## 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>
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<tr>
<td>MCRO 221</td>
<td>Microbiology</td>
<td>4</td>
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<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>
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<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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</tbody>
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**Senior Project**

Select from the following: 4

- WVIT 464: Senior Project - Enology and Viticulture
- WVIT 465: Senior Project - Research Experience in Enology or Viticulture (2, 2)

### Approved electives ¹

Select from the following: 12

- 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
- SPAN 102: Elementary Spanish II ²
  - 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
- 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.