VITICULTURE - A.A.S.

College of Applied and Technical Studies
www.kent.edu/cats

About This Program

The Viticulture Associate of Applied Science program provides you with the knowledge and skills needed to succeed in the growing field of wine production. Through a combination of coursework and hands-on experience, you'll learn about the science of winemaking, vineyard management, and marketing. You'll also have the opportunity to participate in internships and cooperative education experiences, allowing you to gain real-world experience in the industry. Whether you're interested in starting your own vineyard or pursuing a career in the wine industry, this program provides you with the foundation needed to succeed. Read more...

Contact Information

- cats@kent.edu | 330-672-2864
- Speak with an Advisor
- Chat with an Admissions Counselor

Program Delivery

- **Delivery:**
  - In person
  - Mostly online
- **Location:**
  - Ashtabula Campus

Applications to A.A.S. in Viticulture are not being accepted starting with the spring 2025 admission term.

Examples of Possible Careers and Salaries*

Farmers, ranchers, and other agricultural managers

- -6.5% decline
- 952,300 number of jobs
- $68,090 potential earnings

Separating, filtering, clarifying, precipitating, and still machine setters, operators, and tenders

- 3.5% about as fast as the average
- 53,100 number of jobs
- $43,100 potential earnings

* Source of occupation titles and labor data comes from the U.S. Bureau of Labor Statistics' Occupational Outlook Handbook. Data comprises projected percent change in employment over the next 10 years; nation-wide employment numbers; and the yearly median wage at which half of the workers in the occupation earned more than that amount and half earned less.

Admission Requirements

Applications to A.A.S. in Viticulture are not being accepted starting with the spring 2025 admission term.

The university affirmatively strives to provide educational opportunities and access to students with varied backgrounds, those with special talents and adult students who graduated from high school three or more years ago.

Kent State campuses at Ashtabula, East Liverpool, Geauga, Salem, Stark, Trumbull and Tuscarawas, and the Twinsburg Academic Center, have open enrollment admission for students who hold a high school diploma, GED or equivalent.

Some programs may require that students meet certain requirements before progressing through the program. For programs with progression requirements, the information is shown on the Coursework tab.

For more information on admissions, contact the Regional Campuses admissions offices.

Program Requirements

Major Requirements

Code	Title	Credit Hours
Major Requirements (courses count in major GPA)		
ENOL 14600	INTRODUCTION TO ENOLOGY	3
VIN 10510	MOLECULAR PRINCIPLES IN WINE AND BEER	4
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
VIN 11392	WINTER VITICULTURE FIELDWORK (ELR)	2
VIN 11492	SPRING VITICULTURE FIELDWORK (ELR)	2
VIN 11592	SUMMER/FALL VITICULTURE FIELDWORK (ELR)	2
VIN 21100	INTEGRATED PEST MANAGEMENT	2
VIN 21300	REGIONAL VINEYARD MANAGEMENT	2
VIN 29300	SOILS FOR VITICULTURE	3
Enology (ENOL) or Viticulture (VIN) Electives		8
Additional Requirements (courses do not count in major GPA)		
BMRT 11000	INTRODUCTION TO BUSINESS	3
or BMRT 21020	INTRODUCTION TO ENTREPRENEURSHIP	
BSCI 10002 & BSCI 10003	LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB)	4
or BSCI 10110	BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB)	
BSCI 16001	HORTICULTURAL BOTANY	3-4
or VIN 11200	BOTANICAL VITICULTURE	
UC 10001	FLASHES 101	1
Kent Core Composition		3
Kent Core Mathematics and Critical Reasoning		3
Kent Core Humanities and Fine Arts		3
Kent Core Social Sciences		3
General Electives (total credit hours depends on earning 60 credits hour)		6
Minimum Total Credit Hours:		**60**

Graduation Requirements

Minimum Major GPA	Minimum Overall GPA
2.000	2.000

Roadmap

This roadmap is a recommended semester-by-semester plan of study for this major. However, courses designated as critical (!) must be completed in the semester listed to ensure a timely graduation.

