

Grayson College Course Catalog

Overview

The grape and wine industry is rapidly growing in Texas and across the United States. The Viticulture and Enology Program at Grayson is designed to prepare students for a variety of career opportunities including starting a commercial vineyard and winery and is part of the **Business & Industry Career Pathway**. Most courses are offered as hybrid with a combination of Internet and weekend classroom instruction. This accommodates students who cannot commit to traditional weekday classes without sacrificing hands-on learning. The Viticulture and Enology Program maintains a 3-acre vineyard, an extensive wine laboratory, and an instructional winery. All serve as an excellent learning resources for students.

The Viticulture and Enology Program offers the convenience of Internet instruction combined with weekend class meetings. A typical 3 credit hour course meets two weekends (Saturday & Sunday) a semester and the remainder of the course material is delivered through Canvas, Grayson's Internet teaching platform. This format accommodates those who cannot commit to traditional weekday classes without sacrificing hands-on winemaking and grape growing. The Viticulture and Enology Program is housed in the T.V. Munson Viticulture and Enology Center on Grayson College's West Extension of campus. The T.V. Munson Center contains a large classroom, an extensive wine laboratory, and an instructional winery. Just down the hill from the T.V. Munson Center is the T.V. Munson Memorial Vineyard which is planted to 3 acres of various grape varieties including over 60 of the original varieties bred by T.V. Munson, and other hybrid and vinifera grapes. Both the vineyard and the winery serve as an excellent learning tool for students in the Viticulture and Enology Program. The Viticulture Program and Enology Program also offers one-day outreach seminars and workshops at various locations across the state. These programs focus topics of specific interest to the grape and wine industry, as well as programming that's geared toward new and future industry members. Upcoming outreach programs can be found on the Viticulture and Enology Program Continuing Education page.

Course Requirements

Admission into the Viticulture & Enology program requires that you have a High School Diploma or an equivalent. The Associate of Applied Degree in Viticulture and Enology requires that TSI requirements are met.

Facilities and Location

As an instructional site, the T.V. Munson Center's 5,000-square-foot facility houses a library for research documents and historic memorabilia; classroom and office space; workroom facilities for processing grape plants, juice and wine. Additionally, the Center has classrooms for the delivery of lectures, seminars, workshops and demonstrations. As a repository and research site, the Viticulture and Enology Center houses an extensive set of written materials related to viticulture and enology. Among these documents are historical materials written about, and by, T.V. Munson regarding the breeding of grapes native to this area of the world. The GC Viticulture & Enology Center rests on five acres of land on the College's West Campus—Extension. The Center's hilltop view overlooks the T.V. Munson Memorial Vineyard and is a short one-hour drive from the DFW Metroplex.

AAS Degree Requirements

Associate of Applied Science Degree - Viticulture & Enology

Subject	Semester Hours
FDST 1323 (Principles of Viticulture I)	3
*Social & Behavioral Science Core	3
FDST 1370 (Grapevine Biology)	3
ENGL 1301 (Composition I)	3
*Mathematics/Life & Physical Core	3
FDST 2320 (Principles of Viticulture II)	3
MRKG 1191 (Wine Marketing)	1
*Lang, Phil, Culture/Creative Arts Core	3
*Mathematics/Life & Physical Science Core	3
*Social and Behavioral Science Core	3
FDST 1320 (Principles of Enology I)	3
*Lang, Phil, Culture/Creative Arts Core	3

* SPCH 1311 , 1315 , or 1321	3
FDST 2371 (Grape and Wine Chemistry)	3
FDST 2433 (Wine Types and Sensory Evaluation)	4
FDST 2319 (Principles of Enology II)	3
FDST 2330 (Analysis of Must and Wine)	3
*Elective	5
FDST 2286 (Internship-Food Science)	2
*Social & Behavioral Science Core	3
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*Elective must be approved by program coordinator.

*Please review your Student Planner or contact your Student Success Coach/Faculty Advisor to review which courses may be used to fill this degree requirement.

Certificate Degree Requirements

Viticulture - Certificate

Subject	Semester Hours
FDST 1323 (Principles of Viticulture I)	3
FDST 1370 (Grapevine Biology)	3
*Mathematics/Life & Physical Science Core	3
FDST 2320 (Principles of Viticulture II)	3
FDST 2371 (Grape and Wine Chemistry)	3
FDST 2286 (Internship-Food Science)	2
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*Please review your Student Planner or contact your Student Success Coach/Faculty Mentor to review which courses may be used to fill this degree requirement.

Enology - Certificate

Subject	Semester Hours
FDST 1320 (Principles of Enology I)	3
FDST 2371 (Grape and Wine Chemistry)	3
*Mathematics/Life & Physical Science Core	3
FDST 2319 (Principles of Enology II)	3
FDST 2330 (Analysis of Must and Wine)	3
FDST 2286 (Internship-Food Science)	2
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Occupational Skills Award

Brandy and Cider Production - Occupational Skills Award

Subject	Semester Hours
FDST 2371 (Grape and Wine Chemistry)	3
FDST 2286 (Internship - Food Service)	2
FDST 1291 (Special Topics in Food Service (Brandy))	2
FDST 1291 (Special Topics in Food Service (Cider))	2
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FDST 1270 - Wine Laws and Regulations

An overview of federal, state, and local regulations pertaining to wine production and sales. Topics include: state and federal winery permits, wine production, taxation, reporting, labeling, and sales and distribution.

