

## FERMENTATION SCIENCE PROGRAMS

### FERMENTATION SCIENCE - ENOLOGY & VITICULTURE

#### Associate of Applied Science

61 credit hours\*

The Associate of Applied Science in Enology & Viticulture is designed with a specific focus on workforce pre-apprenticeship and apprenticeship training to provide students with the skills necessary to pursue a career in the industry. Upon completion of the degree students will have:

- An expert understanding of sanitary methods.
- The ability to apply workplace safety up to industry standards.
- Be able to demonstrate proper forklift operation and safety standards.
- An understanding of biological and chemical scientific aspects of fermentation.
- Be able to demonstrate the ability to communicate with others through spoken, written and electronic forms.
- Discipline specific knowledge of the skills and competencies needed in brewing.  
Examples include: knowledge of selection of ingredients, management of wort production, pitching yeast, and filtration.
- Discipline specific knowledge of the skills and competencies needed in Enology.  
Examples include: knowledge of selection of material for type of spirit, selection of cuts during distillation, alcohol analysis, sensory characterization, and physics and chemistry of temperature during distillation.
- Discipline specific knowledge of the skills and competencies needed in distilling.  
Examples include: knowledge of selection of material for type of spirit, selection of cuts during distillation, alcohol analysis, sensory characterization, and physics and chemistry of temperature during distillation.

*\*Additional hours may be required for program requirements for transfer students who are NMGEC complete.*

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

#### Institutional and Related Requirements – 10 hours

ENGL 1110 – Composition I (3)

FYEX 1110 – First-Year Seminar (3)

MATH 1216 – Preparatory Algebra (4)

*Note: If institutional/related requirements are waived, additional elective courses will be needed to meet the minimum hours required for the degree.*

#### Program Requirements – 36 hours

ACCT 2110 – Principles of Accounting (3)

COMM 1130 – Public Speaking (3)\* **OR**

BUSA 1130 – Business Professionalism (3)

EMS 100 – HeartSaver/CPR First Aid (1)

HTCA 151 – Introduction to Culinary Arts (3)

HTCA 260 – Sanitation & Safety (1)

HRTM 105 – Liquor Law/Server Training (1)

HRTM 170 – Beverage Analysis 1 (3)

HRTM 175 – Beverage Analysis 2 (3)

MATH 1130 – Survey of Math (4)

OSH 1111 – Workplace 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)

*\* May be used to satisfy NMGEC Communication requirement*

#### New Mexico General Education Curriculum (NMGEC) – 15-16 hours (as itemized below)

##### Communications – 3 hours

ENGL 1120, 2210; and COMM 1130, 2120, 2150.

##### Mathematics – 4 hours

MATH 1220, 1230, 1510, 1520.

##### Science – 4 hours

**Choose one** from\* ANTH 1120C; BIOL 1110/L, 1133C, 1215/L, 2110/L, 2210/L, 2310/L, 2610/L; CHEM 1215/L, 1225/L; GEOL 1120/L.

*\*see course description for Math prerequisite*

##### Social and Behavioral Sciences – 3 hours

CJUS 1110, 2140, 2360; ECON 1110, 2110, 2120; GEOG 1130; POLS 1120; PSYC 1110, 2110, 2120, 2130, 2140, 2260; SOCI 1110, 2310.

##### Flexible Three – 3 hours

**Choose one course** from:

Any course from the NMGEC and/or BUSA 1110