ENOLEGY - A.A.S.

College of Applied and Technical Studies
cats@kent.edu
www.kent.edu/cats

Description
The Associate of Applied Science degree in Enology provides students with the foundational science knowledge, practical experience and technological skills of winemaking. The degree program emphasizes hands-on field experiences and laboratory practicum at local vineyards and wineries.

Fully Offered At:
- Ashtabula Campus

Admission Requirements
The university affirmatively strives to provide educational opportunities and access to students with varied backgrounds, those with special talents and adult students who graduated from high school three or more years ago.

Kent State campuses at Ashtabula, East Liverpool, Geauga, Salem, Stark, Trumbull and Tuscarawas, and the Regional Academic Center in Twinsburg, have open enrollment admission for students who hold a high school diploma, GED or equivalent.

For more information on admissions, contact the Regional Campuses admissions offices.

Program Learning Outcomes
Graduates of this program will be able to:

1. Understand winemaking principles and practices, including calculations necessary for accurate, precise and safe additions to the wine.
2. Identify and safely use crush, storage, fermentation, transfer, sanitation, refrigeration and bottling equipment found in a winery.
3. Perform introductory microbiology methods for winery sanitation and bottle sterilization.
4. Properly handle and eliminate waste products from the winery with regard to environmental and safety regulations.
5. Understand the role of both good and bad microorganisms frequently encountered in the winemaking process, including how to deal with each.
6. Understand the principles of sensory evaluation used in commercial winemaking, including a beginning mastery of discerning flavors to establish tasting benchmarks.

University Requirements
All students in an applied or technical associate degree program at Kent State University must complete the following university requirements for graduation.

NOTE: University requirements may be fulfilled in this program by specific course requirements, please see Program Requirements for details.

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tr>
<td>ENOL 14600</td>
<td>INTRODUCTION TO ENOLOGY</td>
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<td>ENOL 14800</td>
<td>WINERY SANITATION</td>
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<td>WINERY EQUIPMENT OPERATION</td>
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<td>INTRODUCTION TO WINE MICROORGANISMS</td>
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<td>INTERMEDIATE ENOLOGY - HARVEST AND CRUSH</td>
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<tr>
<td>ENOL 25792</td>
<td>FALWINE PRODUCTION FIELD WORK (ELR)</td>
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<td>CELLAR OPERATIONS FIELD WORK (ELR)</td>
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<td>ENOL 26600</td>
<td>SENSORY EVALUATION</td>
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<tr>
<td>ENOL 26800</td>
<td>WINE AND MUST ANALYSIS</td>
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<td>VIN 10500</td>
<td>MOLECULAR PRINCIPLES IN GRAPE AND WINE</td>
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<td>VIN 11100</td>
<td>INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT</td>
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Viticulture and Enology (VIN) or Enology (ENOL) Elective

Minimum Total Credit Hours: 60
### Graduation Requirements

<table>
<thead>
<tr>
<th>Minimum Major GPA</th>
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### Roadmap

This roadmap is a recommended semester-by-semester plan of study for this major. However, courses designated as critical (!) must be completed in the semester listed to ensure a timely graduation.

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<td>or BSCI 10110</td>
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<tr>
<td>or LIFE ON PLANET EARTH (KBS)</td>
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<td>BMRT 21020</td>
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<td>INTRODUCTION TO BUSINESS</td>
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<tr>
<td>or INTRODUCTION TO ENTREPRENEURSHIP</td>
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<td>ENOL 21000</td>
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<td>ENOL 25792</td>
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<tr>
<td>General Elective</td>
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<tr>
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Minimum Total Credit Hours: 60