

VITICULTURE - UNDERGRADUATE CERTIFICATE

College of Applied and Technical Studies
www.kent.edu/cats

About This Program

The certificate in Viticulture provides students with the practical experiences and technological skills of the cultivation of grapes for making wine. This program emphasizes hands-on experiences and internships at local vineyards and wineries in Ohio.

Students who complete the certificate are qualified for positions in the commercial winemaking industry as a viticulturist, vineyard manager and assistant vineyard manager.

Contact Information

- cats@kent.edu | 330-672-2864
- Speak with an Advisor
- Chat with an Admissions Counselor

Program Delivery

- **Delivery:**
 - Mostly online
- **Location:**
 - Ashtabula Campus

Examples of Possible Careers and Salaries*

Farmworkers and laborers, crop, nursery, and greenhouse

- 3.8% about as fast as the average
- 566,500 number of jobs
- \$28,660 potential earnings

First-line supervisors of farming, fishing, and forestry workers

- -1.1% decline
- 53,200 number of jobs
- \$50,080 potential earnings

Separating, filtering, clarifying, precipitating, and still machine setters, operators, and tenders

- 3.5% about as fast as the average
- 53,100 number of jobs
- \$43,100 potential earnings

* Source of occupation titles and labor data comes from the U.S. Bureau of Labor Statistics' Occupational Outlook Handbook. Data comprises projected percent change in employment over the next 10 years; nation-wide employment numbers; and the yearly median wage at

which half of the workers in the occupation earned more than that amount and half earned less.

Admission Requirements

The university affirmatively strives to provide educational opportunities and access to students with varied backgrounds, those with special talents and adult students who graduated from high school three or more years ago.

Kent State campuses at Ashtabula, East Liverpool, Geauga, Salem, Stark, Trumbull and Tuscarawas, and the Twinsburg Academic Center, have open enrollment admission for students who hold a high school diploma, GED or equivalent.

Some programs may require that students meet certain requirements before progressing through the program. For programs with progression requirements, the information is shown on the Coursework tab.

For more information on admissions, contact the Regional Campuses admissions offices.

Program Requirements

Certificate Requirements

Code	Title	Credit Hours
Certificate Requirements		
BSCI 16001 or VIN 11200	HORTICULTURAL BOTANY BOTANICAL VITICULTURE	3-4
ENOL 14600	INTRODUCTION TO ENOLOGY	3
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
VIN 11392	WINTER VITICULTURE FIELDWORK (ELR)	2
VIN 11492	SPRING VITICULTURE FIELDWORK (ELR)	2
VIN 11592	SUMMER/FALL VITICULTURE FIELDWORK (ELR)	2
VIN 21100	INTEGRATED PEST MANAGEMENT	2
VIN 21300	REGIONAL VINEYARD MANAGEMENT	2
VIN 29300	SOILS FOR VITICULTURE	3
Minimum Total Credit Hours:		22

Graduation Requirements

Minimum Certificate GPA	Minimum Overall GPA
2.000	2.000

Roadmap

This roadmap is a recommended semester-by-semester plan of study for this major. However, courses designated as critical (!) must be completed in the semester listed to ensure a timely graduation.

Semester One		Credits
ENOL 14600	INTRODUCTION TO ENOLOGY	3
VIN 11100	INTRODUCTION TO VITICULTURE AND VINEYARD ESTABLISHMENT	3
Credit Hours		6
Semester Two		Credits
VIN 11392	WINTER VITICULTURE FIELDWORK (ELR)	2
VIN 11492	SPRING VITICULTURE FIELDWORK (ELR)	2
VIN 11592	SUMMER/FALL VITICULTURE FIELDWORK (ELR)	2
Credit Hours		6

Semester Three

BSCI 16001 or VIN 11200	HORTICULTURAL BOTANY or BOTANICAL VITICULTURE	3-4
VIN 21100	INTEGRATED PEST MANAGEMENT	2
Credit Hours		5

Semester Four

VIN 21300	REGIONAL VINEYARD MANAGEMENT	2
VIN 29300	SOILS FOR VITICULTURE	3
Credit Hours		5
Minimum Total Credit Hours:		22

Program Learning Outcomes

Graduates of this program will be able to:

1. Apply foundational viticultural practices, including plant science, soil structure, pest management and vineyard design.
2. Implement technical skills in vineyard management – including planting, pruning, irrigation and canopy management – to promote vine health and optimize grape quality.
3. Evaluate soil properties, climate conditions and topographical features to recommend suitable grape varieties and sustainable vineyard practices.
4. Develop and implement pest and disease management strategies that balance economic productivity with environmental stewardship.
5. Understand and apply best practices in grape harvest timing, handling and initial processing to ensure quality for winemaking or other grape uses.
6. Integrate sustainable practices into vineyard operations, including resource conservation, biodiversity preservation and environmentally responsible pest and weed control.
7. Identify key economic and marketing factors influencing the wine industry and demonstrate the ability to evaluate vineyard costs, budgets and profitability.
8. Understand and adhere to legal and regulatory requirements related to viticulture, including agricultural safety, labor laws and environmental standards.
9. Work collaboratively in vineyard operations and communicate effectively with industry professionals, including winemakers, other growers and business stakeholders.