



**2016 - 2017 PETITION/PROGRAM SHEET**  
**Degree: Associate of Applied Science**  
**Major: Viticulture and Enology**

**About This Major . . .** The Viticulture and Enology curriculum is designed to provide the entrepreneurial and technical skills necessary to manage a profitable, environmentally sound, vineyard and/or winemaking business. Students learn the fundamentals of sustainable viticulture, focusing on cultivars that are suitable for Colorado, as well as the science of fermentation, and the fundamentals of producing and testing wine. Emphasis is placed on entrepreneurial and practical field training. As part of their education, students will participate in the establishment and management of a vineyard, and the production of wine. Graduates are qualified for employment in a variety of positions associated with viticulture and winemaking businesses.

This program will provide the student with an understanding of the viticulture and enology industry, the principles and science underlying operation and control decisions, and financial practices and measures common to the businesses. The graduate will understand the technical aspects of the work, the responsibilities of the work and the importance of safety in this vitally important career.

For more information on what you can do with this major, go to <http://www.coloradomesa.edu/wccc/programs.html>

All CMU associate graduates are expected to demonstrate proficiency in critical thinking, communication fluency, quantitative fluency, and specialized knowledge/applied learning. In addition to these campus-wide student learning outcomes, graduates of this major will be able to:

1. Apply business communication using listening, verbal and written and electronic forms that are needed for entry level employment. (Communication Fluency)
2. Apply mathematical and applied physics concepts for industry to meet employment requirements. (Quantitative Fluency)
3. Research, evaluate, synthesize and apply information/data relevant to business, sciences and technical careers. (Critical Thinking)
4. Demonstrate knowledge of terminology, symbols, business practices, and principles and application of technical skills. (Specialized Knowledge)

**NAME:** \_\_\_\_\_ **STUDENT ID #:** \_\_\_\_\_

**LOCAL ADDRESS AND PHONE NUMBER:** \_\_\_\_\_

\_\_\_\_\_ ( ) \_\_\_\_\_

I, (Signature) \_\_\_\_\_, hereby certify that I have completed (or will complete) all the courses listed on the Program Sheet. I have read and understand the policies listed on the last page of this program sheet. I further certify that the grade listed for those courses is the final course grade received except for the courses in which I am currently enrolled and the courses which I complete next semester. I have indicated the semester in which I will complete these courses.

\_\_\_\_\_  
Signature of Advisor Date 20

\_\_\_\_\_  
Signature of Department Head Date 20

\_\_\_\_\_  
Signature of Registrar Date 20

**DEGREE REQUIREMENTS:**

- Minimum 66 semester hours total (A minimum of 16 taken at CMU in no fewer than two semesters)
- A cumulative grade point average of 2.0 or higher must be maintained for all courses taken and a “C” or better must be achieved in coursework toward major content area.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- A student must follow the CMU graduation requirements either from 1) the program sheet for the major in effect at the time the student officially declares a major; or 2) a program sheet for the major approved for a year subsequent to the year during which the student officially declares the major and is approved for the student by the department head. Because a program may have requirements specific to the degree, the student should check with the faculty advisor for additional criteria. It is the student’s responsibility to be aware of, and follow, all requirements for the degree being pursued. Any exceptions or substitutions must be approved by the student’s faculty advisor and Department Head.
- When filling out the program sheet a course can be used only once.
- See the “Requirements for Undergraduate Degrees and Certificates” in the catalog for additional graduation information.

**ESSENTIAL LEARNING REQUIREMENTS** (Minimum 15 semester Hours) See the current catalog for a list of courses that fulfill the requirements below. If a course is on the Essential Learning list of options and a requirement for your major, you must use it to fulfill the major requirement and make a different selection within the Essential Learning requirement. The Essential Learning capstone course and co-requisite Essential Speech course (required for bachelor’s degrees) cannot be used as options for the below requirements.

