Enology, B.S.

DEPARTMENT

Department of Viticulture and Enology

Anil Shrestha, Chair
2360 E Barstow Ave, M/S VR89
559.278.2089
FAX: 559.278.4795
www.fresnostate.edu/jcast/ve

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. Prior to this, these disciplines were taught in the Departments of Plant Science, and Food Science and Nutrition respectively. 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 150 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 limited only by their personal energy and motivation.

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

Bachelor of Science Degree Requirements

Enology Major

1. Major requirements (43 units)
ENOL 15, 45, 105, 110, 115, 125, 140, 151, 163, 164, 166, 170, 173, 175, 199

Additional requirements (38-42 units)
CHEM 8 or both CHEM 128A and 128B, CHEM 105 or CHEM 102, CHEM 150 or CHEM 155A; SPAN 1B; AGBS 1, BIOL 11, and SPAN 1B
Select 18 units in consultation with faculty advisor from the following courses: CHEM 3A or CHEM 1A, 1AL, 1B, and 1BL (see note 1); BIOL 161; ENOL 190, 194, 199 (see note 2); SPAN 1A; SW 100, 100L; VIT 101, 102, 106, 165

1. Students must take either CHEM 3A or CHEM 1A, 1AL, 1B and 1BL to meet the prerequisite requirements for other chemistry courses required within the degree.
2. The first time a student takes ENOL 199 it counts for the major requirements. If taken a second time it may count towards the elective unit requirement.
2. General Education requirements (49 units)
Of the 49 required General Education units, 13 units in the additional requirements section count toward G.E. requirements: CHEM 3A (Area B1); BIOL 11 (Area B2); AGBS 1 (Area D3); and SPAN 1B (Area C2). Consult with the department chair or college advisor for details.

3. Other requirements (6 units)
Upper-division writing and Multicultural and International (MI)

4. Sufficient elective units to meet required total units (varies)

5. Total units (120)*
* G.E. and MI courses can be double-counted with major requirements. The writing requirement may be met by taking the upper-division writing exam (See Advising Note 6). See advisor for details.

Advising Notes
1. During the Add/Drop period of their first semester, students are required to attend a department undergraduate orientation session. Alternatively, they are required to meet with the department chair. In either case, they will be assisted in selecting an appropriate faculty advisor.
2. Students meet with their academic advisors prior to registration each fall semester.
3. General Education courses designated as required by the department are prerequisites to many courses in the program of study.
4. CR/NC grading is not permitted for courses included in the major.
5. Upper-division G.E. courses (i.e., 100-level course) should not be attempted prior to the semester in which 60 units toward the degree have been completed.
6. The upper-division writing skills requirement can be met by passing the university Upper-Division Writing Examination (0 units). Students can opt to take a 3- to 4-unit W course (e.g., PLANT 110W or ENGL 160W) and pass a grade of C or higher to meet this requirement.
7. One semester prior to graduation, contact your academic advisor to prepare and file an official certification of major requirements form. Your application for graduation cannot be processed by the Degree Advising Office until this form has been submitted.
8. Viticulture students are encouraged to become certified crop scientists/specialists and should consult their faculty advisor for additional requirements for certification.
9. All courses listed under the major and additional requirements require a grade of C or better.

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.

<table>
<thead>
<tr>
<th>Name</th>
<th>Degree</th>
<th>Email</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gahagan, Richard M</td>
<td>Master of Science</td>
<td><a href="mailto:rgaahagan@csufresno.edu">rgaahagan@csufresno.edu</a></td>
<td></td>
</tr>
<tr>
<td>Gu, Sanliang</td>
<td>Doctor of Philosophy</td>
<td><a href="mailto:sanliang@csufresno.edu">sanliang@csufresno.edu</a></td>
<td>559.278.4786</td>
</tr>
<tr>
<td>Pedroza Villarreal, M</td>
<td>Doctor of Philosophy</td>
<td><a href="mailto:miguelp@csufresno.edu">miguelp@csufresno.edu</a></td>
<td></td>
</tr>
<tr>
<td>Name</td>
<td>Degree</td>
<td>Email</td>
<td>Phone</td>
</tr>
<tr>
<td>------------------</td>
<td>-------------------------</td>
<td>---------------------------</td>
<td>-------------</td>
</tr>
<tr>
<td>Smith, Kevin M</td>
<td>Master of Business Admin</td>
<td><a href="mailto:kesmith@csufresno.edu">kesmith@csufresno.edu</a></td>
<td></td>
</tr>
<tr>
<td>Sun, Qun</td>
<td>Doctor of Philosophy</td>
<td><a href="mailto:qsun@csufresno.edu">qsun@csufresno.edu</a></td>
<td></td>
</tr>
<tr>
<td>Van Zyl, Sonet</td>
<td>Doctor of Philosophy</td>
<td><a href="mailto:svanzyl@csufresno.edu">svanzyl@csufresno.edu</a></td>
<td>559.278.5390</td>
</tr>
<tr>
<td>Whalen, William A</td>
<td>Master of Science</td>
<td><a href="mailto:williamwhalen@mail.fresnostate.edu">williamwhalen@mail.fresnostate.edu</a></td>
<td></td>
</tr>
</tbody>
</table>