certificate(s)
Vineyard, Enology and Winery Technology Concentration

Program Description

The Viticulture, Enology and Winery Technology is a program that introduces the student to a variety of disciplines included in the winemaking industry. From basic winemaking (enology), grape cultivation (viticulture), event organization and service (hospitality) to marketing and selling of wine (business principles). This program seeks to inform the student at an introductory level to the many fields encompassing the winery industry.

Career Opportunities

All career opportunities listed are representative careers in each field. There are no guaranteed positions for students completing these programs. (See: www.onetonline.org)

Employment Concentration

Winery Production Worker, Formal Waiter/Waitress, Head Waiter/Waitress, Host/Hostess, Restaurant Host/Hostess, Wine Steward, Wine Sommelier

Transfer Preparation

MSJC offers a range of course work to prepare students to transfer to four-year colleges and universities. Courses that fulfill major requirements for an associate degree in this program might not be the same as those required for transfer into the major at a four year university. All four-year institutions prescribe their own standards for course evaluation and admissions. Prospective transfer students are advised to research careers, degrees and majors in the Career/Transfer Center, access www.assist.org, review the MSJC catalog and meet with a counselor to expedite their transfer plan.

Learning Outcomes

- Define and understand viticulture terminology and identify morphology.
- Identify and understand the difference between grape species including Vitis vinifera and hybrids.
- Describe modern vine training and trellis systems and how they impact vine growth and management.
- Understand the causes of poor fruit set and berry development.
- Define vine balance and understand the link between reproductive and vegetative potential of the vine on end fruit quality.
- Identify site characteristics needed for successful commercial winegrape production based on vine physiology.
- Interpret information learned in lecture for use in critical thinking during discussion and journal article review.

Employment Concentration

Viticulture, Enology and Winery Technology

(12 units)

<table>
<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Units</th>
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<tbody>
<tr>
<td>VEW-100</td>
<td>Introduction to Viticulture</td>
<td>3 units</td>
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<tr>
<td>VEW-102</td>
<td>Introduction to Enology</td>
<td>3 units</td>
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<tr>
<td>VEW-106</td>
<td>Hospitality in the Winemaking Industry</td>
<td>3 units</td>
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<tr>
<td>VEW-108</td>
<td>Introduction to Winery Business Principles</td>
<td>3 units</td>
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Note: Every effort has been made to keep program information current. Please use this information as a guide and consult with the chair of the department/program or an MSJC counselor.