

2013-2015 CATALOG**CONCENTRATION: Enology (11 units)**

Class Prefix	Course Name	Prereq's Needed	Comments
AGB 212	Agricultural Economics	None	
AGB 310	Agribusiness Credit and Finance	AGB 214 or BUS 212 or BUS 214 for non-AGB majors	
AGB 318	Global Agricultural Marketing and Trade	AGB 301 and 312	
AGB 322	Principles of Agribusiness Management	AGB 212; and AGB 214 or 321	
AGB 323	Agribusiness Managerial Accounting	AGB 214	
BIO 111	General Biology	None	
BIO 161	Intro to Cell and Molecular Biology	None	Recommended: CHEM 110 or 111 or 124 or 127
BIO 303	Survey of Genetics	BIO 11 or 161 or BOT 121	Recommended: STAT 218
BIO 435	Plant Physiology	BOT 121 or BIO 162	Recommended: BIO 161 or 303; CHEM 312 or 216
BOT 121	General Botany	None	
BOT 323	Plant Pathology	BIO 162 or BOT 121	
BRAE 348	Energy for a Sustainable Society	Junior standing and completion of GE Area B	GE Area F
BRAE 439	Vineyard Water Management	BRAE 340 or BRAE 236	
CHEM 128	General Chemistry II	CHEM 127 or AP Chemistry score of 5	
CHEM 129	General Chemistry III	CHEM 125 or CHEM 128	
CHEM 216	Organic Chemistry for Life Sciences I	CHEM 125 or CHEM 129	5 units
CHEM 217	Organic Chemistry for Life Sciences II	CHEM 216/316	
CHEM 316	Organic Chemistry I	CHEM 125 or CHEM 129	5 units
CHEM 317	Organic Chemistry II	CHEM 216/316	5 units
CHEM 401	Advanced Undergraduate Research	Consent of instructor	CR/NC
ECON 222	Macroeconomics	None	Must take ECON 201 first because not open to students with credit in ECON 222
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 311	Industrial Safety and Quality Program Leadership	IT 150 and 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	
MCRO 342	Sanitary Microbiology	MCRO 221 or 224	
MCRO 421	Food Microbiology	MCRO 221 or 224	Recommended: Chem 212/312
PPSC 311	Agricultural Entomology	CHEM 110 or 111; BOT 121 or HCS 120	
PPSC 321	Weed Biology and Management	BOT 121 or HCS 120	
PPSC 421	Plant-Pest Interactions	BOT 323 or 324, and PPSC 311 or ZOO 335	
RPTA 214	Intro to Hospitality and Travel	RPTA 210 or 260	
RPTA 314	Sustainable Travel and Tourism Planning	RPTA 210 or 260, RPTA 214 with C- or better, junior standing or consent of instructor	
RPTA 320	Special Event Planning	Completion of GE Area A, junior standing	
RPTA 321	Visitor Services in Recreation, Parks and Tourism	RPTA 210 or 260	total credit limited to 12 units
RPTA 412	Tourism and Outdoor Applications Seminar	RPTA 210 or 260, or consent of instructor	
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 121, 122, 201, or 202	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
SS 221	Fertilizers and Plant Nutrition	SS 121	
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
WVIT 400	Special Problems for Advanced Undergraduates	Consent of instructor	limited to total 6 units, w/ 4 max. per quarter
WVIT 414	Grape Pest Management	PPSC 311, BOT 323; FRSC/WVIT 231 or FRSC/WVIT 311	
WVIT 415	Grapevine Physiology	FRSN/WVIT 231 and FRSC/WVIT 331	
WVIT 424	Winegrape Growing: Fall	FRSC/WVIT 231; BRAE 340; SS 221; PPSC 321; and STAT 218	Only offered fall; 2 units
WVIT 425	Winegrape Growing: Winter	FRSC/WVIT 231; BRAE 340; SS 221; PPSC 321; and STAT 218	Only offered winter; 2 units
WVIT 426	Winegrape Growing: Spring	FRSC/WVIT 231; BRAE 340; SS 221; PPSC 321; and STAT 218	Only offered spring; 2 units
WVIT 427	Winegrape Growing: Summer	FRSC/WVIT 231; BRAE 340; SS 221; PPSC 321; and STAT 218	Only offered summer; 2 units
WVIT 433	Wine Sales and E-Commerce	WVIT 343	
WVIT 444	Wine Marketing Research and Market Analysis	Stat 217 or 218; and WVIT 343	
WVIT 450	Wine Business Strategies	AGB 323; WVIT 343; and WVIT 423	
WVIT 470	Selected Advanced Topics	Consent of instructor	credit limited to 8 units
WVIT 471	Selected Advanced Laboratory	Consent of instructor	credit limited to 8 units