

Updated 12/3/2013

FRESHMAN			SOPHOMORE			JUNIOR			SENIOR				
Fall	Winter	Spring	Fall	Winter	Spring	Summer	Fall	Winter	Spring	Summer	Fall	Winter	Spring
Orientation to Wine and Viticulture WVIT 101 (1)	Introductory Soil Science SS 121 (4) *	Viticulture I WVIT 231 (4)	Fundamentals of Enology WVIT 202 (4) (CHEM 111 or CHEM 127)	Agribusiness Financial Accounting AGB 214 (4)	Viticulture II WVIT 331 (4) (WVIT 231)	Wine Analysis & Amelioration WVIT 365 (4) (MCRO 221 and WVIT 202)	Internship in Wine and Viticulture WVIT 339 (4)¹ (WVIT 202, FRSC 231, Junior standing and consent of internship instructor)	Managing Cultural Diversity in Agricultural Labor Relations AGB 401 (4) (Senior standing) [USCP]			Sensory Evaluation of Wine WVIT 442 (4) (WVIT 202, STAT 218 or STAT 221, age 21 or older)	OR	Sensory Evaluation of Wine WVIT 442 (4) (WVIT 202, STAT 218 or STAT 221, age 21 or older)
Viticultural Practices WVIT 210 (2)	Global Wine and Viticulture WVIT 102 (4)	Survey of Chemistry CHEM 111 (5) * [B3 & B4]	The Anatomy of a Wine WVIT 203 (2) (WVIT 202 & Soph. standing)	Wine Microbiology WVIT 301 (4) (MCRO 221 and WVIT 202)	Microbiology MCRO 221 (4) (CHEM 110 or CHEM 111 or CHEM 124 or CHEM 127) [B2 & B4]	Branded Wine Marketing WVIT 343 (4) (AGB 212 or ECON 201)	Wine Law and Compliance WVIT 423 (4) (WVIT 343)	Applied Statistics for the Life Sciences STAT 218 (4) * [B1]	Senior Project I WVIT 461 (2) (STAT 217 or 218; Junior Standing and instructor consent)	Senior Project II WVIT 462 (2) (WVIT 461; Senior standing and consent of instructor)	Winemaking I WVIT 404 (4) (WVIT 202 and FSN 365. Must be 21 years old)	Winemaking II WVIT 405 (4) (WVIT 404. Must be 21 years old)	Winemaking III WVIT 406 (4) (WVIT 405. Must be 21 years old)
Pre-Calculus Algebra MATH 118 (4) OR Calculus MATH 161 or 221 (4) * [B1]	GE (4) **	Expository Writing ENGL 133/134 (4) ** [A1] Can be taken anytime during Freshman Year	Survey of Organic Chemistry CHEM 312 (5) (CHEM 111, CHEM 124 or CHEM 127)	Survey of Economics ECON 201 (4) [D2]	Survey of Biochemistry and Biotechnology CHEM 313 (5) (CHEM 212/312 or CHEM 217/317)	Approved Elective (4) *	Approved Elective (4) *	Approved Elective (3) *	GE (4) **	GE (4) **	GE (4) **	GE (4) **	Free Elective (4)
Oral Communication COMS 101/102 (4) ** [A2] Can be taken anytime during Freshman Year	Reasoning, Argumentation, & Writing [A3] COMS 126; COMS/ENGL 145; ENGL148; PHIL 126 (4) ** (Completion of GE A1 with a C- or better) Can be taken anytime between Winter of Freshman and Winter of Sophomore Years.	Free Elective (4)	GE (4) **	GE (4) **	GE (4) **	Free Elective (3)	Free Elective (3)	Graduation Writing Requirement GWR* (Can be taken any time after 90 earned units)	Issues, Trends and Careers in the Wine Industry WVIT 463 (2) (Senior standing)	Issues, Trends and Careers in the Wine Industry WVIT 463 (2) (Senior standing)	GE (4) **	GE (4) **	Free Elective (4)
Yearly Total	36-40	56-60	41-45	40-44	TOTAL:	180							

Notes:

MOST GENERAL EDUCATION COURSES CAN BE TAKEN IN ANY ORDER AS LONG AS PREREQUISITES ARE MET

* Refer to current catalog for prerequisites.

**One course from each of the following GE areas must be completed: A1, A2, A3, C1, C2, C3, C4, C1-C5 elective,

D1, D3, D4, and D5. C4 and D5 should be taken only after Junior standing is reached (90 units).

Refer to online catalog for GE course selection and Graduation Writing Requirement (GWR).

¹WVIT 339 should be completed by the end of Fall in the Junior year for 4 to 12 units (4 units required for Major; 2 additional units can count as Approved Electives).

Summer internships in enology are difficult to find.

Legend:

Course Title
Course # (Units)
(Pre-Requisite)
[GE Area]

- Major (66)
- General Ed. (48)
- Concentration (55)
- Free Electives (11)