



**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
<b>Full Semester</b>			
• VEN 195V Viticulture Practicum		2	*Course typically begins ~ 2 weeks earlier than established semester dates. <b>Prerequisite:</b> VEN 100 (may be taken concurrently).
<b>1<sup>st</sup> 8 weeks</b>			
• VEN 100 Introduction to Viticulture		3	
• General Education Requirement Recommended Written or Oral Communication		3	Recommended course is ENG 101.
<b>2<sup>nd</sup> 8 weeks</b>			
• AGS 105 Soils		3	
• General Education Requirement Arts and Humanities <b>OR</b> Social and Behavioral Science <b>OR</b> Institutions in the Americas		3	
<b>Term hours subtotal:</b>		<b>14</b>	

Spring Term 1	14 credit hours	Hours	Notes
<b>Full Semester</b>			
• VEN 195V Viticulture Practicum		2	*Course typically begins ~ 2 weeks earlier than established semester dates. <b>Prerequisite:</b> VEN 100 (may be taken concurrently).
<b>1<sup>st</sup> 8 weeks</b>			
• VEN 101 Establishing a Vinifera Vineyard		3	<b>Prerequisite:</b> VEN 100 (may be taken concurrently).
• AGS 107 Entomology		3	
<b>2<sup>nd</sup> 8 weeks</b>			
• AGS 274 Water Management		3	
• General Education Requirement Quantitative Reasoning		3	Recommended course is MAT 100.
<b>Term hours subtotal:</b>		<b>14</b>	

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

Fall Term 2	14 credit hours	Hours	Notes
<b>Full Semester</b>			
• VEN 195E Winemaking Practicum		2	*Course typically begins ~ 2 weeks earlier than established semester dates. <b>Prerequisite:</b> VEN 200 (may be taken concurrently).
<b>1<sup>st</sup> 8 weeks</b>			
• VEN 200 Science of Winemaking I		3	
• General Education Requirement Recommended Written or Oral Communication		3	Recommended course is COM 134.
<b>2<sup>nd</sup> 8 weeks</b>			
• VEN 122 Sensory Evaluation of Wine		2	
• CHM 130 Fundamental Chemistry Recommended Natural Science		4	<b>Prerequisites:</b> MAT 092 or one year of high school algebra or satisfactory score on mathematics skills assessment. Reading Proficiency.
<b>Term hours subtotal:</b>		<b>14</b>	

Spring Term 2	10 credit hours	Hours	Notes
<b>Full Semester</b>			
• VEN 195E Winemaking Practicum		2	*Course typically begins ~ 2 weeks earlier than established semester dates. <b>Prerequisite:</b> VEN 200 (may be taken concurrently).
<b>1<sup>st</sup> 8 weeks</b>			
• VEN 201 Science of Winemaking II		3	<b>Prerequisite:</b> VEN 200
<b>2<sup>nd</sup> 8 weeks</b>			
• VEN 121 Wines of the World		2	
• General Education Requirement Arts and Humanities <b>OR</b> Social and Behavioral Science <b>OR</b> Institutions in the Americas		3	
<b>Term hours subtotal:</b>		<b>10</b>	

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

*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.*