

ENOLOGY - UNDERGRADUATE CERTIFICATE

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

About This Program

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.

Contact Information

- **Lori Lee** | llee5@kent.edu | 440-964-4217
- Speak with an Advisor
- Chat with an Admissions Counselor

Program Delivery

- **Delivery:**
 - Mostly online
- **Location:**
 - Ashtabula Campus

Examples of Possible Careers and Salaries*

Farmworkers and laborers, crop, nursery, and greenhouse

- 3.8% about as fast as the average
- 566,500 number of jobs
- \$28,660 potential earnings

Agricultural and food science technicians

- 4.1% about as fast as the average
- 24,200 number of jobs
- \$41,970 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.

International Students: All international students must provide proof of English language proficiency (unless they meet specific exceptions to waive) by earning a minimum 71 TOEFL iBT score, minimum 6.0 IELTS score, minimum 47 PTE score or minimum 100 DET score, or by completing the ELS level 112 Intensive English Program. For more information on international admission visit the admissions website for international students.

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

Program Requirements

Certificate Requirements

Code	Title	Credit Hours
Certificate Requirements		
ENOL 12000	SCIENCE OF WINE AND BEER PRODUCTION I	3
ENOL 14600	INTRODUCTION TO ENOLOGY	3
ENOL 16000	WINERY EQUIPMENT OPERATION	2
ENOL 22000	SCIENCE OF WINE AND BEER PRODUCTION II	2
ENOL 22001	ADVANCED WINERY AND BREWERY MICROBIOLOGY AND SANITATION	4
ENOL 22092	INTERMEDIATE ENOLOGY: HARVEST AND CRUSH WITH FIELDWORK (ELR)	4
ENOL 23092	INTERMEDIATE ENOLOGY: POSTHARVEST WITH FIELDWORK (ELR)	4
ENOL 26600	SENSORY EVALUATION	3
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
Minimum Total Credit Hours:		28

Graduation Requirements

Minimum Certificate GPA	Minimum Overall GPA
2.000	2.000

Roadmap

This roadmap is a recommended semester-by-semester plan of study for this program. Students will work with their advisor to develop a sequence based on their academic goals and history. Courses designated as critical (!) must be completed in the semester listed to ensure a timely graduation.

Semester One		Credits
ENOL 12000	SCIENCE OF WINE AND BEER PRODUCTION I	3
ENOL 14600	INTRODUCTION TO ENOLOGY	3
Credit Hours		6
Semester Two		
ENOL 16000	WINERY EQUIPMENT OPERATION	2

ENOL 22000	SCIENCE OF WINE AND BEER PRODUCTION II	2
ENOL 22001	ADVANCED WINERY AND BREWERY MICROBIOLOGY AND SANITATION	4
Credit Hours		8
Semester Three		
ENOL 22092	INTERMEDIATE ENOLOGY: HARVEST AND CRUSH WITH FIELDWORK (ELR)	4
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
Credit Hours		7
Semester Four		
ENOL 23092	INTERMEDIATE ENOLOGY: POSTHARVEST WITH FIELDWORK (ELR)	4
ENOL 26600	SENSORY EVALUATION	3
Credit Hours		7
Minimum Total Credit Hours:		28

Program Learning Outcomes

Graduates of this program will be able to:

1. Explain and apply 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. Identify the role of both good and bad microorganisms frequently encountered in winemaking process, including how to deal with each.
6. Describe the principles of sensory evaluation used in commercial winemaking, including a beginning mastery of discerning flavors to establish testing benchmarks.