FERMENTATION SCIENCE PROGRAMS

FERMENTATION SCIENCE ENOLOGY & VITICULTURE SPECIALIZATION

Certificate of Completion

32 credit hours

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

Upon completion of the certificate students 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

Program Requirements – 32 hours

COMM 1130 – Public Speaking (3)
FSTE 1110 – Fermentation 1 (3)
FSTE 1120 – Fermentation Equipment & Mechanics (2)
HRTM 170 – Beverage Analysis 1 (3)
HTCA 260 – Sanitation & Safety (3)
MATH 1130 – Survey of Math (4)
OSH 1111 – Work Place Safety (1)
OSH 1112 – Forklift Operation and Safety (1)
VIEN 1110 – Enology 1 (3)
VIEN 1120 – Enology 2 (3)
VIEN 1130 – Viticulture 1 (3)
VIEN 1140 – Viticulture 2 (3)

New Mexico General Education Curriculum (NMGEC) –

Not applicable

Revised June 2022