

Year One	Summer	Fall	Winter	Spring
		Chem 121—5:30-8:20 TTh	Wine Theory 1—2:00-4:50 M	Wine Theory 2—2:00-4:50 M
		Northwest Wines—5:30-8:20 M	Wine Practicum 1—-ARR	Wine Practicum 2—-ARR
		Intro to Wine—2:00-3:20 TTh	Wine 101(Enology)—5:30-8:20 TTH	Wines of the World—5:30-8:20 M
		Anthropology of Wine—3:30-4:50 TTh	Biochemistry—5:30-8:20 MW	Wine 102 (Enology)—5:30-8:20 TTH
		(14 credits total)	(14 credits total)	Academic Core
				(17 credits total)

Year Two	Summer	Fall	Winter	Spring
	Viticulture	Wine Theory 3	Wine Service	Wine Evaluation
	Soils	Wine Practicum 3	Tasting Room Management	Academic Core
	(7 credits total)	Business of Wine	Food and Wine Pairing	
		Wine Marketing	Academic Core	(8 credits total)
		Academic Core	(14 credits total)	
		(16 credits total)		