

## PATHWAY

### Fermentation Science - Enology & Viticulture Associate of Applied Science 61 credit hours

#### Semester I

- COMM 1130 – Public Speaking (3) OR
- BUSA 1130 – Business Professionalism (3)
- ENGL 1110 – Composition I (3)
- FYEX 1110 – First-Year Seminar (3)
- HRTM 105 – Liquor Law/Server Training (1)
- MATH 1216 – Preparatory Algebra (4)
- VIEN 1110 – Enology I (3)

#### Semester II

- EMS 100 – HeartSaver/CPR First Aid (1)
- HTCA 151 – Introduction to Culinary Arts (3)
- MATH 1130 – Survey of Math (4)
- NMGEC Flexible three – (3)
- OSH 1111 – Work Place Safety (1)
- VIEN 1120 – Enology II (3)

#### Semester III

- ACCT 2110 – Principles of Accounting I (3)
- HTCA 260 – Sanitation & Safety (1)
- HRTM 170 – Beverage Analysis I (3)
- NMGEC Communication (COMM) (3)
- NMGEC Science (4)
- VIEN 1130 – Viticulture I (3)

#### Semester IV

- HRTM 175 – Beverage Analysis II (3)
- NMGEC Math (4)
- NMGEC Social/Behavioral Science (3)
- OSH 1112 - Forklift Operation & Safety (1)
- VIEN 1140 – Viticulture II (3)