

Fermentation Science Enology & Viticulture Specialization
Certificate of Completion
31 credit hours

The Certificate of Completion in Fermentation Science Enology & Viticulture Specialization is designed with a specific focus on job advancement and provide students with the skills necessary to pursue a career in the industry.

Upon completion of the certificate student will be able to:

- Discipline specific knowledge of the skills and competencies needed in Enology. Examples include: Quality Assurance, Harvesting decisions, Yeast and nutrient selection, Pitching yeast, filtration.
- Discipline specific knowledge of the skills and competencies needed in Viticulture. Examples include: Grape anatomy and physiology, variety differences, vine establishment, grape management systems, irrigation and nourishment.

Any student who is ineligible for state, national, or industry licensure or certification is ineligible for entry into this program.

Institutional and Related Requirements –

Not Applicable

New Mexico General Education Curriculum (NMGEC) –

Not Applicable

Program Requirements – 31 hours

SANT 1111 – Introduction to Sanitation (1)
WKPL 1111 – Work Place Safety (1)
WKPL 1112 – Forklift Operation and Safety 1 (1)
SANT 1112 – Introduction to Sanitation 2 (2)
FSTE 1110 – Fermentation 1 (3)
FSTE 1120 – Fermentation Equipment & Mechanics (2)
COMM 1130– Public Speaking (3)
MATH 1170 – Technical Math (3)
VIEN 1110 – Enology 1 (3)
VIEN 1120 – Enology 2 (3)
VIEN 1130 – Viticulture 1 (3)
VIEN 1140 – Viticulture 2 (3)
HRTM 170 – Beverage Analysis 1 (3)