

B.S. Integrated Plant Sciences  
Viticulture and Enology Major  
Advising Sheet 2014-2015

**University Core Requirements (UCORE):**

34 credit minimum required, with no more than three, three-credit courses within the major.

| First Year Experience (3 credits) [ROOT]  | Credits | Term | Grade | Offered  |
|---|---------|------|-------|----------|
| HISTORY 105: Roots of Contemporary Issues | 3       |      |       | F, S, SS |

| Foundational Competencies (9 credits minimum)  | Credits | Term | Grade | Offered  |
|--|---------|------|-------|----------|
| <i>Written Communication (3) [WRTG]</i>  |         |      |       |          |
| ENGLISH 101: Introductory Writing<br><i>Communication (3) [COMM] [WRTG]</i>                    | 3       |      |       | F, S, SS |
| <i>Quantitative Reasoning (3) [QUAN]</i>   |         |      |       |          |
| H_D 205: Dev. Effective Com. or COM 102: Com. in Info. Soc.<br>STAT 212: Intro to Stat Methods | 3 - 4   |      |       | F, S, SS |

| Ways of Knowing (16 credits minimum)   | Credits | Term | Grade | Offered  |
|--|---------|------|-------|----------|
| <i>Inquiry in the Social Sciences (3) [SSCI]</i>   |         |      |       |          |
| ECONS 101: Fund of Micro or ECONS 102: Fund of Macro<br><i>Inquiry in the Humanities (3) [HUM]</i> | 3       |      |       | F, S, SS |
| Elective<br><i>Inquiry in the Creative and Professional Arts (3) [ARTS]</i>                        | 3       |      |       | F, S, SS |
| Elective<br><i>Inquiry in the Natural Sciences (7 minimum) [BSCI] [PSCI] [SCI]</i>                 | 3       |      |       | F, S, SS |
| BIOLOGY 107: Intro to Cell Bio & Genetics<br>CHEM 101: Intro to Chem or CHEM 105: Prin. Of Chem I  | 4       |      |       | F, S, SS |

| Integrative and Applied Learning (6 credits minimum) | Credits | Term | Grade | Offered |
|--|---------|------|-------|---------|
| <i>Diversity (3) [DIVR]</i>                          |         |      |       |         |
| Elective<br><i>Integrative Capstone (3) [CAPS]</i>   | 3       |      |       | F,S,SS  |
| HORT 425: [M] Future World Trends                    | 3       |      |       | S       |

**Integrated Plant Sciences Core Requirements:**

| Course  | Credits | Term | Grade | Offered                               |
|---|---------|------|-------|---------------------------------------|
| BIOLOGY 106: Intro to Organismal or<br>BIOLOGY 120: Intro to Botany           | 4       |      |       | BIO 106: F, S, SS<br>BIO 120: F       |
| CHEM 102: Chem Related to Life Sciences or<br>CHEM 106: Princ. Of Chem II     | 4       |      |       | CHEM 102: S, SS<br>CHEM 106: F, S, SS |
| HORT/CROP_SCI 102: Cultivated Plants  | 3       |      |       | F, S online                           |
| HORT/CROP_SCI 202: Crop Growth and Development                                | 4       |      |       | S                                     |
| SOIL_SCI 201: Soil: A Living System   | 3       |      |       | F, S                                  |
| ENTOM 343: [M] General Entomology   | 3       |      |       | F                                     |
| ENTOM 351: Ecological & Integrated Pest Management                            | 3       |      |       | S                                     |
| PL_P 300: Diseases of Fruit Crops or<br>PL_P 429: General Plant Pathology     | 2 - 3   |      |       | PL_P 300: F even<br>PL_P 429: F       |
| CROP_SCI 411: [M] Crop Env. Interactions or<br>HORT 416: Adv. Hort Crop Phys. | 3       |      |       | CROP 411: F<br>HORT 416: S            |
| VIT_ENOL 399: Professional Work Exp. or<br>VIT_ENOL 496: Internship in Winery | 2       |      |       | F, S, SS                              |
| VIT_ENOL 409: Seminar   | 1       |      |       | F                                     |

