## Enology Concentration

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEM 128</td>
<td>General Chemistry for Agriculture and Life Science II</td>
<td>4</td>
</tr>
<tr>
<td>CHEM 129</td>
<td>General Chemistry for Agriculture and Life Science III</td>
<td>4</td>
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<tr>
<td>CHEM 312</td>
<td>Survey of Organic Chemistry</td>
<td>5</td>
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<tr>
<td>CHEM 313</td>
<td>Survey of Biochemistry and Biotechnology</td>
<td>5</td>
</tr>
<tr>
<td>MCRO 221</td>
<td>Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>WVIT/MCRO 301</td>
<td>Wine Microbiology</td>
<td>4</td>
</tr>
<tr>
<td>WVIT 365</td>
<td>Wine Analysis and Amelioration</td>
<td>4</td>
</tr>
<tr>
<td>WVIT 404</td>
<td>Winemaking I</td>
<td>4</td>
</tr>
<tr>
<td>WVIT 405</td>
<td>Winemaking II</td>
<td>4</td>
</tr>
<tr>
<td>WVIT 406</td>
<td>Winemaking III</td>
<td>4</td>
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<tr>
<td></td>
<td>Senior Project</td>
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<tr>
<td></td>
<td>Select from the following:</td>
<td>4</td>
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<tr>
<td>WVIT 464</td>
<td>Senior Project - Enology and Viticulture</td>
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<tr>
<td>WVIT 465</td>
<td>Senior Project - Research Experience in Enology or Viticulture</td>
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### Approved electives

**Select from the following:** 12 units

- AEPS 313 Agricultural Entomology
- AEPS 321 Weed Biology and Management
- AEPS 421 Postharvest Technology of Horticultural Crops
- AGB 212 Agricultural Economics
- AGB 310 Agribusiness Credit and Finance
- AGB 323 Decision Making with Agribusiness Accounting Information
- BIO 111 General Biology
- BIO 161 Introduction to Cell and Molecular Biology
- BIO 303 Survey of Genetics
- BIO 435 Plant Physiology
- BOT/AEPS 323 Plant Pathology
- BRAE 348 Energy for a Sustainable Society
- CHEM 216 Organic Chemistry I
- CHEM 217 Organic Chemistry II
- CHEM 401 Advanced Undergraduate Research
- FSN 230 Elements of Food Processing
- FSN 342 Brewing Science
- FSN 346 Brewing Methods
- FSN 354 Packaging Function in Food Processing
- FSN 370 Food Plant Sanitation and Prerequisite Programs
- FSN 374 Food Laws and Regulations
- MCRO 342 Public Health Microbiology
- MCRO 421 Food Microbiology
- SPAN 101 Elementary Spanish I 2
- or FR 101 Elementary French I
- or GER 101 Elementary German I
- or ITAL 101 Elementary Italian I
- or FR 102 Elementary French II
- or GER 102 Elementary German II
- or ITAL 102 Elementary Italian II
- SPAN 103 Elementary Spanish III 2
- or FR 103 Elementary French III
- or GER 103 Elementary German III
- or ITAL 103 Elementary Italian III
- SPAN 201 Intermediate Spanish I 2
- or FR 201 Intermediate French I
- or GER 201 Intermediate German I
- or ITAL 201 Intermediate Italian I
- SPAN 202 Intermediate Spanish II 2
- or FR 202 Intermediate French II
- or GER 202 Intermediate German II
- or ITAL 202 Intermediate Italian II
- SS 221 Soil Health and Plant Nutrition
- WVIT/AEPS 331 Advanced Viticulture - Fall
- WVIT 332 Advanced Viticulture - Winter
- WVIT 333 Advanced Viticulture - Spring
- WVIT 339 Internship Wine and Viticulture (limited to 2 units)
- WVIT 344 Direct to Consumer Wine Sales
- WVIT 345 Wine Marketing Research and Market Analysis
- WVIT 400 Special Problems for Advanced Undergraduates
- WVIT/AEPS 414 Grape Pest Management
- WVIT 428 Winegrape Vineyard Management
- WVIT 433 Wine Sales and E-Commerce
- WVIT 447 Logistics for the Global Wine Industry
- WVIT 450 Wine Business Strategies
- WVIT 460 Senior Project - Wine Business
- WVIT 470 Selected Advanced Topics
- WVIT 471 Selected Advanced Laboratory
- WVIT 477 Advanced Wine Sensory Analysis

**Total units**: 58

1 Consultation with advisor is recommended prior to selecting approved electives; bear in mind your selections may impact pursuit of post-baccalaureate studies and/or goals.

2 A maximum of 8 units of foreign language may be counted toward approved electives.