

The BioNetwork BioAg Center Presents:

Viticulture & Enology Technology Certificate Program

The **Viticulture & Enology Technology Certificate Program** curriculum is designed to prepare individuals for various careers in the grape growing and wine making industry. Classroom instruction, laboratory and field applications of viticulture / enology principles and practices are included in the program of study.

Course work in viticulture includes aspects of plant science, vineyard stock selection, and propagation, soils, vine nutrition and pest management. Also included are courses in planning, layout, economics and management of vineyards. Those interested in enology will receive training in the classroom, laboratory and field in the tools and techniques of wine making.

Graduates should qualify for positions in vineyards, wineries and related areas of sales and services.

First Semester (fall 2010) will include the following:

- Introduction to Computers and Business Management
- Introduction to Winemaking
- Introduction to Viticulture

M,T, & TH 5:30 pm—9:30 pm 9/07—12/09/10 TBD

Second Semester (spring 2011) will include the following:

- Wines of the World
- Vineyard Establishment and Development
- Grape Pest /Disease/Disorder

Jeff McPherson, owner and operator of a vineyard & a fruit / produce farm will instruct.

The tuition for each semester is \$175.00 plus the cost of books. If you are interested in becoming certified in this program, please call Mrs. Jennifer Lowery at 910-272-3609 or e-mail jlowery@robeson.edu.

