

Enology Certificate

Certificate in Enology

The Certificate in Enology is designed to prepare students for a career in wine making. 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.

Enology Certificate

Courses	Credit Hours
VIN 110 Introduction to Wine Microorganisms	3
VIN 146 Introduction to Enology	3
VIN 148 Winery Sanitation	3
VIN 160 Winery Equipment Operation	2
VIN 246 Intermediate Enology - Harvest/Crush	2
VIN 247 Intermediate Enology - Post Harvest	2
VIN 257 Fall Wine Production Internship	3
VIN 259 Cellar Operations Technology	2
VIN 266 Sensory Evaluation	3
VIN 268 Wine and Must Analysis	3
Chemistry: Select VIN 105; or CHM 116 and CHM 117	
VIN 105 Molecular Principles of Grape and Wine	4
CHM 116 Fundamentals of Chemistry and	
CHM 117 Fundamentals of Chemistry Lab	
VIN Elective: Select a minimum of two (2) credit hours	
VIN 111 Introduction to Viticulture and Vineyard	2
VIN 211 Integrated Pest Management	
VIN 293 Soils for Viticulture	
Enology Total	32

Recommended One-Year Plan

	Course #	Credit
Term 1 (Fall)	VIN 105	4
	VIN 110	3
	VIN 146	3
	IDS 110	2
	CIS 101	3
	Total	15
Milestone: Complete VIN 105		

	Course #	Credit
Term 2 (Spring)	BIO 101	3
	BIO 111	1
	ENG 110	3
	MTH 100	3
	VIN 160	2
	VIN 246	2
	VIN 247	2
	Total	16
Milestone: Complete ENG 110		

Viticulture Certificate

Certificate in Viticulture

The Certificate in Enology 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.

Viticulture Certificate

Courses	Credit Hours
VIN 111 Introduction to Viticulture and Vineyard Establishment	3
VIN 112 Botanical Viticulture	4
VIN 211 Integrated Pest Management	2
VIN 212 Winter Viticulture Technology	2
VIN 213 Regional Vineyard Management	2
VIN 214 Spring Viticulture Technology	2
VIN 215 Summer/Fall Viticulture Technology	2
VIN 293 Soils for Viticulture	3
Chemistry: Select VIN 105; or CHM 116 and CHM 117	
VIN 105 Molecular Principles of Grape and Wine	4
CHM 116 Fundamentals of Chemistry and	
CHM 117 Fundamentals of Chemistry Lab	
Enology Elective: Select three (3) credit hours	
VIN 146 Introduction to Enology	3
VIN 266 Sensory Evaluation	
Viticulture Total	27

Recommended One-Year Plan

	Course #	Credit
Term 1 (Fall)	VIN 105	4
	VIN 110	3
	VIN 146	3
	IDS 110	2
	CIS 101	3
	Total	15
Milestone: Complete VIN 105		

	Course #	Credit
Term 2 (Spring)	BIO 101	3
	BIO 111	1
	ENG 110	3
	MTH 100	3
	VIN 160	2
	VIN 246	2
	VIN 247	2
	Total	16
Milestone: Complete ENG 110		

For More Information, Contact

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