ENOLEGY - A.A.S.

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

About This Program
Enter the world of wine with Kent State’s Enology A.A.S. program. The program provides hands-on training in winemaking, vineyard management and wine sensory analysis. With expert faculty and state-of-the-art facilities, you’ll gain the skills needed to succeed in Ohio’s thriving wine industry. Read more...

Contact Information
- College of Applied and Technical Studies: cats@kent.edu | 330-672-2864
- Speak with an Advisor
- Chat with an Admissions Counselor

Program Delivery
- Delivery:
  - In person
  - Mostly online
- Location:
  - Ashtabula Campus

Examples of Possible Careers and Salaries*
Farmers, ranchers, and other agricultural managers
- 6.5% decline
- 952,300 number of jobs
- $68,090 potential earnings

Food scientists and technologists
- 4.4% about as fast as the average
- 14,200 number of jobs
- $73,450 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

* Source of occupation titles and labor data comes 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.

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.

Some programs may require that students meet certain requirements before progressing through the program. For programs with progression requirements, the information is shown on the Coursework tab.

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

Program Requirements

### Major Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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</thead>
<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>
</tr>
<tr>
<td>ENOL 24700</td>
<td>INTERMEDIATE ENOLOGY - POSTHARVEST</td>
<td>2</td>
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<tr>
<td>ENOL 25792</td>
<td>FALL WINE PRODUCTION FIELD WORK (ELR)</td>
<td>3</td>
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<tr>
<td>ENOL 25992</td>
<td>CELLAR OPERATIONS FIELD WORK (ELR)</td>
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<tr>
<td>ENOL 26600</td>
<td>SENSORY EVALUATION</td>
<td>3</td>
</tr>
<tr>
<td>ENOL 26800</td>
<td>WINE AND MUST ANALYSIS</td>
<td>3</td>
</tr>
<tr>
<td>VIN 10510</td>
<td>MOLECULAR PRINCIPLES IN WINE AND BEER</td>
<td>4</td>
</tr>
<tr>
<td>VIN 11100</td>
<td>INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT</td>
<td>3</td>
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### Additional Requirements (courses do not count in major GPA)

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
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<tr>
<td>BMRT 11000</td>
<td>INTRODUCTION TO BUSINESS</td>
<td>3</td>
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<tr>
<td>or BMRT 21020</td>
<td>INTRODUCTION TO ENTREPRENEURSHIP</td>
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<tr>
<td>BSCI 10002 &amp; BSCI 10003</td>
<td>LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB)</td>
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<tr>
<td>or BSCI 10110</td>
<td>BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB)</td>
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<tr>
<td>UC 10001</td>
<td>FLASHES 101</td>
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<td>Kent Core Composition</td>
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<tr>
<td>Kent Core Mathematics and Critical Reasoning</td>
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<tr>
<td>Kent Core Humanities and Fine Arts</td>
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<td>Kent Core Social Sciences</td>
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<tr>
<td>General Electives (total credit hours depends on earning 60 credits hour)</td>
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Minimum Total Credit Hours: 60

Graduation Requirements

<table>
<thead>
<tr>
<th>Minimum Major GPA</th>
<th>Minimum Overall GPA</th>
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<tr>
<td>2.000</td>
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Kent State University Catalog 2023-2024
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 LIFE ON PLANET EARTH (KBS) 4
& BSCI 10003 and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB) 1
or BSCI 10110 or BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB) 1
ENOL 14600 INTRODUCTION TO ENOLOGY 3
UC 10001 FLASHERS 101 1
VIN 10510 MOLECULAR PRINCIPLES IN WINE AND BEER 4
VIN 11100 INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT 3
Credit Hours 15

Semester Two
ENOL 14810 WINERY AND BREWERY SANITATION 3
ENOL 16000 WINERY EQUIPMENT OPERATION 2
ENOL 26800 WINE AND MUST ANALYSIS 3
Kent Core Requirement 3
Kent Core Requirement 3
Credit Hours 14

Semester Three
BMRT 11000 INTRODUCTION TO BUSINESS 3
or BMRT 21020 INTRODUCTION TO ENTREPRENEURSHIP 3
ENOL 21010 INTRODUCTION TO WINE AND BEER MICROORGANISMS 3
ENOL 24600 INTERMEDIATE ENOLOGY - HARVEST AND CRUSH 2
ENOL 25792 FALL WINE PRODUCTION FIELD WORK (ELR) 3
General Elective 3
Credit Hours 14

Semester Four
ENOL 24700 INTERMEDIATE ENOLOGY - POSTHARVEST 2
ENOL 25992 CELLAR OPERATIONS FIELD WORK (ELR) 2
ENOL 26600 SENSORY EVALUATION 3
Viticulture and Enology (VIN) or Enology (ENOL) Elective 1
Kent Core Requirement 3
Kent Core Requirement 3
General Elective 3
Credit Hours 17

Minimum Total Credit Hours: 60

Kent Core Requirements

<table>
<thead>
<tr>
<th>Code</th>
<th>Title</th>
<th>Credit Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>UC 10001</td>
<td>FLASHERS 101</td>
<td>1</td>
</tr>
</tbody>
</table>

Program Learning Outcomes

Graduates of this program will be able to:

1. Produce wine according to commercial winemaking principles and practices, including performing 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. Identify the role of both good and bad microorganisms frequently encountered in the winemaking process, and implement appropriate measures to deal with each.
6. Acquire a beginning mastery of discerning flavors to establish tasting benchmarks by understanding the principles of sensory evaluation used in commercial winemaking.

Full 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.

The A.A.S. degree in Enology 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.