

NORTHERN



AMENDED 2015-16 Catalog (Revised 1/2/16)

Associates of Applied Science

ENOLOGY

The Associate of Applied Science in Enology provides the skills for working in a commercial personal winery and provides opportunities for students to participate in hands-on field experiences through partnerships developed in the northern and north central New Mexico wine industry and is designed to prepare individuals with the technical skills and ability to build expertise in this area. This AAS is taught with the Viticulture Enology Science and Technology Alliance (VESTA) program.

GENERAL EDUCATION (32 CR)

Area I: Communications (9 cr)

ENG	111	English Composition I (3)
ENG	116	Technical Writing (3)
SPCH	130	Public Speaking (3)

Area II and Area III: Mathematics/Laboratory Science (14 cr)

BCIS	102	Computer Literacy (3)
MATH	132	Applied Trades Math II or higher (3)
CHEM	121/L	General Chemistry with lab (4)
BIOL	201/L	Introduction to Molecular and Cell Biology with lab (4)

Prerequisite: CHEM 121/L

Area IV: Social/Behavioral Sciences (3 cr)

Area V: Humanities and Fine Arts (3 cr)

Area VI. First Year Experience (3 cr)

FYE	101	First Year Experience (3)
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PROGRAM REQUIREMENTS (28 CR)

VIN	105	Molecular Principles in Grape and Wine (4)
VIN	116	Introduction to Enology (3)
VIN	130	Intermediate Enology (3)
VIN	148	Winery Sanitation (3)
VIN	160	Winery Equipment Operation Introduction to Wine (2)
VIN	210	Microorganisms (2)
VIN	259	Cellar Operations Technology (2)
VIN	266	Sensory Evaluation (3)
VIN	268	Wine and Must Analysis (3)
VIN	257	Fall Wine Production Technology (3)

TOTAL CREDITS: 60
