

# ENOLOGY AND VITICULTURE OPTION

This option is offered within the following major(s):

- Food Science and Technology - College of Agricultural Sciences (<http://catalog.oregonstate.edu/college-departments/agricultural-sciences/food-science-technology/food-science-technology-bs-hbs/>)

The wine industry in the United States is centered on the West Coast, which produces about 95 percent of our nation's wines. Oregon is third in the nation in terms of the number of wineries and fourth in the nation in total volume of wine produced. The Oregon wine industry is a rapidly growing industry and is becoming increasingly important to the larger Oregon economy.

The Enology and Viticulture option within the Department of Food Science and Technology prepares students to become successful winemakers. Courses in enology, taught by food science faculty, provide a scientifically-based understanding of wine production. Supporting course work in horticulture, botany and crop and soil science, helps students develop an understanding of the interaction between grape production and winemaking. Graduates in this option will possess the necessary breadth and depth of knowledge and associated practical skills to become independently thinking and successful winemakers.

## Option Code: 635

Code	Title	Credits
<b>Fermentation and Enology Courses</b>		
FST 466	WINE PRODUCTION PRINCIPLES	3
FST 467	PRODUCTION AND ANALYSIS OF WINE	5
FST 479/MB 479	FERMENTATION MICROBIOLOGY	3
<b>Plant and Soil Science Courses</b>		
BOT 331	PLANT PHYSIOLOGY	4
HORT 301	GROWTH AND DEVELOPMENT OF HORTICULTURAL CROPS	3
HORT 453	GRAPEVINE GROWTH AND PHYSIOLOGY	3
HORT 454	PRINCIPLES AND PRACTICES OF VINEYARD PRODUCTION	3
SOIL 205	SOIL SCIENCE	3
SOIL 206	*SOIL SCIENCE LABORATORY FOR SOIL 205	1
<b>Enology and Viticulture Option Electives</b>		
Select 9 credits of the following:		9
AG 407	SEMINAR <sup>1</sup>	
BOT 350	INTRODUCTORY PLANT PATHOLOGY	
ENT 311	INTRODUCTION TO INSECT PEST MANAGEMENT	
FST 101	FOOD SCIENCE ORIENTATION	
FST 251	INTRODUCTION TO WINES, BEERS, AND SPIRITS	
FST 260	*FOOD SCIENCE AND TECHNOLOGY IN WESTERN CULTURE	
FST 273	*WINE IN THE WESTERN WORLD	
FST 401	RESEARCH <sup>1</sup>	
FST 410	INTERNSHIP <sup>1,2</sup>	
FST 420	SENSORY EVALUATION OF FOOD	
FST 430	FOOD PRODUCT DEVELOPMENT	
FST 480	TOPICS IN FERMENTATION (up to 2 credits of FST 480 may be applied)	
HORT 251	TEMPERATE TREE FRUIT, BERRIES, GRAPES, AND NUTS	
HORT 316	PLANT NUTRITION	
HORT 452	BERRY AND GRAPE PHYSIOLOGY AND CULTURE	
MB 440	FOOD MICROBIOLOGY	

MB 441	FOOD MICROBIOLOGY LABORATORY
NUTR 216	*FOOD IN NON-WESTERN CULTURE
TOX 429	TOXIC SUBSTANCES IN FOOD
Total Credits	37

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Competitive selection and/or departmental approval required.

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Students may not earn internship credit in all states. Consult with internship coordinator for list of eligible states.

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Baccalaureate Core Course (BCC)

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Writing Intensive Course (WIC)

Students may complete more than one option. Courses must be selected so that at least 12 credits in each option are counted uniquely toward requirements of that option.

## FST Major Requirement of 2.00 GPA (Enology and Viticulture Option)

The following courses are included in calculation of the FST major GPA for students in the Enology and Viticulture option:

Code	Title	Credits
BB 350	ELEMENTARY BIOCHEMISTRY	4
BEE 472	INTRODUCTION TO FOOD ENGINEERING PRINCIPLES	5
BEE 473	INTRODUCTION TO FOOD ENGINEERING PROCESS DESIGN	3
BOT 331	PLANT PHYSIOLOGY	4
CH 324	QUANTITATIVE ANALYSIS	4
FST 360	FOOD SAFETY AND SANITATION	3
FST 370	INDUSTRY PREPARATION/HACCP	3
FST 385	^COMMUNICATING FOOD AND FERMENTATION SCIENCE	3
FST 407	SENIOR SEMINAR	1
FST 421	*FOOD LAW	3
FST 422	FOOD CHEMISTRY FUNDAMENTALS	4
FST 425	FOOD SYSTEMS CHEMISTRY	4
FST 466	WINE PRODUCTION PRINCIPLES	3
FST 467	PRODUCTION AND ANALYSIS OF WINE	5
FST 479/MB 479	FERMENTATION MICROBIOLOGY	3
HORT 453	GRAPEVINE GROWTH AND PHYSIOLOGY	3
HORT 454	PRINCIPLES AND PRACTICES OF VINEYARD PRODUCTION	3
MB 302	GENERAL MICROBIOLOGY	3
MB 303	GENERAL MICROBIOLOGY LABORATORY	2
Plus any of the following utilized in fulfillment of option requirements:		
AG 407	SEMINAR	1-16
BOT 350	INTRODUCTORY PLANT PATHOLOGY	4
ENT 311	INTRODUCTION TO INSECT PEST MANAGEMENT	4
FST 101	FOOD SCIENCE ORIENTATION	1
FST 251	INTRODUCTION TO WINES, BEERS, AND SPIRITS	3
FST 273	*WINE IN THE WESTERN WORLD	3
FST 401	RESEARCH	1-16
FST 410	INTERNSHIP	1-16
FST 420	SENSORY EVALUATION OF FOOD	4
FST 430	FOOD PRODUCT DEVELOPMENT	4
FST 480	TOPICS IN FERMENTATION	2
HORT 251	TEMPERATE TREE FRUIT, BERRIES, GRAPES, AND NUTS	2
HORT 316	PLANT NUTRITION	4
HORT 452	BERRY AND GRAPE PHYSIOLOGY AND CULTURE	4

