



2018-2019 PROGRAM REQUIREMENTS

Degree: Associate of Applied Science

Major: Viticulture and Enology

About This Major . . .

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)

Advising Process and DegreeWorks

This document is intended for informational purposes to help determine what courses and associated requirements are needed to earn a degree. The suggested course sequencing outlines how students could finish degree requirements. Some courses are critical to complete in specific semesters, while others may be moved around. Meeting with an academic advisor is essential in planning courses and altering the suggested course sequencing. It is ultimately the student's responsibility to understand and fulfill the requirements for her/his intended degree(s).

DegreeWorks is an online degree audit tool available in MAVzone. It is the official record used by the Registrar's Office to evaluate progress towards a degree and determine eligibility for graduation. Students are responsible for reviewing their DegreeWorks audit on a regular basis and should discuss questions or concerns with their advisor or academic department head. Discrepancies in requirements should be reported to the Registrar's Office.

Graduation Process

Students must complete the following in the first two months of the semester prior to completing their degree requirements:

- Review their DegreeWorks audit and create a plan that outlines how unmet requirements will be met in the final semester.
- Meet with their advisor and modify their plan as needed. The advisor must approve the final plan.
- Submit the "Intent to Graduate" form to the Registrar's Office to officially declare the intended graduation date and commencement ceremony plans.
- Register for all needed courses and complete all requirements for each degree sought.

Submission deadlines and commencement details can be found at <http://www.coloradomesa.edu/registrar/graduation.html>.

If a student's petition for graduation is denied, it will be her/his responsibility to consult the Registrar's Office regarding next steps.

INSTITUTIONAL DEGREE REQUIREMENTS

The following institutional degree requirements apply to all CMU/WCCC Associate of Applied Science (AAS) degrees. Specific programs may have different requirements that must be met in addition to institutional requirements.

- 60 semester hours minimum.
- Students must complete a minimum of 15 of the final 30 semester hours of credit at CMU/WCCC.
- 2.00 cumulative GPA or higher in all CMU/WCCC coursework.
- A course may only be used to fulfill one requirement for each degree/certificate.
- No more than six semester hours of independent study courses can be used toward the degree.
- Non-traditional credit, such as advanced placement, credit by examination, credit for prior learning, cooperative education and internships, cannot exceed 20 semester credit hours for an AAS degree.
- Pre-collegiate courses (usually numbered below 100) cannot be used for graduation.
- Capstone exit assessment/projects (e.g., Major Field Achievement Test) requirements are identified under Program-Specific Degree Requirements.
- The Catalog Year determines which program sheet and degree requirements a student must fulfill in order to graduate. Visit with your advisor or academic department to determine which catalog year and program requirements you should follow.
- See "Requirements for Undergraduate Degrees and Certificates" in the catalog for a complete list of graduation requirements.

PROGRAM-SPECIFIC DEGREE REQUIREMENTS

- 65 semester hours total for the AAS, Viticulture and Enology.
- A minimum of 16 semester hours taken at CMU in no fewer than two semesters.
- A "C" or better must be achieved in coursework toward major content area.

ESSENTIAL LEARNING REQUIREMENTS (15 semester hours)

See the current catalog for a list of courses that fulfill the requirements below. If a course is an Essential Learning option and a requirement for your major, you must use it to fulfill the major requirement and make a different selection for the Essential Learning requirement.

Communication (6 semester hours)

- ENGL 111 - English Composition (3)
- Select one of the following courses:
 - ENGL 112 - English Composition (3)
 - SPCH 101 - Interpersonal Communication (3)
 - SPCH 102 - Speechmaking (3)

Mathematics (3 semester hours)

- MATH 107 - Career Math (3) or higher

Other Essential Learning Core Courses (6 semester hours)

- Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)
- Select one Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)

OTHER LOWER-DIVISION REQUIREMENTS

Wellness Requirement (2 semester hours)

- KINE 100 - Health and Wellness (1)
- Select one Activity course (1)

AAS: VITICULTURE AND ENOLOGY (48 semester hours, must earn a "C" or better in each course.)

- AGRS 100 - Practical Crop Production (3)
- AGRS 100L - Practical Crop Production Laboratory (1)
- AGRS 101 - Fermented Beverages (3)
- AGRS 104 - Agriculture Chemistry (3)
- AGRS 106 - Fermentation Science (2)
- AGRS 106L - Fermentation Science Laboratory (1)
- AGRS 130 - Vineyard Establishment and Management (3)
- AGRS 130L - Vineyard Establishment and Management Laboratory (1)
- AGRS 165 - Winemaking I (3)
- AGRS 165L - Winemaking I Laboratory (1)
- AGRS 170 - Sensory Analysis (3)
- AGRS 189 - Viticulture Practicum (3)
- AGRS 202 - Winery Operation and Marketing (3)
- AGRS 205 - Farm and Ranch Management (3)
- AGRS 240 - Introduction to Soil Science (3)
- AGRS 240L - Introduction to Soil Science Laboratory (1)
- AGRS 245 - Winemaking II (2)
- AGRS 245L - Winemaking II Laboratory (1)
- AGRS 255 - Viticulture Harvest and Post-Harvest Management (2)
- AGRS 255L - Viticulture Harvest and Post-Harvest Laboratory (1)
- AGRS 270 - Science of Winemaking (2)
- AGRS 275 - Winemaking III (3)

SUGGESTED COURSE SEQUENCING

Freshman Year, Fall Semester: 14 credits

- AGRS 100 - Practical Crop Production (3) and AGRS 100L - Practical Crop Production Laboratory (1)
- AGRS 101 - Fermented Beverages (3)
- ENGL 111 - English Composition (3)
- MATH 107 - Career Math (3) or higher
- KINA Activity course (1)

Freshman Year, Spring Semester: 17 credits

- AGRS 104 - Agriculture Chemistry (3)
- AGRS 106 - Fermentation Science (2) and AGRS 106L - Fermentation Science Laboratory (1)
- AGRS 130 - Vineyard Establishment/Management (3) and AGRS 130L - Vineyard Establishment/Management Laboratory (1)
- AGRS 165 - Winemaking I (3) and AGRS 165L - Winemaking I Laboratory (1)
- ENGL 112 - English Composition (3) or SPCH 101 - Interpersonal Communication (3) or SPCH 102 - Speechmaking (3)

Freshman Year, Summer Semester: 3 credits

- AGRS 189 - Viticulture Practicum (3)
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Sophomore Year, Fall Semester: 16 credits

- AGRS 240 - Introduction to Soil Science (3) and AGRS 240L - Introduction to Soil Science Laboratory (1)
- AGRS 245 - Winemaking II (2) and AGRS 245L - Winemaking II Laboratory (1)
- AGRS 255 - Viticulture Harvest and Post-Harvest Management (2) and AGRS 255L - Viticulture Harvest and Post-Harvest Laboratory (1)
- AGRS 270 - Science of Winemaking (2)
- Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)
- KINE 100 - Health and Wellness (1)

Sophomore Year, Spring Semester: 15 credits

- AGRS 170 - Sensory Analysis (3)
 - AGRS 202 - Winery Operation and Marketing (3)
 - AGRS 205 – Farm and Ranch Management (3)
 - AGRS 275 - Winemaking III (3)
 - Social and Behavioral Sciences, History, Natural Sciences, Fine Arts or Humanities course (3)
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