

WINE AND VITICULTURE MAJOR: Advisor Approved Elective Courses

2007-2009 CATALOG

CONCENTRATION: Viticulture (6 units)

Class Prefix	Course Name	Prereq's Needed	Comments
AG 315	Organic Agriculture	Junior standing and completion of GE Area B	GE Area F
AG 360	Holistic Management	Junior standing and completion of GE Area B	GE Area F
AG 450	Applied Holistic Management	One GE Area B2 course and junior standing	
AG 452	Issues Affecting California Agriculture	Junior standing	
AGB 212	Agricultural Economics	None	
AGB 301	Food and Fiber Marketing	AGB 212, ECON 201, or ECON 221	
AGB 310	Agribusiness Credit and Finance	AGB 214 or BUS 212 or BUS 214 for non-AGB majors	
AGB 321	Farm Records	AGB 212 or ECON 201	
AGB 409	California Agricultural Law	BUS 207, senior standing, or consent of instructor	
BIO 435	Plant Physiology	BOT 121 or BIO 162	Recommended: BIO 161 or BIO 303; CHEM 312 or CHEM 216
BOT 326	Plant Ecology	BIO 114, BIO 162, BIO 211, or BOT 121	Recommended BIO 263 and STAT 217
BOT 335	Plant Anatomy	BIO 162 or BOT 121	not offered on current catalog
BOT 431	Advanced Plant Pathology	BOT 323	
CRSC 244	Precision Farming	FRSC 133 or VGSC 190 or VGSC 230	
GEOG 318	Application in GIS	Junior standing and computer literacy, or consent of instructor	
GEOG 328	Applications in Remote Sensing	GEOG 250 and junior standing	
FRSC 342	Citrus and Avocado Fruit Production	FRSC 230 or HCS 120	
FSN 365	Wine Analysis and Amelioration	WVIT 202	not offered on current catalog
HCS 470	Selected Advanced Topics	Consent of instructor	1-4 units; total credit limited to 8 units
MCRO 221	Microbiology	CHEM 110 or 11 or 124 or 127 or PSC 102	
PPSC 327	Vertebrate Pest Management	Junior standing	
PPSC 405	Advanced Weed Management	PPSC 321	
PPSC 421	Plant-Pest Interactions	BOT 323 or 324, and PPSC 311 or ZOO 335	
PPSC 431	Insect Pest Management	PPSC 311	
PPSC 441	Biological Control for Pest Management	PPSC 311	
SS 321	Soil Morphology	SS 121	
SS 322	Soil Plant Relationship	SS 221, CHEM 111 or CHEM 128	
WVIT 103	The Anatomy of a Wine		2 units, not offered on current catalog
WVIT 301	Wine Microbiology	MCRO 221 and WVIT 202	
WVIT 339	Internship Wine and Viticulture	WVIT 202, WVIT/FRSC 231 or WVIT 311; junior standing; and consent of internship instructor	limited to 2 total units for approved electives
WVIT 404	Winemaking I	WVIT 202 and FSN 365; students must be at least age 21	
WVIT 405	Winemaking II	WVIT 404; students must be at least age 21	
WVIT 406	Winemaking III	WVIT 405; students must be at least age 21	
WVIT 423	Wine Law and Compliance	WVIT 343	
WVIT 433	Wine Sales and E-Commerce	WVIT 343	
SPAN/ITAL/FR/GER 101, 102, or 103	Elementary Spanish/Italian/French/German I, II, or III	SPAN/ITAL/FR/GER 103 or appropriate score on placement exam or consent of instructor	Maximum of 8 units of foreign language may be counted toward approved electives