

ENOLOGY - 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

Code	Title	Credit Hours
Major Requirements (courses count in major GPA)		
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 26600	SENSORY EVALUATION	3
ENOL 26800	WINE AND MUST ANALYSIS	3
VIN 10510	MOLECULAR PRINCIPLES IN WINE AND BEER	4
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
Viticulture and Enology (VIN) or Enology (ENOL) Elective		1
Additional Requirements (courses do not count in major GPA)		
BMRT 11000	INTRODUCTION TO BUSINESS	3
or BMRT 21020	INTRODUCTION TO ENTREPRENEURSHIP	
BSCI 10002 & BSCI 10003	LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB)	4
or BSCI 10110	BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB)	
UC 10001	FLASHES 101	1
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 hour)		6
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
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		Credits
BMRT 11000	INTRODUCTION TO BUSINESS	3
or BMRT 21020	or INTRODUCTION TO ENTREPRENEURSHIP	
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		Credits
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

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.

Code	Title	Credit Hours
Flashes 101 (UC 10001)		1
Course is not required for students with 30+ transfer credits (excluding College Credit Plus) or age 21+ at time of admission.		
Kent Core (see table below)		15

Total Credit Hour Requirement	60
Some associate degrees require students to complete more than 60 credit hours.	

Kent Core Requirements

Kent Core Composition (KCMP)	3
Kent Core Mathematics and Critical Reasoning (KMCR)	3
Kent Core Humanities and Fine Arts (KHUM/KFA)	3
Kent Core Social Sciences (KSS)	3
Kent Core Basic Sciences (KBS/KLAB)	3
Total Credit Hours:	15

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.