

Enology, Certificate of Special Study

DEPARTMENT

Department of Viticulture and Enology

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BS in Viticulture, B.S.
BS in Enology, B.S.
MS in Viticulture & Enology, M.S.
MN in Viticulture, Minor
MN in Enology, Minor
CERT in Enology, Certificate of Special Study
Courses Offered

It is the goal of the Department of Viticulture and Enology to be a world-class center of excellence that can effectively meet the needs of students and the broader community. The department offers courses in viticulture and enology. Each degree integrates viticulture and enology offerings with the basic sciences (e.g., biology, chemistry, mathematics, physics) and management skills to build a well-balanced foundation.

Academic Excellence

The Department of Viticulture and Enology at California State University, Fresno was officially established in July 2000. The foundations for the current curricula are firmly based in the sciences such as botany, chemistry, soil science, and microbiology. Classes in viticulture and enology are designed to help the students incorporate the basic sciences into the production of grapes and wines with numerous opportunities for “hands-on” learning experiences. We have the only university teaching facilities in the world that combines 120 acres of table, raisin and wine grape vineyards, a commercial 50,000 gallon winery, and a processing facility suitable for small-scale raisin production. This unique combination of academics and facilities has provided the training ground for numerous award winning viticulturists and winemakers.

Students are required to meet with their advisors regularly to monitor their progress and plan for the future. Students are strongly encouraged to become involved in student club activities.

REQUIREMENTS

Certificate of Special Study in Enology Requirements

The Department of Viticulture and Enology offers a Certificate of Special Study in Enology. Normally, students admitted to this certificate program will have completed an undergraduate degree in a related field. This program is specifically designed for those who wish to pursue a career in winemaking. The certificate program emphasizes coursework in enology and viticulture, with requirements in other supporting sciences. Before enrolling in this certificate program, students must meet with an adviser in the Department of Viticulture and Enology to ensure that prerequisites have been met and to plan for their course of study.

The program consists of a minimum of 31 units in enology. If students have completed courses that qualify as part of the 31 units in enology, substitutions shall be made in consultation with an adviser to meet the 31-unit requirement. The Certificate of Special Study in Enology has additional requirements totaling up to 50 units that may be satisfied by previously completed coursework. Each student will meet with the certificate adviser to determine whether these requirements have been met by proper coursework or extensive experience in the field.

Required Qualifications: Normally, a bachelor's degree from an accredited institution in the sciences or a related field.

Preferred Qualifications: One or more years of experience in the wine industry. Strong background in chemistry, microbiology, or food science. Academic training and experience in viticulture and soils.

Students who have completed all of the prerequisites and additional requirements could possibly complete this course of study in a single year. Other students may take longer. The time limit for completing this certificate program is five years.

Certificate Program

Required courses (31 units)

ENOL 105, 114, 116, 125, 135, 151, 163, 164, 166, 175, 199; VIT 106

Additional courses or their equivalents (46 units)

BIOL 11, 120; CHEM 1A, CHEM 1AL, 1B, 1BL, 8, 105, 150; ENOL 15, 45; PLANT 105; SW 100, 100L; VIT 101, 102

FACULTY

In their fields of specialization, faculty members hold advanced degrees from leading universities. They bring a wealth of basic and practical information into the classroom. Faculty work with each student to plan and design an individualized program of study that meets the student's educational and career objectives. Faculty members are involved in research and public service through the Viticulture and Enology Research Center. The center offers excellent opportunities for students to gain experience by participating in applied research projects that address and help solve problems faced by California's grape and wine industries.

For faculty phone numbers and e-mail, see the campus directory.

For more on the faculty, see the faculty pages.

The faculty pages are updated by the department or program.