

VITICULTURE - A.A.S.

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

Examples of Possible Careers

Farmers, ranchers, and other agricultural managers

- -6.5% decline
- 952,300 number of jobs
- \$68,090 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

***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 Associate of Applied Science degree in Viticulture provides students with the foundational scientific and mathematical knowledge, practical experiences and technological skills of the cultivation of grapes for making wine. This program emphasizes hands-on experiences and internships at local vineyards and wineries in Ashtabula County.

Graduates are qualified for positions in the commercial winemaking industry as a viticulturist, vineyard manager and assistant vineyard manager.

The A.A.S. degree in Viticulture is offered in consortium with the Viticulture and Enology Science and Technology Alliance (VESTA), a National Science Foundation-funded partnership between the Missouri State University system and colleges, universities, vineyards and wineries across the United States.

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 Learning Outcomes

Graduates of this program will be able to:

1. Identify and safely use planting, cultivating, spraying and harvesting equipment found in a vineyard
2. Identify the various parts of a grapevine and describe the sequential growth cycle of grapevines
3. Properly prune grapevines, including calculations regarding the appropriate balanced pruning formula
4. Identify and treat major pest, weed and fungus infestations in a vineyard, including preventative treatments
5. Perform random sample on vines to predict crop yield and maintain vine balance
6. Collect fruit samples and perform lab analyses regarding harvest parameters
7. Make decisions regarding vineyard management practices, including planting, pruning, harvest, nutrition, planning and winterization

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.

| Code | Title | Credit Hours |
|---|-------|--------------|
| Destination Kent State: First Year Experience | | 1 |
| Course is not required for students with 25 transfer credits, excluding College Credit Plus, or age 21+ at time of admission. | | |
| Kent Core (see table below) | | 15 |
| Total Credit Hour Requirement | | 60 |
| Some associate degrees require students to complete more than 60 credit hours. | | |

Kent Core Requirements

| | |
|---|-----------|
| Kent Core Composition (KCOMP) | 3 |
| Kent Core Mathematics and Critical Reasoning (KMCR) | 3 |
| Kent Core Humanities and Fine Arts (KHUM/KFA) | 3 |
| Kent Core Social Sciences (KSS) | 3 |
| Kent Core Basic Sciences (KBS/KLAB) | 3 |
| Total Credit Hours: | 15 |

Program Requirements

Major Requirements

| Code | Title | Credit Hours |
|---|--|--------------|
| Major Requirements (courses count in major GPA) | | |
| ENOL 14600 | INTRODUCTION TO ENOLOGY | 3 |
| VIN 10510 | MOLECULAR PRINCIPLES IN WINE AND BEER | 4 |
| VIN 11100 | INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT | 3 |
| VIN 11392 | WINTER VITICULTURE FIELDWORK (ELR) | 2 |
| VIN 11492 | SPRING VITICULTURE FIELDWORK (ELR) | 2 |
| VIN 11592 | SUMMER/FALL VITICULTURE FIELDWORK (ELR) | 2 |
| VIN 21100 | INTEGRATED PEST MANAGEMENT | 2 |
| VIN 21300 | REGIONAL VINEYARD MANAGEMENT | 2 |
| VIN 29300 | SOILS FOR VITICULTURE | 3 |
| Enology (ENOL) or Viticulture (VIN) Electives | | 8 |
| Additional Requirements (courses do not count in major GPA) | | |
| BMRT 11000 or BMRT 21020 | INTRODUCTION TO BUSINESS INTRODUCTION TO ENTREPRENEURSHIP | 3 |
| BSCI 10002 & BSCI 10003 or BSCI 10110 | LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB) BIOLOGICAL DIVERSITY (KBS) (KLAB) | 4 |
| BSCI 16001 or VIN 11200 | HORTICULTURAL BOTANY BOTANICAL VITICULTURE | 3-4 |
| UC 10097 | DESTINATION KENT STATE: FIRST YEAR EXPERIENCE | 1 |
| Kent Core Composition | | 3 |
| Kent Core Mathematics and Critical Reasoning | | 3 |
| Kent Core Humanities and Fine Arts | | 3 |
| Kent Core Social Sciences | | 3 |
| General Electives (total credit hours depends on earning minimum 60 credit hours) | | 6 |
| Minimum Total Credit Hours: | | 60 |

Graduation Requirements

| Minimum Major GPA | Minimum Overall GPA |
|-------------------|---------------------|
| 2.000 | 2.000 |

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.

| Semester One | | Credits |
|--|---|----------------|
| BSCI 10002 & BSCI 10003 or BSCI 10110 | LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB) or BIOLOGICAL DIVERSITY (KBS) (KLAB) | 4 |
| ENOL 14600 | INTRODUCTION TO ENOLOGY | 3 |
| UC 10097 | DESTINATION KENT STATE: FIRST YEAR EXPERIENCE | 1 |
| VIN 10510 | MOLECULAR PRINCIPLES IN WINE AND BEER | 4 |
| VIN 11100 | INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT | 3 |
| Credit Hours | | 15 |
| Semester Two | | |
| BSCI 16001 or VIN 11200 | HORTICULTURAL BOTANY or BOTANICAL VITICULTURE | 3-4 |
| VIN 11392 | WINTER VITICULTURE FIELDWORK (ELR) | 2 |
| VIN 11492 | SPRING VITICULTURE FIELDWORK (ELR) | 2 |
| VIN 11592 | SUMMER/FALL VITICULTURE FIELDWORK (ELR) | 2 |
| Kent Core Requirement | | 3 |
| Kent Core Requirement | | 3 |
| Credit Hours | | 15 |
| Semester Three | | |
| VIN 21100 | INTEGRATED PEST MANAGEMENT | 2 |
| VIN 29300 | SOILS FOR VITICULTURE | 3 |
| Enology (ENOL) or Viticulture (VIN) Electives | | 4 |
| Kent Core Requirement | | 3 |
| General Elective | | 3 |
| Credit Hours | | 15 |
| Semester Four | | |
| BMRT 11000 or BMRT 21020 | INTRODUCTION TO BUSINESS or INTRODUCTION TO ENTREPRENEURSHIP | 3 |
| VIN 21300 | REGIONAL VINEYARD MANAGEMENT | 2 |
| Enology (ENOL) or Viticulture (VIN) Electives | | 4 |
| Kent Core Requirement | | 3 |
| General Elective | | 3 |
| Credit Hours | | 15 |
| Minimum Total Credit Hours: | | 60 |