

Associate of Applied Science in Enology

General Education Core Requirements

Course		Credit Hours
BIO 102	Principles of Biological Sciences	4
BIO 210	Elements of Microbiology	3
COM 115	Fundamentals of Public Speaking or	
MGT 286	Business Communication	3
CIS 101	Computers for Learning	3
ENG 110	Writing I	3
ENG 221	Writing for the Professions	3
IDS 110	Student Success	1
IDS 297	Topics in Globalization (capstone course)	
or AGR 297	Global Agriculture and Food Production (capstone course)	2
MTH 103	(or higher) except MTH 197 or 297	3
PLS 101	American Democracy and Citizenship	3
PHY 100	Survey of Physics with Laboratory	4
		32

Enology Core Requirements

VIN 146	Introduction to Enology	3
VIN 148	Winery Sanitation	3
VIN 160	Winery Equipment Operations	2
VIN 210	Introduction to Wine Microorganisms	3
VIN 246	Intermediate Enology	3
VIN 257	Wine Production Internship	3
VIN 259	Cellar Operations Technology	2
VIN 266	Sensory Evaluation	3
VIN 268	Wine and Must Analysis	3
	VIN Elective	3
CHM 105	Fundamentals of Chemistry	5
		33

Total Hours Required 65

Students should confirm the transferability of individual courses to other institutions prior to enrollment.

Based on 2009-10 Catalog

What type of work would I do if I studied enology?

Enology involves the making of wine. Those who study enology develop skills in the science and technology of winemaking and would seek employment at wineries or would have the skills to own and operate their own winery.

What type of degree would I earn?

Students would earn an Associate of Applied Science in Enology degree from Missouri State University-West Plains. Topics of study for the degree include establishing and managing the scientific processes inherent in a modern winery. Classroom and practical field experiences focus on providing the underlying principles of managing a winery through each process, from receiving grapes to marketing the end product.

Students also can choose to complete a certificate program in enology. While the associate degree combines general education courses with practical experience, the certificate program focuses on just the practical experience required for enology careers.

Why should I major in enology?

Winemaking has become one of the fastest growing industries in the state of Missouri. In 2007, Missouri had 1,400 acres devoted to grape production worth \$3,380,634 in value, and 86 wineries producing 1,077,875 gallons of wine, according to the National Association of American Wineries.

What salary can I expect to earn with this degree?

Faculty within this degree program estimate that, in the private sector, a winemaker managing a 15,000-gallon winery in the Midwest can expect to start at a \$35,000 salary. Experience and incentives would increase that salary. A winemaker could improve his/her salary if he/she also would manage a vineyard. The combined job could have a salary of \$60,000.

Certificate in Enology

	Credit Hours	
VIN 146	Introduction to Enology	3
VIN 148	Winery Sanitation	3
VIN 160	Winery Equipment Operations	2
VIN 210	Intro. to Wine Microorganisms	3
VIN 246	Intermediate Enology	3
VIN 257	Wine Production Internship	3
VIN 259	Cellar Operations Technology	2
VIN 266	Sensory Evaluation	3
VIN 268	Wine and Must Analysis	3
	VIN Elective	3
CHM 105	Fundamentals of Chemistry	5
Total Hours Required		33

For More Information

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