

VITICULTURE AND ENOLOGY (VIN)

VIN 10510 MOLECULAR PRINCIPLES IN WINE AND BEER 4 Credit Hours

Covers the basic chemistry involved in the wine and winemaking process and the beer and brewing process. Includes basic understanding of the chemistry involved in the fermentation process, flavor, aroma and color of wine and beer.

Prerequisite: None.

Schedule Type: Lecture

Contact Hours: 4 lecture

Grade Mode: Standard Letter-IP

VIN 11100 INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT 3 Credit Hours

Introduces students to current practices for establishing a commercial vineyard and maintaining its health and productivity once established. Topics covered include varietal selection, site preparation, equipment, site selection, first season establishment, vine growth development and training, trellis systems, vine propagation, weed control and vine disease control. Field work sessions consisting of 16 hours of hands-on experience is scheduled in area vineyards.

Prerequisite: None.

Schedule Type: Lecture

Contact Hours: 3 lecture

Grade Mode: Standard Letter-IP

VIN 11200 BOTANICAL VITICULTURE 4 Credit Hours

Provides students with an overview of the plant kingdom and an examination of grapevine form and function from a botanical perspective.

Prerequisite: None.

Schedule Type: Combined Lecture and Lab

Contact Hours: 3 lecture, 2 lab

Grade Mode: Standard Letter-IP

VIN 11392 WINTER VITICULTURE FIELDWORK (ELR) 2 Credit Hours

(Repeatable for credit) Provides students initiated in the field of viticulture practical experience in winter vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork portion of the course, which serves as experience for those seeking employment in commercial viticulture.

Prerequisite: VIN 11100.

Schedule Type: Field Experience, Lecture

Contact Hours: 1.5 lecture, 2.5 other

Grade Mode: Standard Letter-IP

Attributes: Experiential Learning Requirement

VIN 11492 SPRING VITICULTURE FIELDWORK (ELR) 2 Credit Hours

(Repeatable for credit) Designed to provide students initiated in the field of viticulture practical experience in spring vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork experience portion of the course, which serves as experience for those seeking employment in commercial viticulture.

Prerequisite: VIN 11100.

Schedule Type: Field Experience, Lecture

Contact Hours: 1.5 lecture, 2.5 other

Grade Mode: Standard Letter-IP

Attributes: Experiential Learning Requirement

VIN 11592 SUMMER/FALL VITICULTURE FIELDWORK (ELR) 2 Credit Hours

(Repeatable for credit) Provides viticulture students practical experience in summer and fall vineyard operations. Students are required to partner with an approved vineyard to participate in the required fieldwork portion of the course, which serves as experience for those seeking employment in commercial viticulture.

Prerequisite: VIN 11100.

Schedule Type: Field Experience, Lecture

Contact Hours: 1.5 lecture, 2.5 other

Grade Mode: Standard Letter-IP

Attributes: Experiential Learning Requirement

VIN 11800 INTRODUCTION TO BREWING 3 Credit Hours

This course is designed to introduce students to the basic principles of brewing on the home scale with an overview of brewing on the commercial scale. Students will learn about brewing, malt extracts, beer kits, brewing sugars, water, hops, yeast, boiling and cooling, fermentation, lagering beer, and priming and bottling. At the conclusion of this class, students will have the knowledge to brew small batches of beer successfully on the home scale.

Prerequisite: None.

Schedule Type: Lecture

Contact Hours: 3 lecture

Grade Mode: Standard Letter-IP

VIN 14000 INTERMEDIATE BREWING 3 Credit Hours

Intermediate Brewing is designed to give students a depth of knowledge in all grain brewing on the home scale, developing skills and knowledge of brewing on the commercial scale. Students will delve into brewing, water, hops, yeast, boiling and cooling, fermentation, lagering beer, filtering, and priming and bottling.

Prerequisite: VIN 11800.

Schedule Type: Lecture

Contact Hours: 3 lecture

Grade Mode: Standard Letter-IP

VIN 20095 SPECIAL TOPICS IN VITICULTURE AND ENOLOGY 1-3 Credit Hours

(Repeatable for a maximum of 9 credit hours) Various special topics to be announced in the Schedule of Classes, offering current topics in viticulture and enology.

Prerequisite: None.

Schedule Type: Lecture

Contact Hours: 1-3 lecture

Grade Mode: Standard Letter

VIN 21100 INTEGRATED PEST MANAGEMENT 2 Credit Hours

Effective grape production depends on the grower developing a system of grape management that is appropriate for each vineyard. Decisions need to be made for how to manage all of the normal cultural practices such as planting, fertility, harvesting and pruning, as well as managing the insect, disease and weed problems that occur either regularly or sporadically. Course addresses management issues related to common, expected pest problems, as well as the occasional appearance of minor pest problems.

Prerequisite: None.

Schedule Type: Lecture

Contact Hours: 2 lecture

Grade Mode: Standard Letter-IP

VIN 21300 REGIONAL VINEYARD MANAGEMENT 2 Credit Hours

A general study of vineyard management in the general wine growing regions in the Continental United States. Covers management of the mature vineyard from region to region and builds on the topics covered in prerequisite course.

Prerequisite: VIN 11100.

Schedule Type: Lecture

Contact Hours: 2 lecture

Grade Mode: Standard Letter-IP

VIN 24000 SENSORY EVALUATION OF BEER 3 Credit Hours

Intended for those individuals who need to develop an understanding of the principles of sensory evaluation used in commercial beer making. It also benefits beer enthusiasts interested in reaching advanced levels of appreciation, as well beer producers, beer merchants and beer chemists, who by the nature of their profession need to discern flavors and establish tasting benchmarks. Students practice sensory analysis at home and in workshops to further their sensory evaluation skills and techniques.

Prerequisite: VIN 11800.

Schedule Type: Combined Lecture and Lab

Contact Hours: 2.5 lecture, 1 lab

Grade Mode: Standard Letter-IP

VIN 28992 BREWERY PRODUCTION FIELD EXPERIENCE (ELR) 2 Credit Hours

Provide students initiated in the field of brewing with actual and practical exposure to the technology of brewing. Students are expected to improve their understanding of the methods and science involved by on-site participation in each of the various activities associated with finished beer production. Course serves as actual practical exposure and may qualify as experience for those seeking employment in commercial brewing.

Prerequisite: VIN 11800 and VIN 14000.

Schedule Type: Lecture, Practical Experience

Contact Hours: .6 lecture, 4.25 other

Grade Mode: Standard Letter-IP

Attributes: Experiential Learning Requirement

VIN 29300 SOILS FOR VITICULTURE 3 Credit Hours

Explores soil properties and behavior and their influence on wines. Focuses not only on growth and production, but on the long-term effects of viticulture on soil quality and the wider environment.

Prerequisite: None.

Schedule Type: Lecture

Contact Hours: 3 lecture

Grade Mode: Standard Letter-IP