



ENOLOGY CONCENTRATION

CALS Requirements

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

Viticulture and Enology Major Requirements*

Biological Sciences (minimum 9 credits)

- ___ BIOG 1140 Foundations of Biology (4)
- ___ Introductory biology course (BIOMG 1350, BIOG 1440, BIOG 1500, BIOEE 1610, BIOEE 1780, or PLHRT 1115)
- ___ BIOMI 2900 General Microbiology (3)

Chemistry (10-11 credits)

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

Statistics (4 credits)

- ___ Introductory statistics course (ILRST 2100, STSCI 2150, AEM 2100, NTRES 3010 or other option)

Plant Science (8 credits)

- ___ PLBIO 2410 Introductory Plant Biodiversity and Evolution (3)
- ___ **Choose one:**
- ___ PLBIO 2420/2421 Plant Function and Growth, Lectures and Laboratory (5)
- ___ PLBIO 3420/3421 Plant Physiology, Lectures and Laboratory (5)

Food Science (2 credits)

- ___ FDSC 4100 Sensory Evaluation of Food, Lecture (2)

Viticulture and Enology courses (26 credits)

- ___ VIEN 1104 Wines and Vines Lecture (3)
- ___ VIEN 1105 Wines and Vines Lab (2)
- ___ VIEN 2204 Grapes to Wines Lecture (3)
- ___ VIEN 2205 Grapes to Wines Lab (2)
- ___ VIEN 2400 Wines and Grapes: Composition and Analysis (3)
- ___ VIEN 4000 Capstone Project in Viticulture and Enology (1)
- ___ VIEN 4400 Wine and Grape Flavor Chemistry (3)
- ___ VIEN 4500/4510 Winemaking Theory and Practice I Lecture and Lab (3)
- ___ VIEN 4600 Wine and Food Fermentations (3)
- ___ VIEN 4700/4710 Winemaking Theory and Practice II Lecture and Lab (3)

Major Electives (must complete at least 6 credits)

- ___ VIEN 3200 Grape Pest Management (3)
- ___ VIEN 3440 Viticulture and Vineyard Management (3)
- ___ VIEN 4300 The Science and Technology of Beer (1)
- ___ BIOMI 2911/2910 General Microbiology Lab (2)

___ FDSC 3940	Applied and Food Microbiology (3)
___ FDSC 3950	Food Microbiology Lab (3)
___ FDSC 4100 lab	Sensory Evaluation of Food Lab (1)
___ FDSC 4150	Principles of Food Packaging (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)
___ HADM 4430	Wine Marketing (3)

*All major requirements must be taken for a letter grade, except when not an option. All required VIEN and major elective courses must be completed with a C- or better.

Suggested Electives

Business Management/Marketing

AEM 1200	Introduction to Business Management
AEM 2210	Financial Accounting
AEM 2400	Marketing
AEM 3020	Farm Business Management
AEM 3240	Finance
AEM 3440	Consumer Behavior
AEM 4050	Agricultural Finance
ILRHR 2600	Human Resource Management
ILRHR 3670	Employee Training and Development
ILRHR 4600	International Human Resource Management
NBA 5150	Leadership Theory and Practice
NCC 5540	Managing and Leading in Organizations

Viticulture and the Environment

BEE 3299	Sustainable Development
NTRES 1101	Introduction to the Science and Management of Environmental and Natural Resources

Hotel School

HADM 4300	Introduction to Wines
-----------	-----------------------

Cornell Viticulture and Enology
Suggested 4-Year Schedule (Enology concentration)

Fall – Freshman			Spring – Freshman		
VIEN 1105	Wines and Vines Lab	2	VIEN 1104	Wines and Vines Lecture	3
CHEM 1560	Intro to General Chemistry*	4	CHEM 1570	Intro to Organic and Biological Chemistry	3
BIOG 1140	Foundations of Biology	4		Introductory biology course	2-4
	First year writing seminar	3		First year writing seminar	3
Fall – Sophomore			Spring – Sophomore		
VIEN 2204	Grapes to Wines Lecture	3	BIOMI 2900	General Microbiology	3
VIEN 2205	Grapes to Wines Lab	2		Social Science/Humanities/Diversity	3+
VIEN 2400	Wines and Grapes: Composition and Analysis	3		Major electives (see list for options)	2+
BIOMG 3300 or 3310		3-4		Electives	
	Written or Oral Expression	3			
Fall – Junior			Spring – Junior		
VIEN 3400	Winemaking Theory and Practice I Lecture	2	VIEN 4700	Winemaking Theory and Practice II Lecture	2
VIEN 3410	Winemaking Theory and Practice I Lab	1	VIEN 4710	Winemaking Theory and Practice II Lab	1
PLBIO 2410	Introductory Plant Biodiversity and Evolution	3		PLBIO 2420/PLBIO 2421 or PLBIO 3420/PLBIO 3421	5
	Introductory statistics course	4		Major electives (see list for options)	2+
	Social Science/Humanities/Diversity	3+		Social Science/Humanities/Diversity	3+
	Electives				
Fall – Senior			Spring – Senior		
	Option: Complete a full-time internship**			Internship requirement must be met by this time	
FDSC 4100	Sensory Evaluation of Food	2	VIEN 4400	Wine and Grape Flavor Chemistry	3
VIEN 4000	Capstone project in Viticulture and Enology	1	VIEN 4600	Wine and Food Fermentations	3
	Capstone project work (VIEN 4970/4990)	1+		Capstone project work (VIEN 4970/4990)	1+
	Major electives (see list for options)	2+		Social Science/Humanities/Diversity	3+
	Electives			Electives	

Total credits (required for graduation): 120

*Students interested in graduate school should consider taking CHEM 2070/2080, CHEM 3570/3580, PHYS 1101, CALC 1110.

**Option to complete a full-time harvest internship during the Fall junior or senior year. Students must plan ahead to ensure they meet all course requirements.

Updated June 2015