

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

- CATS@kent.edu
- Speak with an Advisor

Fully Offered

- **Delivery:**
 - Mostly online
 - In person
- **Location:**
 - 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 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 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.

Program Requirements

Certificate Requirements

Code	Title	Credit Hours
Certificate Requirements		
ENOL 14600	INTRODUCTION TO ENOLOGY	3
ENOL 14810	WINERY AND BREWERY SANITATION	3
ENOL 16000	WINERY EQUIPMENT OPERATION	2
ENOL 21010	INTRODUCTION TO WINE AND BEER MICROORGANISMS	3
ENOL 24600	INTERMEDIATE ENOLOGY - HARVEST AND CRUSH	2
ENOL 24700	INTERMEDIATE ENOLOGY - POSTHARVEST	2
ENOL 25792	FALL WINE PRODUCTION FIELD WORK (ELR)	3
ENOL 25992	CELLAR OPERATIONS FIELD WORK (ELR)	2
ENOL 26800	WINE AND MUST ANALYSIS	3
Minimum Total Credit Hours:		23

Graduation Requirements

Minimum Certificate GPA	Minimum Overall GPA
2.000	2.000