Viticulture & Enology, M.S.

DEPARTMENT

Department of Viticulture and Enology
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559.278.2089
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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

M.S. in Viticulture and Enology Requirements

Master of Science Degree Program

The Master of Science in Viticulture and Enology is a 30-unit program designed to provide advanced studies and in-depth knowledge in the fundamentals of plant physiology, microbiology, and grape and wine chemistry, as well as technical writing and formal presentation of research reports.

Full-time graduate students may earn the degree within two years when working closely with an adviser. To accommodate part-time students, graduate courses are offered in the late afternoon or evenings.

Admission Requirements. The Master of Science in Viticulture and Enology assumes preparation equivalent to a Bachelor of Science in Viticulture and/or Enology, Agricultural Chemistry, Food Science and Nutrition, Plant Science, or a related area from an accredited institution. The following courses or equivalents are expected to be completed prior to enrollment in courses to be applied to the master's program: BIOL 11, 161; CHEM 8, 150; ENOL 116, 125, 166; PLTH 103, 105, 106; SW 2, 100; VIT 101, 102.
Admission Materials. To be considered for admission to the graduate program, the candidate must submit the following materials: evidence of a baccalaureate degree in agricultural chemistry, enology, food science, nutrition, plant science, viticulture, or a related area from an accredited institution; official transcripts of all college work; official scores from the Graduate Record Exam (GRE); a university application; three letters of reference from employers or faculty at the university most recently attended; and a statement of 500 words or less indicating reasons for pursuing a master's degree.

Admission Application Filing Periods
Check the Graduate Studies section or call the Graduate Admissions Office at 559.278.2261.

Enrollment Packet Submission Deadlines
Check http://cast.fresnostate.edu/ve

Incomplete packets of materials will be returned to students for resubmission the following semester. Required application materials are available in the Department of Viticulture and Enology, VR 89, 559.278.2089, fax 559.278.4795. The department Web site is http://cast.fresnostate.edu/ve.

Admission Criteria: Candidates for admissions will be evaluated using criteria including undergraduate coursework, grade point average of 3.0 or better (last 60 semester units), GRE scores (480V/580Q are equivalent to the 50th percentile), 500-word or less statement of professional goals, and letters of reference. Students lacking in any area with compensating strengths in other areas are encouraged to apply. Admission by the university does not imply acceptance in the Master of Science in Viticulture and Enology program. Applicants whose preparatory education was in a language other than English must earn a minimum TOEFL score of 550 and a minimum score of 4 on the Test of Written English (TWE).

Classified standing will be granted to students who meet all of the admission criteria.

Conditional classified standing may be granted to applicants with 2.75 to 2.99 GPA (last 60 semester units) and/or those required to complete prerequisite coursework. Prerequisite coursework is not included in the 30-unit master's program. Students must request classified standing in the program by the semester in which a maximum of 10 units to be used toward the degree are completed.

Program Requirements for M.S. in Viticulture and Enology
All students must complete a 14-unit common core. Students must also complete 12 units of approved electives and a 4-unit thesis (culminating experience) in consultation with a thesis adviser.

Core (14 units)
AGRI 200, 220; VEN 210, 229, 280

Approved Electives (12 units)
BIOL 156; CHEM 225; FN 221T; IT 223, 282; PLANT 251, 252, 254, 257, 258; VEN 214*, 225*, 250T, 251*, 264*, 275*, 290

Culminating Experience (4 units)
VEN 299

Total minimum requirements (30 units)

*Development of VEN electives in progress.

Graduate Advising Notes
1. Several of the approved elective courses have prerequisites other than courses listed as admission requirements.
2. To obtain the required school application form and more specific information concerning the Master of Science in Viticulture and Enology, interested students should call or write the department office. Upon acceptance into the Master of Science in Viticulture and Enology program, students should obtain the Graduate Student Handbook from the department office.
3. Upon acceptance into the Master of Science in Viticulture and Enology program, students will be assigned an initial faculty adviser by the department chair. Students may subsequently select a faculty adviser upon obtaining his/her approval and notifying the department office of that selection.
4. Elective courses are selected in consultation with the student's faculty adviser.
5. To progress through the graduate program, students must (a.) maintain a minimum of 3.0 GPA, (b.) complete all prerequisite coursework, (c.) attain classified standing, (d.) meet university graduate writing requirement, (e.) pass the
department qualifying examination, (f.) file for advancement to candidacy, (g.) complete the program requirements, (h.)
file a master's thesis committee assignment form, (i.) and satisfactorily present and defend the thesis research results.
6. All students must successfully complete the department qualifying examination before being advanced to candidacy. The exam should be taken as soon as possible after completing AGRI 200, 220, and PLANT 257. Information on the department preliminary examination is included in the Graduate Student Handbook.
7. Advancement to candidacy requires the completion of 9 program units in residence, meeting the university graduate writing requirement, passing the Viticulture and Enology Department qualifying exam, and filing a Petition for Advancement to Candidacy a minimum of one semester prior to enrollment in thesis and within the deadline.
8. The Graduate Writing Requirement may be met by passing the writing component of AGRI 220. Please see the program coordinator for more information.

See Division of Graduate Studies in this catalog for university requirements.

**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.

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<tr>
<th>Name</th>
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