

UNIVERSITY *of* MISSOURI

COLLEGE OF AGRICULTURE, FOOD AND NATURAL RESOURCES

OFFICE of ACADEMIC PROGRAMS

Minor in Viticulture and Enology

The Viticulture and Enology Minor is for students interested in pursuing the broad career options available in the rapidly growing Midwest grape and wine industry. The curriculum consists of a diverse mixture of foundational and specialized courses from both Plant Sciences and Food Science. Students will learn skills from establishment of grape vines, culturing, and wine making. This integrated minor will benefit students seeking career options as well as the novice pursuing a hobby.

Curriculum requirements - Requirements in the Minor in V&E consist of seven (7) courses, which are divided into five core courses and two elective courses (from a selection of five courses). Required core and elective courses are described in Table 1. A total of 21-22 credit hours are required to complete the Minor in V&E. For students currently pursuing a B.S. in Food Science or Plant Sciences, six and five credit hours, respectively, over and above current requirements are necessary. This is achievable within the elective hours that students in both majors typically complete.

Advising and support structure - One faculty member of each program, Food Science and Plant Sciences, serve as the faculty advisors for the Minor in V&E. Each advisor are available for consultation on completing the Minor in V&E and have signing authority for approving student participation.

- Reid J. Smeda, Director of Undergraduate Studies, Division of Plant Sciences
- Ingolf Gruen, Program Chair, Food Science, Division of Food Systems and Bioengineering

Table 1. Core and elective courses for Minor in Viticulture and Enology.

A. Core Courses (15 credits):

- FS 1010 Introduction to V&E – 1 credit (*offered only in spring semester*)
- PLNT S 2100 Soils – 3 credits (*offered every semester*)
- PLNT S 2110 Plant Growth and Culture (*offered every spring semester*) or PLNT S 2125 Plant Structure and Function (*offered every spring semester*) – 3 credits
- FS/PLNT SC 3240 Viticulture 1 – 4 credits (*offered only in odd years, fall semester*)
- FS 4440 Enology – 4 credits (pre-requisite for this class is Chemistry, Organic chemistry; or instructor's consent) (*offered only in even years, fall semester*)

B. Electives; select a minimum of 6 credit hours from the following:

- FS/PLNT S 2195 Grapes & Wines of the World – 3 credits (*offered only in fall semester*)
- FS/PLNT S 4340 Viticulture 2 – 4 credits (pre-requisite is FS/PLNT S 3240) (*offered only in even years, spring semester*)
- FS 4441 Cellar Ops – 3 credits (pre-requisite FS 4440) (*offered only in odd years, spring semester*)
- PLNT S 3225 Plant Breeding and Genetics – 3 credits (*offered every fall semester*)
- PLNT S 4313 Soil Fertility and Plant Nutrition – 3 credits (*offered every spring semester*)