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MB 440	FOOD MICROBIOLOGY	3
MB 441	FOOD MICROBIOLOGY LABORATORY	2
NUTR 216	*FOOD IN NON-WESTERN CULTURE	3
TOX 429	TOXIC SUBSTANCES IN FOOD	3

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Baccalaureate Core Course (BCC)

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Writing Intensive Course (WIC)

Option Code: 635

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
BI 211	*PRINCIPLES OF BIOLOGY	4
CH 231	GENERAL CHEMISTRY	4
CH 261	*LABORATORY FOR CHEMISTRY 231	1
FST 101	FOOD SCIENCE ORIENTATION	1
MTH 111	*COLLEGE ALGEBRA (if not placed into MTH 112 or higher)	4
Credits		14
<b>Winter</b>		
BI 212	*PRINCIPLES OF BIOLOGY	4
CH 232	GENERAL CHEMISTRY	4
CH 262	*LABORATORY FOR CHEMISTRY 232	1
MTH 112	*ELEMENTARY FUNCTIONS (if not placed into MTH 251)	4
WR 121	*ENGLISH COMPOSITION	3
Credits		16
<b>Spring</b>		
BI 213	*PRINCIPLES OF BIOLOGY	4
CH 233	GENERAL CHEMISTRY	4
CH 263	*LABORATORY FOR CHEMISTRY 233	1
COMM 111	*PUBLIC SPEAKING	3
HHS 231	*LIFETIME FITNESS FOR HEALTH	2
PAC		1
Credits		15
<b>Second Year</b>		
<b>Fall</b>		
CH 331	ORGANIC CHEMISTRY	4
FST 251	INTRODUCTION TO WINES, BEERS, AND SPIRITS	3
HORT 301	GROWTH AND DEVELOPMENT OF HORTICULTURAL CROPS	3
PH 201	*GENERAL PHYSICS	5
Credits		15
<b>Winter</b>		
CH 332	ORGANIC CHEMISTRY	4
FST 273	*WINE IN THE WESTERN WORLD	3
SOIL 205	SOIL SCIENCE	3
SOIL 206	*SOIL SCIENCE LABORATORY FOR SOIL 205	1
Baccalaureate Core Perspective: Cultural Diversity		3
Unrestricted Elective		1
Credits		15
<b>Spring</b>		
BB 350	ELEMENTARY BIOCHEMISTRY	4
FST 360	FOOD SAFETY AND SANITATION	3
MTH 251	*DIFFERENTIAL CALCULUS	4
WR 327	*TECHNICAL WRITING	3
Credits		14
<b>Third Year</b>		
<b>Fall</b>		
BEE 472	INTRODUCTION TO FOOD ENGINEERING PRINCIPLES	5

CH 337	ORGANIC CHEMISTRY LABORATORY	4
MB 302	GENERAL MICROBIOLOGY	3
MTH 252	INTEGRAL CALCULUS	4
Credits		16

Winter

BEE 473	INTRODUCTION TO FOOD ENGINEERING PROCESS DESIGN	3
BOT 331	PLANT PHYSIOLOGY	4
CH 324	QUANTITATIVE ANALYSIS	4
Baccalaureate Core Perspective: Literature and the Arts		3
Unrestricted Elective		1
Credits		15

Spring

FST 370	INDUSTRY PREPARATION/HACCP	3
FST 479	FERMENTATION MICROBIOLOGY	3
ST 351	INTRODUCTION TO STATISTICAL METHODS	4
Baccalaureate Core Perspective: Social Processes and Institutions		3
Unrestricted Elective		2
Credits		15

Fourth Year

Fall

FST 385	^COMMUNICATING FOOD AND FERMENTATION SCIENCE	3
FST 407	SENIOR SEMINAR	1
FST 422	FOOD CHEMISTRY FUNDAMENTALS	4
MB 303	GENERAL MICROBIOLOGY LABORATORY	2
Baccalaureate Core: Difference, Power and Discrimination		3
Unrestricted Elective		2
Credits		15

Winter

FST 421	*FOOD LAW	3
FST 466	WINE PRODUCTION PRINCIPLES	3
HORT 453	GRAPEVINE GROWTH AND PHYSIOLOGY	3
E&V Option Elective		2
Unrestricted Elective		4
Credits		15

Spring

FST 425	FOOD SYSTEMS CHEMISTRY	4
FST 467	PRODUCTION AND ANALYSIS OF WINE	5
HORT 454	PRINCIPLES AND PRACTICES OF VINEYARD PRODUCTION	3
Baccalaureate Core Synthesis: Contemporary Global Issues		3
Credits		15
Total Credits		180

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Baccalaureate Core Course (BCC)

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Writing Intensive Course (WIC)