Course No	Title	Sem.hrs	Grade	Term/Trns
<b>Communication</b> (6 semester hours)				
ENGL 111	English Composition	3	_____	_____
ENGL 112	English Composition	3	_____	_____
<b>-OR-</b>				
ENGL 111	English Composition <u>and</u>	3	_____	_____
SPCH 101	Interpersonal Communication <u>or</u>	3	_____	_____
SPCH 102	Speechmaking	3	_____	_____
<b>Mathematics:</b> (Minimum 3 semester hours) Minimum MATH				
	<b>107</b> Career Mathematics or higher	3	_____	_____

Course No	Title	Sem.hrs	Grade	Term/Trns
<b>Social Sciences, Natural Science, Fine Arts or Humanities</b> (Minimum 6 semester hours)				
_____	_____	3	_____	_____
_____	_____	3	_____	_____
<b>WELLNESS REQUIREMENT</b> (2 semester hours)				
KINE 100	Health and Wellness	1	_____	_____
KINA 1	_____	1	_____	_____

**ASSOCIATE OF APPLIED SCIENCE: COURSE REQUIREMENTS**  
(49 semester hours)

Course No	Title	Sem.hrs	Grade	Term/Trns
<b>Core Classes</b>				
AGRS 100	Practical Crop Production	3	_____	_____
AGRS 100L	Practical Crop Production Lab	1	_____	_____
AGRS 101	Fermented Beverages	3	_____	_____
AGRS 106	Fermentation Science	2	_____	_____
AGRS 106L	Fermentation Science Lab	1	_____	_____
AGRS 130	Vineyard Estab/Mgmt	3	_____	_____
AGRS 130L	Vineyard Est/Mgmt Lab	1	_____	_____
AGRS 131	Water and Irrig: Prin/Practices	2	_____	_____
AGRS 131L	Water and Irrig Lab	1	_____	_____
AGRS 165	Winemaking I	3	_____	_____
AGRS 165L	Winemaking I Lab	1	_____	_____
AGRS 170	Sensory Analysis	3	_____	_____
AGRS 189	Viticulture Practicum	3	_____	_____
AGRS 202	Winery Operation & Mrketing	3	_____	_____
AGRS 205	Farm/Ranch Management	3	_____	_____
AGRS 240	Intro Soil Science	3	_____	_____
AGRS 240L	Intro Soil Science Lab	1	_____	_____
AGRS 245	Winemaking II	2	_____	_____
AGRS 245L	Winemaking II Lab	1	_____	_____
AGRS 255	Vit. Harvest/Post Harvest Mgt	2	_____	_____
AGRS 255L	Vit. Harvest/Post Harvest Lab	1	_____	_____
AGRS 260	Plant Propagation	3	_____	_____
AGRS 265	Integrated Plant Health	3	_____	_____

## SUGGESTED COURSE SEQUENCING FOR THE ASSOCIATE OF APPLIED SCIENCE IN VITICULTURE AND ENOLOGY

This is a recommended sequence of course work. Certain courses may have prerequisites or are only offered during the Fall or Spring semesters. It is the student's responsibility to meet with the assigned advisor and check the 2 year course matrix on the Colorado Mesa website for course availability.

### Freshman Year

First Semester	Hours	Second Semester	Hours
AGRS100	3	AGRS 101	3
AGRS100L	1	AGRS 106	2
AGRS 240	3	AGRS 106L	1
AGRS 240L	1	AGRS 130	3
AGRS 260	3	AGRS 130L	1
ENGL 111	3	AGRS 131	2
MATH 107	3	AGRS 131L	1
	17	ENGL 112	3
			16

Summer Term	Hours
AGRS189	3

### Sophomore Year

Third Semester	Hours	Fourth Semester	Hours
AGRS 165	3	AGRS 265	3
AGRS 165L	1	AGRS 205	3
AGRS 170	3	AGRS 245	2
AGRS 202	3	AGRS 245L	1
AGRS 255	2	SBS/NS/FA/Hum/ Essential Learning	3
AGRS 255L	1	KINE 100	1
SBS/NS/FA/Hum/Essential Learning	3	KINA 1XX	1
	16		14

#### POLICIES:

1. Please see the catalog for a complete list of graduation requirements.
2. This program sheet must be submitted with your graduation planning sheet to your advisor during the **semester prior to the semester of graduation, no later than October 1 for spring graduates, no later than March 1 for fall graduates.** You must turn in your "Intent to Graduate" form to the Registrar's Office by **September 15 if you plan to graduate the following May, and by February 15 if you plan to graduate the following December.**
3. Your advisor will sign and forward the Program Sheet and Graduation Planning Sheet to the Department Head for signature. Finally, the Department Head will submit the signed forms to the Registrar's Office. (Students cannot handle the forms once the advisor signs.)
4. If your petition for graduation is denied, it will be your responsibility to reapply for graduation in a subsequent semester. Your "Intent to Graduate" does not automatically move to a later graduation date.
5. NOTE: The semester before graduation, you may be required to take a Major Field Achievement Test (exit exam).