



VITICULTURE 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)
- ___ PLHRT 1115 (The Nature of Plants) or Introductory biology course (BIOMG 1350, BIOG 1440, BIOG 1500, BIOEE 1780)
- ___ BIOEE 1610 Introductory Biology: Ecology and the Environment (3-4)

Chemistry (7 credits)

- ___ CHEM 1560 Introduction to General Chemistry (4)
- ___ CHEM 1570 Introduction to Organic and Biological Chemistry (3)

Statistics (4 credits)

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

Plant and Soil Science (27-28 credits)

- ___ PLHRT 1101 Horticultural Science and Systems (4)
- ___ PLBIO 2410 Introductory Plant Biodiversity and Evolution (3)
- ___ PLSCS 2600 Soil Science (4)
- ___ PLBRG 2250 Plant Genetics (4)
- ___ **Choose one:**
 - PLBIO 2420/2421 Plant Function and Growth, Lectures and Laboratory (5)
 - PLBIO 3420/3421 Plant Physiology, Lectures and Laboratory (5)
- ___ **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)

Business Management (7 credits)

- ___ AEM 3020 Farm Business Management (4)
- ___ **Choose one:**
 - AEM 1200 Introduction to Business Management (3)
 - AEM 2210 Financial Accounting (3)
 - AEM 2400 Marketing (3)
 - ILRHR 2600 Human Resource Management (3)

Viticulture and Enology courses (20 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 3200	Grape Pest Management (3)
___VIEN 3440	Viticulture and Vineyard Management (3)
___VIEN 4000	Capstone Project in Viticulture and Enology (1)

Major Electives (must complete at least 6 credits)

___VIEN 4500/4510	Winemaking Theory and Practice I Lecture and Lab (3)
___VIEN 4700/4710	Winemaking Theory and Practice II Lecture and Lab (3)
___VIEN 4400	Wine and Grape Flavor Chemistry (3)
___HADM 4300	Introduction to Wines (2)
___PLSCS 3150	Weed Biology and Management (4)
___ENTOM/TOX 3070	Pesticides, the Environment, and Human Health (2)
___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)

*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

Agricultural and Plant Sciences

PLSCS 1900	Sustainable Agriculture: Food, Farming, and the Future
PLSCS 2940	Introduction to Agricultural Machinery
PLSCS 3150	Weed Biology and Management
PLHRT 4450	Ecological Orchard Management
PLHRT 4420	Berry Crops: Culture and Management
BIOEE 3690	Chemical Ecology
PLSCS 3210	Soil Management for Sustainability
PLSCS 4130	Physiology and Ecology of Yield
PLSCS 4200	Geographic Information Systems
PLSCS 4440	Integrated Pest Management
PLSCS 4660	Soil Ecology

Business Management

AEM 1200	Introduction to Business Management
AEM 2210	Financial Accounting
AEM 4050	Agricultural Finance
ILRHR 2600	Human Resource Management
ILRHR 3670	Employee Training and Development

Cornell Viticulture and Enology
Suggested 4-Year Schedule (Viticulture 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	PLHRT 1115 or Introductory biology course	2-4
PLHRT 1101	Horticultural Science and Systems	4	First year writing seminar	3
First year writing seminar		3		
Fall – Sophomore		Spring – Sophomore		
PLBIO 2410	Introductory Plant Biodiversity and Evolution	3	PLBIO 2420/PLBIO 2421 or PLBIO 3420/PLBIO 3421	5
VIEN 2204	Grapes to Wines Lecture	3	BIOEE 1610 Intro Biology: Ecology and the Environment	3-4
VIEN 2205	Grapes to Wines Lab	2	Introductory statistics course	4
VIEN 2400	Wines and Grapes: Composition and Analysis	3	Social Science/Humanities/Diversity	3+
PLSCS 2600	Soil Science	4	Electives	
Written or Oral Expression		3		
Fall – Junior		Spring – Junior		
AEM 3020	Farm Business Management	4	VIEN 3440 Viticulture and Vineyard Management	3
AEM 1200 or AEM 2210 or AEM 2400 or ILRHR 2600		3	PLBRG 2250 Plant Genetics	4
Major electives		2+	Major electives (see list for options)	2+
Social Science/Humanities/Diversity		3+		
Electives				
Fall – Senior		Spring – Senior		
Option: Complete a full-time internship**			Internship requirement must be met by this time	
VIEN 3200	Grape Pest Management	3	PLSCS 3210 or PLSCS 4660	4
VIEN 4000	Capstone project in Viticulture and Enology	1	PLHRT 4551 or PLSCS 4720	3-4
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+
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.