



Note: Students must be 21 years of age or older to pursue the Viticulture and Enology Degree.

Fall Term 1	14 credit hours	Hours	Notes
Full Semester			
• VEN 195V Viticulture Practicum		2	*Course typically begins ~ 2 weeks earlier than established semester dates. Prerequisite: VEN 100 (may be taken concurrently).
1st 8 weeks			
• VEN 100 Introduction to Viticulture		3	Prerequisite: Satisfactory score on the English skills assessment; or a grade of "C" or better in ENG 095. Reading Proficiency.
• ENG 101 College Composition I College Composition or Applied Communication		3	
2nd 8 weeks			
• AGS 105 Soils		3	
• PSY 101 Introductory Psychology Arts and Humanities OR Social and Behavioral Science		3	
Term hours subtotal:		14	

Spring Term 1	14 credit hours	Hours	Notes
Full Semester			
• VEN 195V Viticulture Practicum		2	Prerequisite: VEN 100 (may be taken concurrently).
• MAT 100 Technical Mathematics Mathematics		3	Prerequisite: MAT 082 or a satisfactory score on the mathematics skills assessment.
1st 8 weeks			
• VEN 101 Establishing a Vinifera Vineyard		3	Prerequisite: VEN 100 (may be taken concurrently).
• AGS 107 Entomology		3	
2nd 8 weeks			
• AGS 274 Water Management		3	
Term hours subtotal:		14	

Summer Term 1	6 credit hours	Hours	Notes
• VEN 195VS Viticulture Practicum		2	*Course typically begins ~ 3 weeks earlier than established semester dates. Prerequisite: VEN 100 (may be taken concurrently).
• VEN 103 Maintaining a Vinifera Vineyard		4	Prerequisite: VEN 100 (may be taken concurrently).
Term hours subtotal:		6	

Fall Term 2	14 credit hours	Hours	Notes
Full Semester			
• VEN 195E Winemaking Practicum		2	*Course typically begins ~ 2 weeks earlier than established semester dates. Prerequisite: VEN 200 (may be taken concurrently).
• CHM 130 Fundamental Chemistry Physical and Biological Science		4	Prerequisites: MAT 092 or one year of high school algebra or satisfactory score on mathematics skills assessment. Reading Proficiency.
1st 8 weeks			
• VEN 200 Science of Winemaking I		3	Prerequisite: Satisfactory score on the English skills assessment or ENG 095.
• ENG 136 Professional Writing in the Workplace College Composition or Applied Communication		3	
2nd 8 weeks			
• VEN 122 Sensory Evaluation of Wine		2	
Term hours subtotal:		14	

Spring Term 2	10 credit hours	Hours	Notes
Full Semester			
• VEN 195E Winemaking Practicum		2	Prerequisite: VEN 200 (may be taken concurrently).
• PHI 105 Introduction to Ethics Arts and Humanities OR Social and Behavioral Science		3	Prerequisite: Reading Proficiency
1st 8 weeks			
• VEN 201 Science of Winemaking II		3	Prerequisite: VEN 200
2nd 8 weeks			
• VEN 121 Wines of the World		2	
Term hours subtotal:		10	

Summer Term 2	5 credit hours	Hours	Notes
• VEN 195ES Winemaking Practicum Summer		2	*Course typically begins ~ 3 weeks earlier than established semester dates. Prerequisite: VEN 200 (may be taken concurrently).
• VEN 202 Science of Winemaking III		3	Prerequisite: VEN 201
Term hours subtotal:		5	

This recommended sequence is not a binding agreement of any kind between Yavapai College and the student, but merely represents a potential curriculum that may be altered as appropriate to meet the student's academic objectives. Course availability is subject to change and all courses are not available every semester. Students should inquire each semester with their Advisor before registering to determine current requirements and possible changes to the suggested curriculum.