

Viticulture and Enology AAS Total Credits: 63 Progression Plan

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

all Term 1	14 credit hours	Hours	Notes	
ull Semester				
• VEN 195	5V Viticulture Practicum	2	*Course typically begins ~ 2 weeks earlier than established semester dates. Prerequisite: VEN 100 (may be taken concurrently	
^t 8 weeks				
 VEN 100) Introduction to Viticulture	3		
	1 College Composition I	3	Prerequisite: Satisfactory score on the English skill assessment; or a grade of "C" or better in ENG 095	
College Co	omposition or Applied Communication		Reading Proficiency.	
nd 8 weeks				
 AGS 105 	5 Soils	3		
	Introductory Psychology	3		
Arts and F	Iumanities OR Social and Behavioral Science Term hours subtotal:	14		
pring Term	1 14 credit hours	Hours	Notes	
Ill Semester				
	5V Viticulture Practicum	2	Prerequisite: VEN 100 (may be taken concurrently	
MAT 100 Technical Mathematics		3	Prerequisite: MAT 082 or a satisfactory score on t	
Mathema	tics		mathematics skills assessment.	
^t 8 weeks				
	1 Establishing a Vinifera Vineyard	3	Prerequisite: VEN 100 (may be taken concurrently	
	7 Entomology	3		
^{1d} 8 weeks	A Water Management	3		
• AGS 274	4 Water Management Term hours subtotal:			
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ummer Tei		Hours 2	Notes	
• VEN 195	VEN 195VS Viticulture Practicum		*Course typically begins ~ 3 weeks earlier than established semester dates. Prerequisite: VEN 100 (may be taken concurrently	
• VEN 103	3 Maintaining a Vinifera Vineyard	4	Prerequisite: VEN 100 (may be taken concurrently	
	Term hours subtotal:	6	—	
all Term 2	14 credit hours	Hours	Notes	
Ill Semester				
• VEN 19	5E Winemaking Practicum	2	*Course typically begins ~ 2 weeks earlier than	
			established semester dates. Prerequisite: VEN 200 (may be taken concurrently	
• CHM 13	0 Fundamental Chemistry	4	Prerequisites: MAT 092 or one year of high school	
	nd Biological Science		algebra or satisfactory score on mathematics skills	
^t 8 weeks			assessment. Reading Proficiency.	
	O Science of Winemaking I	3		
	6 Professional Writing in the Workplace	3	Prerequisite: Satisfactory score on the English skill	
College Co	omposition or Applied Communication		assessment or ENG 095.	
^d 8 weeks				
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	2 Sensory Evaluation of Wine	2		
• VEN 122	Term hours subtotal:	2 14		
• VEN 122	Term hours subtotal:		Notes	
VEN 122 pring Term Ill Semester	Term hours subtotal:210 credit hours	14 Hours		
VEN 122 pring Term Ill Semester VEN 199	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum	14 Hours 2	Prerequisite: VEN 200 (may be taken concurrently	
 VEN 122 pring Term Ill Semester VEN 192 PHI 105 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics	14 Hours		
 VEN 122 pring Term Ill Semester VEN 192 PHI 105 Arts and I 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum	14 Hours 2	Prerequisite: VEN 200 (may be taken concurrently	
VEN 122 pring Term Ill Semester VEN 199 PHI 105 Arts and 1 t 8 weeks	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics Humanities OR Social and Behavioral Science	14 Hours 2	Prerequisite: VEN 200 (may be taken concurrently	
 VEN 122 pring Term ull Semester VEN 199 PHI 105 Arts and H st 8 weeks VEN 200 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics	14 Hours 2 3	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency	
 VEN 122 pring Term Jull Semester VEN 192 PHI 105 Arts and I st 8 weeks VEN 202 nd 8 weeks 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics Humanities OR Social and Behavioral Science	14 Hours 2 3	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency	
 VEN 122 pring Term Ill Semester VEN 192 PHI 105 Arts and I t 8 weeks VEN 202 rd 8 weeks 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics Jumanities OR Social and Behavioral Science 1 Science of Winemaking II	14 Hours 2 3	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency	
 VEN 122 pring Term Ill Semester VEN 192 PHI 105 Arts and I t 8 weeks VEN 202 rd 8 weeks VEN 202 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics Humanities OR Social and Behavioral Science 1 Science of Winemaking II 11 Wines of the World Term hours subtotal:	14 Hours 2 3 3 2 2 10	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency Prerequisite: VEN 200	
 VEN 122 pring Term Ill Semester VEN 199 PHI 105 Arts and 1 ** 8 weeks VEN 202 ** 8 weeks VEN 12 ** 8 weeks VEN 12 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics Humanities OR Social and Behavioral Science 1 Science of Winemaking II 11 Wines of the World	14 Hours 2 3 3 2	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency	
 VEN 122 pring Term Ill Semester VEN 199 PHI 105 Arts and P * 8 weeks VEN 200 * 8 weeks VEN 120 * 8 weeks VEN 120 	Term hours subtotal: 2 10 credit hours SE Winemaking Practicum 9 Introduction to Ethics 9 Introduction to Ethics 9 Introduction to Ethics 9 Introduction to Ethics 1 Science of Social and Behavioral Science 1 Science of Winemaking II 1 Wines of the World Term hours subtotal: rm 2 5 credit hours SES Winemaking Practicum Summer	14 Hours 2 3 3 2 10 Hours 2	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency Prerequisite: VEN 200 Notes *Course typically begins ~ 3 weeks earlier than established semester dates. Prerequisite: VEN 200 (may be taken concurrently	
 VEN 122 pring Term ull Semester VEN 199 PHI 105 Arts and 1 PHI 105 Arts and 1 St 8 weeks VEN 200 Nd 8 weeks VEN 120 ummer Ter VEN 199 	Term hours subtotal: 2 10 credit hours 5E Winemaking Practicum Introduction to Ethics Humanities OR Social and Behavioral Science 1 Science of Winemaking II 21 Wines of the World Term hours subtotal: Term hours subtotal: Term hours subtotal:	14 Hours 2 3 3 2 10 Hours	Prerequisite: VEN 200 (may be taken concurrently Prerequisite: Reading Proficiency Prerequisite: VEN 200 Notes *Course typically begins ~ 3 weeks earlier than	

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.