**Viticulture and Enology Major Requirements:**

| Course  | Credits | Term | Grade | Offered   |
|---|---------|------|-------|-----------|
| VIT_ENOL 113: Intro to Vines & Wines              | 3       |      |       | F         |
| VIT_ENOL 313: Viticulture                         | 3       |      |       | F         |
| VIT_ENOL 326: Vineyard & Winery Equipment Systems | 3       |      |       | F         |
| VIT_ENOL 413: Advanced Viticulture                | 3       |      |       | S         |
| VIT_ENOL 422: Sensory Eval of Food & Wine         | 3       |      |       | S         |
| VIT_ENOL 435: Chem & Biochem. Fruit & Wine        | 3       |      |       | S even    |
| VIT_ENOL 465: Wine Microbiology & Processing      | 3       |      |       | F         |
| BIOLOGY 420: Intro to Plant Physiology            | 3       |      |       | F         |
| HORT 418: [M] Postharvest Biology & Technology    | 3       |      |       | F         |
| CHEM 345: Organic Chemistry I                     | 4       |      |       | F, S, SS  |
| MBIOS 101: Intro Microbiology                     | 4       |      |       | F, S, SS  |
| MBIOS 303: Intro Biochemistry                     | 4       |      |       | F, S, SS  |
| Specialization Electives                          | 9       |      |       | See Below |

**VE, FS and Hort Electives:**

VIT\_ENOL 466: Wine Microbiol & Processing Lab (1)(F); FS 303: Food Processing (3)(F-U); FS 416: Food Microbiology (3)(F); FS 423: Sensory Eval. Lab (1)(S); FS 460: Food Chem (3)(F); FS 462: Food Analysis (3)(S); FS 470: Adv Food Tech (3)(S); HORT 251: Plant Propagation (4)(S); HORT 421: Fruit Crops Mgmt (3)(S even); HORT 495: Research Experience (V)(F,S,SS); HORT 499: Special Problems (Student Winemaking Project)(V)(F,S,SS)

**Other Applicable Electives:**

AGTM 315: Irrigation Systems & Water Mgmt (3)(F); BIOLOGY 421: Plant Physiology Lab (1)(F); CHEM 220/222: Qualitative Analysis/Lab (4)(F); CROP\_SCI 305: Weed Sciences (3)(F); CROP\_SCI 403: Adv Cropping Systems (3)(F); ECONS 351: Intro to Food and Agricultural Markets (3)(F); ENVR\_SCI 486: Intro to Geographic Info Sys (4)(S); GEOL 322: Geology of the Pacific NW (3)(S-Tri-Cities); HBM 350: Beverage Mgmt (3)(S); HBM 358: Food Serv. Sys. & Control (3)(F,S); HBM 480: [M] Marketing Strategy & Dev. (3)(F); MATH 140: Calculus for Life Scientists (4)(F,S); MBIOS 301: General Genetics (4)(F,S,SS); MBIOS 304: Microbiology and Molecular Biology Lab (3)(F,S,SS); MBIOS 306: General Microbiology Lab (2)(S-Tri-Cities); MKTG 360: Marketing (3)(F,S,SS); PHYSICS 101: General Physics (4)(F,S,SS); SOIL\_SCI 374: Remote Sensing (3)(S); SOIL\_SCI 414: Env Biophysics (2)(S); SOIL\_SCI 415: Env Biophysics Lab (1)(S); SOIL\_SCI 441: Soil Fertility (3)(S); SOIL\_SCI 442: Soil Fertility Lab (2)(S); SOIL\_SCI 468: ArcGIS & Geospatial Analysis (4)(S)

**Open Electives:**

| Course* | Credits | Term | Grade | Offered |
|---------|---------|------|-------|---------|
|         |         |      |       |         |

**CHECK LIST FOR THIS MAJOR:**

| WRITING PROFICIENCY REQUIREMENTS     |               |
|--------------------------------------|---------------|
| Writing in the Major (2 [M] courses) |               |
| Writing Portfolio                    |               |
| 40 Upper Division Credits            |               |
| UCORE                                | 36-37 credits |
| IPS Core                             | 32-33 credits |
| Viticulture & Enology Major          | 48 credits    |
| Open Electives                       | 4 credits     |
| Total (at least 120 credits)         |               |

**NOTES:**

To certify in the major you must have at least 24 credits and a 2.0 cumulative GPA.

