VITICULTURE - A.A.S.  

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

About This Program  
The Viticulture Associate of Applied Science program provides you with the knowledge and skills needed to succeed in the growing field of wine production. Through a combination of coursework and hands-on experience, you'll learn about the science of winemaking, vineyard management, and marketing. You'll also have the opportunity to participate in internships and cooperative education experiences, allowing you to gain real-world experience in the industry. Whether you're interested in starting your own vineyard or pursuing a career in the wine industry, this program provides you with the foundation needed to succeed. 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

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

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>
</tr>
</thead>
<tbody>
<tr>
<td>ENOL 14600</td>
<td>INTRODUCTION TO ENOLOGY</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>
</tr>
<tr>
<td>VIN 11392</td>
<td>WINTER VITICULTURE FIELDWORK (ELR)</td>
<td>2</td>
</tr>
<tr>
<td>VIN 11492</td>
<td>SPRING VITICULTURE FIELDWORK (ELR)</td>
<td>2</td>
</tr>
<tr>
<td>VIN 11592</td>
<td>SUMMER/FALL VITICULTURE FIELDWORK (ELR)</td>
<td>2</td>
</tr>
<tr>
<td>VIN 21100</td>
<td>INTEGRATED PEST MANAGEMENT</td>
<td>2</td>
</tr>
<tr>
<td>VIN 21300</td>
<td>REGIONAL VINEYARD MANAGEMENT</td>
<td>2</td>
</tr>
<tr>
<td>VIN 29300</td>
<td>SOILS FOR VITICULTURE</td>
<td>3</td>
</tr>
</tbody>
</table>

Enology (ENOL) or Viticulture (VIN) Electives  
8

Additional Requirements (courses do not count in major GPA)  

<table>
<thead>
<tr>
<th>Code</th>
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<th>Credit Hours</th>
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</thead>
<tbody>
<tr>
<td>BMRT 11000</td>
<td>INTRODUCTION TO BUSINESS</td>
<td>3</td>
</tr>
<tr>
<td>or BMRT 21020</td>
<td>INTRODUCTION TO ENTREPRENEURSHIP</td>
<td></td>
</tr>
<tr>
<td>BSCI 10002</td>
<td>LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KLAB)</td>
<td>4</td>
</tr>
<tr>
<td>&amp; BSCI 10003</td>
<td></td>
<td></td>
</tr>
<tr>
<td>or BSCI 10110</td>
<td>BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB)</td>
<td></td>
</tr>
<tr>
<td>BSCI 16001</td>
<td>HORTICULTURAL BOTANY</td>
<td>3-4</td>
</tr>
<tr>
<td>or VIN 11200</td>
<td>BOTANICAL VITICULTURE</td>
<td></td>
</tr>
<tr>
<td>UC 10001</td>
<td>FLASHES 101</td>
<td>1</td>
</tr>
</tbody>
</table>

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 60 credits)

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  LIFE ON PLANET EARTH (KBS)  4
& BSCI 10003  and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB)
or BSCI 10110  or BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB)
ENOL 14600  INTRODUCTION TO ENOLOGY  3
UC 10001  FLASHES 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  Credits
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  Credits
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  Credits
BMRT 11000  or INTRODUCTION TO BUSINESS  3
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

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.

Full 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.

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.

<table>
<thead>
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<tbody>
<tr>
<td>Flashes 101</td>
<td>(UC 10001)</td>
<td>1</td>
</tr>
<tr>
<td>Course is not required for students with 30+ transfer credits (excluding College Credit Plus) or age 21+ at time of admission.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kent Core (see table below)</td>
<td>15</td>
<td></td>
</tr>
<tr>
<td>Total Credit Hour Requirement</td>
<td>60</td>
<td></td>
</tr>
<tr>
<td>Some associate degrees require students to complete more than 60 credit hours.</td>
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Kent Core Requirements

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