




2015-2016 (CER-ENO) Enology (38 hours)

Last Name	First Name	Student T#	Date
SGASTDN: _____ SHADIPL _____	Requirements met? Yes No	TC Term _____	Degree GPA
Green Transcript: Yes No	Sub/Waive form? Yes No	Grad date _____	Honors (Circle if applicable)
SHATCMT _____  Green Course	Total earned hours _____	AAS Term _____	CUM MAGNA SUMMA
		Grad date _____	

	Course#	Title	Offered	Grade	Term	Sub Course #	Sub Inst
Technical Certificate Requirements	BST 1003 or ENGL0303/1013	Bus. English or Found Comp/Comp I	F,S,S1				
	TMAT 1103	Technical Math I <i>(must pass with a "C" or better)</i>					
	VIN 1003	Survey of Grapes and Wine					
	VIN 1463	Introduction to Enology					
	CHEM 1111	Survey of Chemistry Lab					
	CHEM 1113	Survey of Chemistry					
	VIN 2103	Intro to Wine Microorganisms <i>(pre-req: VIN 1463)</i>					
	VIN 1483	Winery Sanitation <i>(pre-req: VIN 1463)</i>					
	VIN 1602	Winery Equipment Operations <i>(pre-req: VIN 1463)</i>					
	VIN 2683	Wine and Must Analysis <i>(prerequisite: VIN 1463 and CHEM 1113+1111 or CHEM 1114)</i>					
	VIN 2463	Intermediate Enology <i>(pre-req: VIN 1463)</i>					
	VIN 2592	Cellar Operation Technology <i>(co-requisite: VIN 2573 or permission)</i>					
	VIN 2663	Sensory Evaluation <i>(pre-req: VIN 1463 or permission)</i>					
VIN 2573	Fall Wine Production Internship <i>(prerequisite: VIN 1463, VIN 1483, VIN 1602, and VIN 2463 or permission)</i>						