

Updated 7/13/2022

FRESHMAN			SOPHOMORE			JUNIOR			SENIOR			
Fall	Winter	Spring	Fall	Winter	Spring	Fall	Winter	Spring	Summer	Fall	Winter	Spring
Global Wine & Viticulture WVIT 102 (4)		Fundamentals of Enology WVIT 202 (4) (CHEM 111 or 127)	Basic Viticulture WVIT 233 (4) (PLSC 120 or BOT 121; CHEM 127; SS 120)			Branded Wine Marketing WVIT 343 (4) (AGB 212 or ECON 201, 221, or 222)			Internship Wine and Viticulture WVIT 339 (4) (WVIT 202; PLSC/WVIT 231, WVIT 232, or 233; Jr Standing; Internship Instr. Consent)			
Introductory Soil Science SS 120 (4)		Choose one: Calculus MATH 161 (4) MATH 141 (4) MATH 221 (4) * [B4]		Applied Stats for the Life Sciences STAT 218 (4)¹ * [GE Elective] OR Macroeconomics ECON 222 (4)¹ [D2]		Irrigation Water Management BRAE 340 (4) (Jr Stdg; GE Area A & B4) [Upper-Div B]			Sensory Evaluation of Wine WVIT 442 (4) (WVIT 202; STAT 218; age 18 or older)			
General Botany BOT 121 (4) [B2 & B3]									Advanced Viticulture - Fall WVIT 331 (4) (PLSC/WVIT 231 or WVIT 232 or WVIT 233)		Issues, Trends, & Careers in Wine Industry WVIT 463 (2) (Sr standing)	
Applied Stats for the Life Sciences STAT 218 (4)¹ * [GE Elective] OK Macroeconomics ECON 222 (4)¹ [D2]	Agribusiness Financial Accounting AGB 214 (4)		General Chem. for Ag & Life Science III CHEM 129 (4) (CHEM 128)	Survey of Organic Chemistry CHEM 312 (5) (CHEM 125 or 128)	Survey of Biochemistry & Biotechnology CHEM 314 (5) (CHEM 212, 216, 312, or 316)	Approved Elective (4)² *	Approved Elective (4)² *	Wine Analysis & Amelioration WVIT 365 (4) (WVIT 202; CHEM 312. Coreq: CHEM 314)		Senior Project: Enology & Viticulture WVIT 464 (4) (STAT 218; Senior Standing) OR Research Experience in Enology or Viticulture WVIT 465 (4)³ (STAT 218; Senior Standing; Instructor Consent)		
Oral Communication COMS 101/102 (4)** [A1] Can be taken anytime during Freshman Year	General Chem for Ag & Life Science I CHEM 127 (4) * [B1 & B3]	General Chem. for Ag & Life Science II CHEM 128 (4) (CHEM 127)	Microbiology MCRO 221 (4) CHEM 110, 124, or 127	Approved Elective (4)² *	Wine Microbiology WVIT 301 (4) (MCRO 221 or 224; WVIT 202)	GE (4) **	GE (4) **	GE (4) **	Winemaking I WVIT 404 (4) (WVIT 202; 365. Age 18 or older)	Winemaking II WVIT 405 (4) (WVIT 404. Age 18 or older)	Winemaking III WVIT 406 (4) (WVIT 405. Age 18 or older)	
Expository Writing ENGL 133/134 (4)** [A2] Can be taken anytime during Freshman Year			GE (4) **			Free Elective (4)		GE (4) **	GE (4) **	GE (4) **	Free Elective (4)	
GE (4) **	Reasoning, Argumentation, & Writing [A3] COMS 126, 145, ENGL 145, 147, ES 145, PHIL 126, or WGQS 145 (4)** (Completion of GE A2 with a C- or better) Can be taken anytime between Winter of Freshman and Winter of Sophomore Years.				GE (4) **	Graduation Writing Requirement GWR* (Students can attempt to fulfill the requirement after 90 earned units)						
16	16	16	16	17	13	16	12	12		16	16	14
											TOTAL:	180

Notes:

MOST GENERAL EDUCATION COURSES CAN BE TAKEN IN ANY ORDER AS LONG AS PREREQUISITES ARE MET

* Refer to current catalog for prerequisites.

**One course from each of the following GE areas must be completed: A1, A2, A3, C1, C2, Lower-Division C Elective, Upper-Division C, D1, Upper-Division D, Lower-Division E, F, and GE Elective. Upper-Division C and Upper-Division D should be taken only after Junior standing is reached (90 units).

NOTE: GE Area B2 is included in concentrations.

Refer to online catalog for GE course selection and Graduation Writing Requirement (GWR).

¹ STAT 218 and ECON 222 are each required and cannot be repeated for credit.

² Consultation with advisor is recommended prior to selecting approved electives; bear in mind your selections may impact pursuit of post-baccalaureate studies and/or goals. Approved electives: minimum 13 units required. A maximum of 8 units of foreign language may be counted toward approved electives.

³ WVIT 465 (2 units) should be taken twice for a total of 4 units.

Legend:

Course Title	Major (66)
Course # (Units)	Concentration (58)
(Prerequisite)	General Ed. (48)
[GE Area]	Free Electives (8)