ENOLOGY - UNDERGRADUATE CERTIFICATE
College of Applied and Technical Studies
www.kent.edu/cats

Examples of Possible Careers*
Farmworkers and laborers, crop, nursery, and greenhouse
- 3.8% about as fast as the average
- 566,500 number of jobs
- $28,660 potential earnings

Separating, filtering, clarifying, precipitating, and still machine setters, operators, and tenders
- 3.5% about as fast as the average
- 53,100 number of jobs
- $43,100 potential earnings

Contact Information
- Program Coordinator: Ed Trebets | etrebets@kent.edu
  Lori Lee | llee5@kent.edu | 440-964-4309
- Speak with an Advisor
- Chat with an Admissions Counselor

Fully Offered
- Ashtabula Campus (hybrid online/on-ground)

*Note
Source of occupation titles and labor data is from the U.S. Bureau of Labor Statistics’ Occupational Outlook Handbook. Data comprises projected percent change in employment over the next 10 years; nation-wide employment numbers; and the yearly median wage at which half of the workers in the occupation earned more than that amount and half earned less.

Description
The Enology undergraduate certificate provides students with the practical experience and the technology skills of winemaking. The program emphasizes hands-on field experiences and laboratory practicum at local vineyards and wineries.

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 Twinsburg Academic Center, 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 Requirements
Certificate Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tbody>
<tr>
<td>ENOL 14600</td>
<td>INTRODUCTION TO ENOLOGY</td>
<td>3</td>
</tr>
<tr>
<td>ENOL 14810</td>
<td>WINERY AND BREWERY SANITATION</td>
<td>3</td>
</tr>
<tr>
<td>ENOL 16000</td>
<td>WINERY EQUIPMENT OPERATION</td>
<td>2</td>
</tr>
<tr>
<td>ENOL 21010</td>
<td>INTRODUCTION TO WINE AND BEER MICROORGANISMS</td>
<td>3</td>
</tr>
<tr>
<td>ENOL 24600</td>
<td>INTERMEDIATE ENOLOGY - HARVEST AND CRUSH</td>
<td>2</td>
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<tr>
<td>ENOL 24700</td>
<td>INTERMEDIATE ENOLOGY - POSTHARVEST</td>
<td>2</td>
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<td>ENOL 25792</td>
<td>FALL WINE PRODUCTION FIELD WORK (ELR)</td>
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<td>ENOL 25992</td>
<td>CELLAR OPERATIONS FIELD WORK (ELR)</td>
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<tr>
<td>ENOL 26800</td>
<td>WINE AND MUST ANALYSIS</td>
<td>3</td>
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</table>

Minimum Total Credit Hours: 23

Graduation Requirements
Minimum Certificate GPA | Minimum Overall GPA
2.000 | 2.000