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
Dean of Instruction, Career Education & Categorical Programs (951) 639-5352

Degree(s)

Transfer:
None

Non-Transfer:
None

Certificate(s)
None

Employment Concentration Certificate(s)
Viticulture, 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
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)

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<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</td>
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<tr>
<td>VEW-102</td>
<td>Introduction to Enology</td>
<td>3</td>
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<tr>
<td>VEW-106</td>
<td>Wine Hospitality</td>
<td>3</td>
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<tr>
<td>BADM-108/VEW-108</td>
<td>Introduction to Winery Business Principles</td>
<td>3</td>
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