

Associate of Applied Science in Viticulture

General Education Core Requirements

Course		Credit Hours
AGR 157	Principles of Agri. Mechanization	3
BIO 102	Principles of Biological Science	4
COM 115	Fundamentals of Public Speaking or	
MGT 286	Business Communication	3
ENG 110	Writing I	3
ENG 221	Writing II: Writing for the Professions	3
IDS 297	Topics in Globalization (capstone course) or	
AGR 297	Global Agriculture and Food Production (capstone course)	2
MTH 103	Intermediate Algebra or higher (except MTH 197 or MTH 297)	3
PLS 101	American Democracy and Citizenship	3
PHY 100	Survey of Physics with Laboratory	4
QBA 237	Basic Business Statistics	3
IDS 110	Student Success	1
		32

Viticulture Core Requirements

VIN 111	Introduction to Viticulture and Vineyard Establishment	3
VIN 113	Winter Viticulture Technology	2
VIN 114	Spring Viticulture Technology	2
VIN 115	Summer/Fall Viticulture Technology	2
VIN 211	Integrated Pest Management	2
VIN 213	Midwest Vineyard Management	2
	VIN Elective	3
VIN 293	Soils for Viticulture	3
VIN 135	Botany	4
CHM 105	Fundamentals of Chemistry	5
CIS 101	Computers for Learning	3
		31

Total Hours Required 63

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 Viticulture?

Viticulture is the science of growing and cultivating grapes. Those who study viticulture learn the skills needed to own and operate a vineyard or to work at a commercial vineyard.

What type of degree would I earn at Missouri State University-West Plains?

Students will earn an Associate of Applied Science in Viticulture degree. Topics of study include current practices for establishing a commercial vineyard while maintaining its health and productivity. Classroom and practical field experiences focus on providing the underlying principles of managing a vineyard through each seasonal change in order to develop an understanding of current best practices. Students also can choose to complete a certificate program in viticulture. While the associate's degree combines practical experience with general education courses, the certificate program focuses on just the practical experience required for viticulture careers.

Why should I major in Viticulture?

The viticulture and enology (winemaking) industries continue to grow and thrive in the U.S. According to the WineAmerica Web site (www.wineamerica.org), the U.S. grape crop has more than tripled in 21 years from \$955 million in 1985 to almost \$3.5 billion in 2006. Winegrape production has increased far faster than the overall grape crop and now represents almost two thirds of the total crop. Grapes are the highest value crop in the nation and the sixth largest crop overall, and grapes produced in agricultural areas for wine and juice now make up 67% of the entire national crop, according to WineAmerica's Web site.

What salary can I expect to earn with this degree?

Faculty within this degree program estimate that, in the private sector, a vineyard manager who oversees 100 acres of grapes in the Midwest can expect to start at \$35,000. Experience and incentives would add to that salary.

Certificate in Viticulture

Viticulture Core Requirements	Credit Hours	
VIN 111	Introduction to Viticulture and Vineyard Establishment	3
VIN 113	Winter Viticulture Technology	2
VIN 114	Spring Viticulture Technology	2
VIN 115	Summer/Fall Viticulture Technology	2
VIN 211	Integrated Pest Management	2
VIN 213	Midwest Vineyard Management	2
	VIN Elective	3
VIN 293	Soils for Viticulture	3
VIN 135	Botany	4
CHM 105	Fundamentals of Chemistry	5
CIS 101	Computers for Learning	3
Total Hours Required	31	

For More Information

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