## Viticulture

## Associate of Applied Science in Viticulture

The Associate of Applied Science in Viticulture is designed to prepare students for a career in horticulture and grape growing. This academic guide is based on the 2024-2025 Missouri State University-West Plains Catalog. The time to complete the degree will vary, depending on remediation, summer enrollment, number of classes taken per semester, etc.

General Education Requirements         BIO 101 Biology in Your World         BIO 111 Understanding Biological Systems Through Inquiry         CIS 101 Computers for Learning         ENG 110 Writing I         IDS 110 Student Success         MTH 100 Intermediate Applied Algebra or higher         Physics: Select three (3) credit hours         PHY 100 Survey of Physics with Laboratory         VIN 106 Physics for the Wine Industry         Civies: Select three (3) credit hours         HST 121 Survey of US History to 1877         HST 122 US History Since 1877         PLS 101 American Democracy and Citizenship         Communications / Writing II: Select six (6) credit hours         COM 115 Fundamentals of Public Speaking         ENG 221 Writing II: Writing for the Professions         MGT 286 Business Communication         General Education Total         Viticulture Business Requirements         AGR 112 Introduction to Agricultural Business         QBA 237 Basic Business Statistics         Agriculture Requirements         VIN 111 Introduction to Viticulture and Vineyard Establishment         VIN 121 Botanical Viticulture Technology         VIN 213 Regional Vineyard Management         VIN 213 Regional Vineyard Management         VIN 214 Spring Viticulture	Credit Hours 3 1 3 2 3 3 3 3
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VIN 213 Regional Vineyard Management VIN 214 Spring Viticulture Technology VIN 215 Summer/Fall Viticulture Technology VIN 293 Soils for Viticulture <i>Chemistry: Select VIN 105; or CHM 116 and CHM 117</i> VIN 105 Molecular Principles of Grape and Wine CHM 116 Fundamentals of Chemstry and CHM 117 Fundamentals of Chemistry Lab	2
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CHM 116 Fundamentals of Chemstry and CHM 117 Fundamentals of Chemistry Lab	2
CHM 116 Fundamentals of Chemstry and CHM 117 Fundamentals of Chemistry Lab	2
CHM 117 Fundamentals of Chemistry Lab	2
	2
	2 2 3
VIN 146 Introduction to Enology	2 2 3
VIN 266 Sensory Evaluation	2 2 3 4
Viticulture Total	2 2 3
Total Hours Required	2 2 3 4

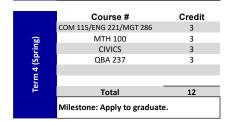
## Degree Notes:

- Math requirements exclude MTH 197 or MTH 297.
- Students are required to complete a minimum of three (3) credit hours of math, regardless of placement.
- Electives must be approved by the department.

• Students should confirm the transferability of courses with their transfer university before completing courses at MSU-WP.

- Some VIN courses are not eligible for Missouri A+ funding.
- Students must register for VIN classes through the VESTA portal at https://www.vesta-usa.org/Students

Recommended Two-Year Plan			
	Course #	Credit	
Term 1 (Fall)	CIS 101	3	
	IDS 110	2	
	VIN 105	4	
	VIN 103	3	
n 1	VIN 293	3	
ern	VIII 255	3	
-	- Total	15	
3)	Course #	Credit	
	BIO 101	3 1	
	BIO 111	-	
-E	ENG 110	3	
(Sp	VIN 112	4	
2	VIN 211 VIN 212	2	
Term 2 (Spring)	VIN 212 VIN 214	-	
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	Milestone: Complete ENG 110	)	
	Course #	Credit	
Term 3 (Fall)	AGR 112	3	
	COM 115, ENG 221, MGT 286	3	
	VIN 106	3	
3	VIN 146 OR VIN 266	3	
E	VIN 213	2	
Tei	VIN 215	2	
	Total	16	



## **Milestone Notes:**

• Milestones are a major step in the completion of the degree. Each milestone must be met in order to advance to the next stage of education.

- Milestone courses should be completed in the
- designated semester.
- All milestone courses must be completed with a C or higher.
- Students are encouraged to apply for graduation early in their last semester.

For More Information, Contact

Dr. Brenda Smith, VESTA Program Coordinator Telephone: 417-255-7736 Email: BrendaSmith@MissouriState.edu