Semester One		Credits
BSCI 10002 & BSCI 10003 or BSCI 10110	LIFE ON PLANET EARTH (KBS) and LABORATORY EXPERIENCE IN BIOLOGY (KBS) (KLAB) or BIOLOGICAL DIVERSITY (ELR) (KBS) (KLAB)	4
ENOL 14600	INTRODUCTION TO ENOLOGY	3
UC 10001	FLASHES 101	1
VIN 10510	MOLECULAR PRINCIPLES IN WINE AND BEER	4
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
	Credit Hours	**15**
Semester Two		
BSCI 16001 or VIN 11200	HORTICULTURAL BOTANY or BOTANICAL VITICULTURE	3-4
VIN 11392	WINTER VITICULTURE FIELDWORK (ELR)	2
VIN 11492	SPRING VITICULTURE FIELDWORK (ELR)	2
VIN 11592	SUMMER/FALL VITICULTURE FIELDWORK (ELR)	2
Kent Core Requirement		3
Kent Core Requirement		3
	Credit Hours	**15**
Semester Three		
VIN 21100	INTEGRATED PEST MANAGEMENT	2
VIN 29300	SOILS FOR VITICULTURE	3
Enology (ENOL) or Viticulture (VIN) Electives		4
Kent Core Requirement		3
General Elective		3
	Credit Hours	**15**
Semester Four		
BMRT 11000 or BMRT 21020	INTRODUCTION TO BUSINESS or INTRODUCTION TO ENTREPRENEURSHIP	3
VIN 21300	REGIONAL VINEYARD MANAGEMENT	2
Enology (ENOL) or Viticulture (VIN) Electives		4
Kent Core Requirement		3
General Elective		3
	Credit Hours	**15**
	Minimum Total Credit Hours:	**60**

University Requirements

All students in an applied or technical associate degree program at Kent State University must complete the following university requirements for graduation.

NOTE: University requirements may be fulfilled in this program by specific course requirements, please see Program Requirements for details.

Code	Title	Credit Hours
Flashes 101 (UC 10001)		1
Course is not required for students with 30+ transfer credits (excluding College Credit Plus) or age 21+ at time of admission.		
Kent Core (see table below)		15
Total Credit Hour Requirement		60

Some associate degrees require students to complete more than 60 credit hours.

Kent Core Requirements

Kent Core Composition (KCMP)	3
Kent Core Mathematics and Critical Reasoning (KMCR)	3
Kent Core Humanities and Fine Arts (KHUM/KFA)	3
Kent Core Social Sciences (KSS)	3
Kent Core Basic Sciences (KBS/KLAB)	3
Total Credit Hours:	**15**

Program Learning Outcomes

Graduates of this program will be able to:

1. Identify and safely use planting, cultivating, spraying and harvesting equipment found in a vineyard.
2. Identify the various parts of a grapevine and describe the sequential growth cycle of grapevines.
3. Properly prune grapevines, including calculations regarding the appropriate balanced pruning formula.
4. Identify and treat major pest, weed and fungus infestations in a vineyard, including preventative treatments.
5. Perform random sample on vines to predict crop yield and maintain vine balance.
6. Collect fruit samples and perform lab analyses regarding harvest parameters.
7. Make decisions regarding vineyard management practices, including planting, pruning, harvest, nutrition, planning and winterization.

Full Description

The Associate of Applied Science degree in Viticulture provides students with the foundational scientific and mathematical knowledge, practical experiences and technological skills of the cultivation of grapes for making wine. This program emphasizes hands-on experiences and internships at local vineyards and wineries in Ashtabula County.

Graduates are qualified for positions in the commercial winemaking industry as a viticulturist, vineyard manager and assistant vineyard manager.

The A.A.S. degree in Viticulture is offered in consortium with the Viticulture and Enology Science and Technology Alliance (VESTA), a National Science Foundation-funded partnership between the Missouri State University system and colleges, universities, vineyards and wineries across the United States.