### ENOLOGY CONCENTRATION

<table>
<thead>
<tr>
<th>Course Code</th>
<th>Course Title</th>
<th>Units</th>
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<tr>
<td>CHEM 128</td>
<td>General Chemistry for Agriculture and Life Science II</td>
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<td>CHEM 129</td>
<td>General Chemistry for Agriculture and Life Science III</td>
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<tr>
<td>CHEM 312</td>
<td>Survey of Organic Chemistry</td>
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<td>CHEM 313</td>
<td>Survey of Biochemistry and Biotechnology</td>
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<tr>
<td>MCRO 221</td>
<td>Microbiology</td>
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<td>WVIT/MCRO 301</td>
<td>Wine Microbiology</td>
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<td>WVIT 365</td>
<td>Wine Analysis and Amelioration</td>
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<td>WVIT 404</td>
<td>Winemaking I</td>
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<tr>
<td>WVIT 405</td>
<td>Winemaking II</td>
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<td>WVIT 406</td>
<td>Winemaking III</td>
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<tr>
<td>Senior Project</td>
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Select from the following: 4

- WVIT 464 Senior Project - Enology and Viticulture
- WVIT 465 Senior Project - Research Experience in Enology or Viticulture

### Approved electives 1

Select from the following: 12

1. AEPS 313 Agricultural Entomology
2. AEPS 321 Weed Biology and Management
3. AEPS 421 Postharvest Technology of Horticultural Crops
4. AGB 212 Agricultural Economics
5. AGB 310 Agribusiness Credit and Finance
6. AGB 323 Agribusiness Managerial Accounting
7. BIO 111 General Biology
8. BIO 161 Introduction to Cell and Molecular Biology
9. BIO 303 Survey of Genetics
10. BIO 435 Plant Physiology
11. BOT/AEPS 323 Plant Pathology
12. BRAE 348 Energy for a Sustainable Society
13. CHEM 216 Organic Chemistry I
14. CHEM 217 Organic Chemistry II
15. CHEM 401 Advanced Undergraduate Research
16. FSN 230 Elements of Food Processing
17. FSN 342 Brewing Science
18. FSN 346 Brewing Methods
19. FSN 354 Packaging Function in Food Processing
20. FSN 370 Food Plant Sanitation and Prerequisite Programs
21. FSN 374 Food Laws and Regulations
22. MCRO 342 Public Health Microbiology
23. MCRO 421 Food Microbiology
24. SPAN 101 Elementary Spanish I 2
   - or FR 101 Elementary French I
   - or GER 101 Elementary German I
25. SPAN 102 Elementary Spanish II
   - or FR 102 Elementary French II
   - or GER 102 Elementary German II
   - or ITAL 102 Elementary Italian II
26. SPAN 103 Elementary Spanish III
   - or FR 103 Elementary French III
   - or GER 103 Elementary German III
   - or ITAL 103 Elementary Italian III
27. SPAN 201 Intermediate Spanish I
   - or FR 201 Intermediate French I
   - or GER 201 Intermediate German I
   - or ITAL 201 Intermediate Italian I
28. SPAN 202 Intermediate Spanish II
   - or FR 202 Intermediate French II
   - or GER 202 Intermediate German II
29. SS 221 Soil Health and Plant Nutrition
30. WVIT/AEPS 331 Advanced Viticulture - Fall
31. WVIT 332 Advanced Viticulture - Winter
32. WVIT 333 Advanced Viticulture - Spring
33. WVIT 339 Internship Wine and Viticulture (limited to 2 units)
34. WVIT 344 Direct to Consumer Wine Sales
35. WVIT 400 Special Problems for Advanced Undergraduates
36. WVIT/AEPS 414 Grape Pest Management
37. WVIT 428 Winegrape Vineyard Management
38. WVIT 433 Wine Sales and E-Commerce
39. WVIT 444 Wine Marketing Research and Market Analysis
40. WVIT 447 Logistics for the Global Wine Industry
41. WVIT 450 Wine Business Strategies
42. WVIT 460 Senior Project - Wine Business
43. WVIT 470 Selected Advanced Topics
44. WVIT 471 Selected Advanced Laboratory

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.