

WINE AND VITICULTURE MAJOR: Advisor Approved Elective Courses

2013-2015 CATALOG

CONCENTRATION: Wine Business (13 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 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 452 | Ag. Market Structure and Strategy | AGB 301, 310, 312, 313, 323 and 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 | |
| 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 | |
| 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 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 | limited to 12 units |
| RPTA 412 | Tourism and Outdoor Applications Seminar | RPTA 210 or 260, or consent of instructor | 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 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 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 units for approved electives |
| WVIT 365 | Wine Analysis and Amelioration | WVIT 202 | |
| WVIT 400 | Special Problems for Advanced Undergraduates | Consent of instructor | total credit limited to 6 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 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 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 |