

## Viticulture Certificate

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### Program Description

The Viticulture certificate is designed to prepare individuals for various careers in the grape growing industry. Classroom instruction, laboratory and field applications of viticultural principles and practices are included in the program of study.

### Program Contacts

- Dean: James Perey (james.perey@yc.edu), telephone: (928) 634-6513
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- Viticulture Director: Nikki Check (nikki.check@yc.edu), telephone: (928) 634-6576
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### Program Outcomes

Upon successful completion of the Viticulture Certificate program, the learner will be able to:

1. Evaluate, design and develop a site for vinefera production. (VEN 100, VEN 101)
2. Schedule and perform necessary seasonal vineyard operations for production of wine grapes. (VEN 102, VEN 195)
3. Analyze and maintain crop health. (AGS 105, AGS 107, AGS 274, VEN 100, VEN 102, VEN 195)
4. Grow wine grapes. (VEN 100, VEN 101, VEN 102, VEN 195)

### Program Requirements

A minimum of 24 credit hours is required to complete the Viticulture Certificate.

Course	Course Title	Credit Hours
AGS105	Soils	3
AGS107	Entomology	3
AGS274	Water Management	3
VEN100	Introduction to Viticulture	3
VEN101	Establishing Vinifera Vineyard	3
VEN102	Maintain Vinifera Vineyard	3
VEN195V	Viticulture Practicum	2