

WINE AND VITICULTURE MAJOR: Advisor Approved Elective Courses

**2011 - 2013 CATALOG**

**CONCENTRATION: Wine Business (16 units)**

Class Prefix	Course Name	Prereq's Needed	Comments
AGB 312	Agricultural Policy	AGB 212, ECON 222	
AGB 315	Land Economics	AGB 312, AGB 313	
AGB 318	Global Agricultural Marketing and Trade	AGB 301, AGB 312	
AGB 322	Principles of Agribusiness Management	AGB 212; and AGB 214 or AGB 321	
AGB 324	Ag. Property Management and Sales	AGB 310, or consent of instructor	
AGB 326	Rural Property Appraisal	AGB 310	
AGB 404	Food Retail Management	AGB 301	
AGB 405	Agribusiness Marketing Research Methods	STAT 251 and AGB 301	
AGB 406	Agribusiness Marketing Planning	AGB 301, 310, 312, 313, 323, and 405	
AGB 410	Agricultural Lending	AGB 301; AGB 310; AGB 312; AGB 313; AGB 323; & one of the following: AGB 327, 328, 405, 421, 422, 433, 435	
AGB 452	Ag. Market Structure and Strategy	AGB 301, 310, 312, 313, 323 & one of the following: AGB 327, 328, 405, 421, 422, 433, 435	
BRAE 348	Energy for a Sustainable Society	Junior standing and completion of FE Area B	GE Area F
BRAE 438	Drip/Micro Irrigation	BRAE 236 or BRAE 340	
BRAE 439	Vineyard Water Management	BRAE 236 or BRAE 340	
FRSC 202	Enterprise Project	None	CR/NC 2-4units
FRSC/WVIT 210	Viticultural Practices	None	2 units
FRSC 402	Enterprise Project Management	FRSC 202 and consent of instructor	CR/NC 2-4units
FRSC 415	Grapevine Physiology	FRSC/WVIT 231 and FRSC/WVIT 331	
FSN 230	Elements of Food Processing	None	
FSN 285	Certified Organic Food Processing	FSN 125, FSN 230, or consent of instructor	
FSN 354	Packaging Function in Food Processing	Junior standing	3 units
FSN 370	Food Plant Sanitation and prerequisite Programs	FSN 204 and MCRO 221	
FSN 374	Food Laws and Regulations	FSN 125 or FSN 230 or WVIT 102	
HCS 421	Postharvest Technology of Horticultural Crops	Junior standing	
IT 330	Packaging Fundamentals	Junior standing; completion of GE Area B3 via a course in physics (PHYS), Honors Contract physics (HNRS), or physical science (PSC)	GE Area F
IT 435	Packaging Development	IT 233 and 330	
JOUR 203	News Reporting and Writing	None	
JOUR 285	Intro to Multimedia Journalism	JOUR 203	
JOUR 312	Public Relations	Sophomore standing	
JOUR 331	Contemporary Advertising	Completion of GE Area A3	
JOUR 342	Public Relations Writing and Editing	FSN 312 or consent of instructor	
PPSC 311	Agricultural Entomology	CHEM 110 or 11; BOT 121 or HCS 120	
PPSC 321	Weed Biology and Management	BOT 121 or HCS 120	
PPSC 414	Grape Pest Management	PPSC 311; BOT 323; FRSC/WVIT 231 or FRSC/WVIT 311	Crosslisted as PPSC/WVIT 414
PPSC 421	Plant-Pest Interactions	BOT 323 or 324, and PPSC 311 or ZOO 335	
RPTA 214	Introduction to Hospitality and Travel	RPTA 210 or RPTA 260	
RPTA 314	Sustainable Travel and Tourism Planning	RPTA 210 or 260, TRPA 214 with C- or better, junior standing or consent of instructor	
RPTA 320	Special Event Planning	RPTA 210 or 260 for RPTA majors of completion of GE Area A for all other majors; and junior standing	
RPTA 321	Visitor Services in Recreation, Parks, and Tourism	RPTA 210 or 260	1-4 units, limited to 12 units
RPTA 412	Tourism and Outdoor Applications Seminar	RPTA 210 or 260, or consent of instructor	2-4 units, total credit limited to 12 units
RPTA 420	Festival and Event Management	RPTA 210 or 260, junior standing, or consent of instructor	
SPAN/ITAL/FR/GER 101, 102, OR 103	Elementary Spanish/Italian/French/German I, II, or III	SPAN/ITAL/FR/GER 103 or appropriate score on placement exam or consent of instructor	Maximum of 8 total units of foreign language may be counted toward approved electives
SPAN/ITAL/FR/GER 201, 202, or 203	Intermediate Spanish/Italian/French/German I, II, or III	SPAN/ITAL/FR/GER 201 or appropriate score on placement exam or consent of instructor	Maximum of 8 total units of foreign language may be counted toward approved electives
WVIT 203	The Anatomy of a Wine	WVIT 202 and sophomore standing	2 units
WVIT 301	Wine Microbiology	MCRO 221 and WVIT 202	
WVIT 339	Internship Wine and Viticulture	WVIT 202, WVIT/FRSC 231 or WVIT 311; junior standing; and consent of internship instructor	limited to 2 total units for approved electives; CR/NC grading
WVIT 365	Wine Analysis and Amelioration	WVIT 202	
WVIT 400	Special Problems for Advanced Undergraduates	Consent of instructor	limited to 6 total units w/ 4 max per quarter
WVIT 404	Winemaking I	WVIT 202 and FSN 365; students must be at least age 21	
WVIT 405	Winemaking II	WVIT 404; students must be at least age 21	
WVIT 406	Winemaking III	WVIT 405; students must be at least age 21	
WVIT 423	Wine Law and Compliance	WVIT 343	
WVIT 433	Wine Sales and E-Commerce	WVIT 343	