

# WINE PRODUCTION CERTIFICATE

## Program Description

The Wine Production Certificate at Umpqua Community College offers specialized training for individuals interested in the technical aspects of winemaking. This program covers all stages of wine production, from grape harvesting and crushing to fermentation, aging, and bottling. Students will gain hands-on experience in UCC's state-of-the-art winemaking facilities, preparing them for careers in the wine industry.

## Program Learning Outcomes

1. Recall key concepts and terminology related to winemaking, grape varieties, and fermentation.
2. Describe the chemical and biological processes involved in winemaking, including yeast fermentation and aging.
3. Apply winemaking techniques to produce high-quality wines, including red, white, and sparkling varieties.
4. Analyze wine characteristics and quality to make informed decisions during the winemaking process.
5. Evaluate wine production methods and techniques to improve quality and efficiency.
6. Create and manage a wine production plan, including grape selection, fermentation schedules, and aging protocols.

## Career Considerations

Graduates of the Wine Production Certificate program can pursue various career paths in the wine industry. They may seek roles such as cellar assistant, assistant winemaker, production supervisor, or quality control technician. This certificate also provides a foundation for further education and professional development in winemaking, viticulture, or wine business management.

## Program Course Requirements

Course	Title	Credits
<b>First Year</b>		
<b>First Term</b>		
BA 151 or BA 172	Practical Accounting I or Entrepreneurship	3-4
CH 104	Intro to Chemistry I	4
VE 101	Intro to the Wine Industry	1
VE 280	Vineyard-Winery Practicum <sup>1</sup>	3-4
<b>Credits</b>		<b>11-13</b>
<b>Second Term</b>		
VE 202	Sensory Evaluation of Wine	4
VE 210	Sci of Winemkg I	5
VE 280	Vineyard-Winery Practicum <sup>1</sup>	3
<b>Credits</b>		<b>12</b>
<b>Third Term</b>		
MEC 118	Preventive Maintenance	3
VE 211	Science of Making Wine II	5
VE 280	Vineyard-Winery Practicum <sup>1</sup>	4
<b>Credits</b>		<b>12</b>
<b>Total Minimum Credits</b>		<b>35-37</b>

<sup>1</sup> Cooperative Work Experience can be taken any term, including summer. See advisor for more information on planning your CWE experience.

## Advising Notes:

- Please meet with a UCC advisor to ensure you are following to right path for your goals.
- To graduate with an OST Certificate you will need three additional courses. See OST page for details (<https://umpqua-public.courseleaf.com/programs-study-az/occupational-skills-training/occupational-skills-training-certificate/>)