



Viticulture & Enology Program Curriculum

CALS Requirements

Refer to <http://cals.cornell.edu/academics/upload/CALS-Graduation-Requirements.pdf> and DUST.

Viticulture and Enology Major Requirements*

Physical Science Core:

Biological Sciences

- ___ PLSCI 1420 Functional Plant Biology (Spring, 3)
- ___ Introductory biology course (BIOMG 1350, BIOG 1140, BIOG 1440, BIOEE 1610, BIOEE 1780, or PLHRT 1115)
- ___ BIOMI 2900 General Microbiology (Fall, Spring, 3)

Chemistry

- ___ CHEM 1560 Introduction to General Chemistry (Fall, 4)
- ___ CHEM 1570 Introduction to Organic and Biological Chemistry (Spring, 3)
- ___ BIOMG 3300 or 3310 Principles of Biochemistry (Fall, Spring, 3-4)

Statistics

- ___ Introductory statistics course (NTRES 3130/STSCI 2200, STSCI 2100, or STSCI 2150 recommended)

Plant Science

- ___ PLBIO 2410 Introductory Plant Biodiversity and Evolution (Fall, 3)
- ___ PLSCS 2600 Soil Science (Fall, 4)

Viticulture & Enology Core:

- ___ VIEN 1104 Wines and Vines Lecture (Fall, Spring; 3)
- ___ VIEN 1105 Wines and Vines Lab (Spring; 2)
- ___ VIEN 2204 Grapes to Wines Lecture (Fall; 3)
- ___ VIEN 2205 Grapes to Wines Lab (Fall; 2)
- ___ FDSC 2100 Food Analysis (Spring, 2; Discussion and Laboratory Only)
- ___ VIEN 2400 Wines and Grapes: Composition and Analysis (Spring; 2)
- ___ VIEN 2610 Fall Vineyard Practicum (Fall, 2)
- ___ VIEN 4700/4710 Winemaking Theory and Practice II Lecture and Lab (Spring; 4)**
- ___ VIEN 4980 Internship Experience (Maximum of 3 credits)
- ___ Choose one:
 - ___ VIEN 3XXX Science of Grapevines (Fall, 2) [Course number TBD April 2019]
 - ___ VIEN 3200 Grape Pest Management (Fall every other year, 2)
- ___ Choose one:
 - ___ VIEN 4990 CALS Honors Research (Variable credit)***
 - ___ FDSC 4000 Capstone Project in Food Science (Spring; 2)

Major Electives (Minimum 15 credits):

At least 5 credits of major electives must be VIEN classes.

Electives with Enology Focus:

___ VIEN 2310/4310	The Science and Technology of Beer Lecture and Lab (2.5)**
___ VIEN 2360/4360	Distillation Principles and Practices Lecture and Lab (2.5)**
___ VIEN 2340/4340	Cider Production: Apples and Fermented Juice Lecture and Lab (2.5)**
___ BIOMI 2911	General Microbiology Lab (2)
___ FDSC 3940	Applied and Food Microbiology (3)
___ FDSC 3950	Food Microbiology Lab (3)
___ FDSC 4100	Sensory Evaluation of Food Lecture and Lab (3)**
___ FDSC 4170	Food Chemistry I (3)
___ FDSC 4180	Food Chemistry II (3)
___ FDSC 4190	Food Chemistry Lab (2)
___ FDSC 4220	Functional Foods and Dietary Supplements for Health (2)
___ VIEN 4400	Wine and Grape Flavor Chemistry (3)
___ HADM 4430	Wine Marketing (3)
___ VIEN 4500/4510	Winemaking Theory and Practice I Lecture and Lab (3)**
___ VIEN 4650	Wine Microbiology (3)
___ VIEN 4660	Current Topics in the Biology of Wine Microbes (2)

Electives with Viticulture Focus:

___ VIEN 2620	Spring Vineyard Practicum (2)
___ VIEN 3XXX	Science of Grapevines (2) <i>(Only applicable if not taken as part of VIEN Core)</i>
___ VIEN 3200	Grape Pest Management (2) <i>(Only applicable if not taken as part of VIEN Core)</i>
___ PLSCS 3150	Weed Biology and Management (4)
___ PLHRT 3600	Climate Change and the Future of Food (3)
___ NTRES 3240	Sustainable, Ecologically Based Management of Water Resources (3)
___ DSOC 3060	Farmworkers: Contemporary Issues and Their Implications (1)
___ PLBRG 2250	Plant Genetics (4)
___ PLBIO 3420	Plant Physiology Lectures (3)
___ PLBIO 3421	Plant Physiology Laboratory (2)
___ PLHRT 4450	Ecological Orchard Management (3)
___ VIEN 4460	Advanced Viticulture Topics (2)
___ Choose one:	
___ PLSCS 3210	Soil and Crop Management for Sustainability (4)
___ PLSCS 4660	Soil Ecology (4)
___ Choose one:	
___ PLHRT 4551	Principles of Nutrition and Nutrient Management in Crops and Landscape Plants (3)
___ PLSCS 4720	Nutrient Management in Agro-Ecosystems (4)

*All major requirements must be taken for a letter grade, except when not an option. All required V&E Core and Major Elective courses must be completed with a C- or better.

**Both lecture and laboratory section must be taken for major elective credit. Students taking only the lecture will not receive credit for the course towards completion of the major.

*** Students may choose either a research honors thesis or participation in FDSC 4000: Capstone Project in Food Science as their capstone experience. Students should follow the deadlines and procedures of an honors thesis in their project's field of study as published by CALS if choosing the research option.