

2019-20 B.Sc. Enology Checklist

Consult University Catalog for advising notes/prerequisites/etc

Student Name: _____ **Date:** _____

Email Address: _____

Catalog Year: _____ **Student ID#** _____

Projected Graduation Semester/Year: _____

General Education/Supporting Courses 56 Units	Units	Semester Offered	Semester/Year Completed
GE A1 - Oral Communication	3	Fall/Spring	
GE A2 - Written Communication	3	Fall/Spring	
GE A3 - Critical Thinking	3	Fall/Spring	
GE B1 - CHEM 3A - Intro General Chemistry (must have C or higher)	4	Fall/Spring	
GE B2 - BIOL 11 Plant Biology (must have C or higher)	3	Fall/Spring	
GE B3 - Laboratory Component	0	Fall/Spring	
GE B4 - Quantitative Reasoning	3	Fall/Spring	
GE C1 - Arts	3	Fall/Spring	
GE C2 - Spanish 1B	4	Fall/Spring	
GE C1 or C2 - Arts or Humanities	3	Fall/Spring	
GE D1 - American History	3	Fall/Spring	
GE D2 - American Government	3	Fall/Spring	
GE D3 - AGBS 1 - Agricultural Business	3	Fall/Spring	
GE E - Lifelong Understanding and Self-Development	3	Fall/Spring	
GE IB - Physical Universe and Its Life Forms	3	Fall/Spring	
GE IC - Arts and Humanities	3	Fall/Spring	
GE ID - Social, Political, and Econ. Inst. and Behav., Hist. Background	3	Fall/Spring	
Upper Division Writing Skills requirement ("W" course or Writing Exam)	3	Fall/Spring	
Multicultural and International (MI) Requirement	3	Fall/Spring	
Additional Requirments 10 Units	Units	Semester Offered	Semester/Year Completed
CHEM 8 Org Chem or CHEM 3B Org/Biochem (Must have C or higher)	3	Fall/Spring	
Chem 105- Quantitave Analysis Labortory (Pre-req Chem 3A	4	Fall/Spring	
CHEM 150 General Biochemistry (Must have C or higher)	3	Fall/Spring	
Major Core Courses 43 Units	Units	Semester Offered	Semester/Year Completed
Enol 15- Introduction to Enology	3	Fall/Spring	
Enol 45-Wine Evaluation Techniques (must be 21 years of age)	2	Fall/Spring	
Enol 105-Advanced Sensory Eval of Wines (pre-req Enol 45 & Enol 110)	3	Fall/Spring	
Enol 110-Grapes & Wine Chemistry (pre-req Chem 150 or concurent)	3	Spring	
Enol 115-Analy Methods Wine 1(Co- Enol 164,Pre-req Enol 110 & Chem 105)	4	Fall	
Enol 125-Wine Microbiology (pre-req Enol 15, 110 & Chem 105)	4	Spring	
Enol 140-Regulations Wine & Brandy (pre-req Enol 15)	2	Spring	
Enol151-Winery Equipment (pre-req Enol 15)	2	Spring	
Enol 163-Fermentation (pre-req Enol 15 or Concurrently)	3	Fall	
Enol 164-Wine Anys & Pro (Co-Enol 115, Pre-Chem 105, Enol 115, 151 & 163)	4	Fall	
Enol 166-Cellar Operations (pre-req Enol 115 & 164)	3	Spring	
Enol 170-Wine Business (pre-req AGBS 1)	3	Spring	
Enol 173- Wine Marketing (pre-req Enol 45)	3	Fall/Spring	
Enol 175-Winery Management (pre-req Enol 15 & Perm from Instructor)	3	Fall/Spring	
Enol 199-Undergraduate Seminar	1	Fall	
Major Electives 11 units (Consult with Faculty Advisor)	Units	Semester Offered	Semester/Year Completed
Approved Electives: Biol 161, Enol 190, 194, Span 1A, Plant 172, Plant 172L, Chem 1A, 1B, Vit 101, 102 & 106		Fall/Spring	
		Fall/Spring	
	3	Fall/Spring	
	3	Fall/Spring	
	3	Fall/Spring	
	2	Fall/Spring	
Total	120		