

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

- College of Applied and Technical Studies: cats@kent.edu | 330-672-2864
- Speak with an Advisor
- Chat with an Admissions Counselor

Program Delivery

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

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

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 |

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.