\*Electives are chosen by the student and are needed to reach the minimum 120 credits to graduate.

It is recommended to use courses from the list of electives below, but courses approved by an advisor may be used.

Electives can be used towards a minor. Contact an advisor or the department for more information on courses for your minor interest.

Last Updated 3/17/2015

FOUR-YEAR PLAN

|                       | Fall Semester  | Hours                      | Spring Semester   | Hours                 |
|-----------------------|--|----------------------------|---|-----------------------|
| <b>First Year</b>     | CHEM 101 or 105 [PSCI]<br>HORT/CROP_SCI 102<br>VIT_ENOL 113<br>HISTORY 105 [ROOT]                                | 4<br>3<br>3<br>3           | CHEM 102 or 106<br>HORT/CROP_SCI 202<br>ENGLISH 101 [WRTG]<br>Humanities [HUM]  | 4<br>4<br>3<br>3      |
| <b>Second Year</b>    | BIOLOGY 106 or 120<br>CHEM 345<br>ECONS 101 or ECONS 102 [SSCI]<br>H_D 205 or COM 102 [COMM]                     | 4<br>4<br>3<br>3 or 4      | BIOLOGY 107 [BSCI]<br>STAT 212 [QUAN]<br>Creative and Professional Arts [ARTS]<br>SOIL_SCI 201<br>Diversity [DIVR]<br><br><b>Complete Writing Portfolio</b> | 4<br>4<br>3<br>3<br>3 |
| <b>Third Year</b>     | ENTOM 343 [M]<br>MBIOS 101<br>VIT_ENOL 313<br>PL_P 300 <sup>1</sup><br>BIOLOGY 420                               | 3<br>4<br>3<br>2<br>3      | ENTOM 351<br>MBIOS 303<br>VIT_ENOL 413<br>Specialization Elective <sup>2</sup><br>Elective  | 3<br>4<br>3<br>3<br>3 |
| <b>Summer Session</b> | VIT_ENOL 399 or VIT_ENOL 496   | 2                          |   |                       |
| <b>Fourth Year</b>    | VIT_ENOL 326<br>VIT_ENOL 465<br>VIT_ENOL 409<br>HORT 418 [M]<br>Specialization Elective <sup>2</sup><br>Elective | 3<br>3<br>1<br>3<br>3<br>1 | VIT_ENOL 422<br>VIT_ENOL 435<br>HORT 425 [M] [CAPS]<br>HORT 416 <sup>3</sup><br>Specialization Elective <sup>2</sup>  | 3<br>3<br>3<br>3<br>3 |

**Footnotes**

<sup>1</sup> PL\_P 429 can be taken as an alternative, but PL\_P 300 is recommended for this major.

<sup>2</sup> Specialization Electives (9 credits): AGTM 315; BIOLOGY 421; CHEM 220/222; CROP\_SCI 305, 403; ECONS 351; ENVR\_SCI 486; any FS including 303, 416, 423, 460, 462, 470; GEOLOGY 322; HBM 350, 358, 480; any HORT including 251, 421, 495, 499; MATH 140; MBIOS 301, 304, 306; MKTG 360; PHYSICS 101; SOIL\_SCI 374, 414, 415, 441, 442, 468; VIT\_ENOL 466; and/or consult with your advisor.

<sup>3</sup> CROP\_SCI 411 [M] can be taken in the fall as an alternative to HORT 416.