Grade Basis: L
Credit hours: 2.0
Lecture hours: 2.0

FDST 1320 - Principles of Enology I

Designed for training students entering the field of viticulture and enology in the history and development of the wine industry; factors affecting wine quality; winemaking operations including harvest, scheduling, crushing, fermentation, and record keeping.

Grade Basis: L
Credit hours: 3.0
Lecture hours: 2.0
Lab hours: 3.0

FDST 1323 - Principles of Viticulture I

Designed for training students entering the field of viticulture and enology in the basic principles underlying pruning, training, grafting, and propagation of vines; climatic requirements; utilization of crop; economic factors affecting choices of vineyard type and location.

Grade Basis: L
Credit hours: 3.0
Lecture hours: 2.0
Lab hours: 3.0

FDST 1370 - Grapevine Biology

The study of grapevine biology including taxonomy, distribution, morphology, physiology, genetics, and improvement.

Grade Basis: L
Credit hours: 3.0
Lecture hours: 2.0
Lab hours: 3.0

FDST 2286 - Internship – Food Science

A work-based learning experience that enables the student to apply specialized occupational theory, skills and concepts. A learning plan is developed by the college and the employer.

Grade Basis: L
Credit hours: 2.0
Lab hours: 8.0

FDST 2319 - Principles of Enology II

Continuation of FDST 1320. Designed for training students entering the field of viticulture and enology in safety, sanitation procedures, analysis and operation of enology facility equipment.

Grade Basis: L
Credit hours: 3.0
Lecture hours: 2.0
Lab hours: 3.0

Prerequisites:

- [FDST 1320](#) - Principles of Enology I
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FDST 2320 - Principles of Viticulture II

Continuation of FDST 1323. Designed for training students entering the field of viticulture and enology in the economic and scientific principles of vineyard management practices including irrigation, mineral and carbohydrate nutrition, flower development and fruit set, viral and fungal diseases, and insect control.

Grade Basis: L
Credit hours: 3.0

Lecture hours: 2.0

Lab hours: 3.0

Prerequisites:

- [FDST 1323](#) - Principles of Viticulture I
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FDST 2330 - Analysis of Must and Wine

Designed for training students entering the field of viticulture and enology in the principles and practices of wine and fermented beverage analysis including tests for free and total SO₂, volatile and titratable acidity, pH, Brix and total alcohol.

Grade Basis: L

Credit hours: 3.0

Lecture hours: 2.0

Lab hours: 3.0

Prerequisites:

- [CHEM 1311](#) - General Chemistry I
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FDST 2335 - Winegrowing Regions of the World

A viticulture review of the management systems used in all of the leading wine regions of the world. To include Chablis, Mersault, Montrachet, California, Australia, Chile, Argentina, Medoc, Graves Sauternes, St. Emilion, Tuscany, Mosel, Rhinegau, Loire, Alsace, and how the practices of the regions are best used in Texas and Oklahoma. Formal wine tastings will be conducted each day to determine the strong and or weak components of each wine.

Grade Basis: L

Credit hours: 3.0

Lecture hours: 2.0

Lab hours: 3.0

Prerequisites:

- [CHEM 1311](#) - General Chemistry I
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FDST 2371 - Grape and Wine Chemistry

An overview of the chemistry of grapes and wine with a focus on the impact of viticultural and enological factors. Topics include acids, sugars, phenolics, fermentation end- products, additives, winemaking units and calculations, and soil chemistry.

Grade Basis: L

Credit hours: 3.0

Lecture hours: 2.0

Lab hours: 3.0

FDST 2433 - Wine Types and Sensory Evaluation

A study of the major types of wines with an emphasis on the development of sensory evaluation techniques.

Grade Basis: L

Credit hours: 4.0

Lecture hours: 3.0

Lab hours: 3.0

MRKG 1191 - Wine Marketing

Marketing principles, marketing audit, developing a marketing plan, product, promotion, pricing, place and developing new markets.

Grade Basis: L

Credit hours: 1.0

Lecture hours: 1.0

MRKG 1200 - Customer Service

Introduction of techniques to create excellent customer service.

Grade Basis: L

Credit hours: 2.0

Lecture hours: 2.0

FDST 1291 - Special Topics in Food Science - Cider

Topics address recently identified current events, skills, knowledge, and/or attitudes and behaviors pertinent to the technology or occupation and relevant to the professional development of the student. This course was designed to be repeated multiple times to improve student proficiency.

Grade Basis: L

Credit hours: 2.0

Lecture hours: 1.0

Lab hours: 3.0

FDST 1291 - Special Topics in Food Service - Brandy

Topics address recently identified current events, skills, knowledge, and/or attitudes and behaviors pertinent to the technology or occupation and relevant to the professional development of the student. This course was designed to be repeated multiple times to improve student proficiency.

Grade Basis: L

Credit hours: 2.0

Lecture hours: 1.0

Lab hours: 3.0

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Grayson College

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