

Wine Studies- Certificate of Achievement

+If you have completed coursework at another college and/or are starting in a semester other than a Fall term, please follow up with the Counseling Department to determine if this sequence is appropriate for your academic and career goals.

Program Description: The Wine Studies program is designed to provide students, desiring employment in the culinary or restaurant industry, with foundational knowledge and skills in world viticulture and wine styles. The curriculum provides introduction to wine appreciation, service and wine and food pairings. Upon completion of the program, students will have a well-developed wine palate and will be able to assist customers in wine selection.

Program SLO: Students will be able to perform sensory evaluation on wines from a variety of world viticulture regions; compare and contrast the world wine regions.

Important Information: For students interested in earning an Associate's degree and/or transfer, please follow up with the Counseling Office for additional information @ <https://www.canyons.edu/counseling> or (661)362-3288/(661)362-3811.

Major courses are sequenced and **BOLDED** based on recommendations by the [Culinary Arts Department](#)

First Semester (0-6.5 units minimum) FA = Fall; WI = Winter; SP = Spring; SU = Summer

Course	Title	Units	Major Courses
First 8 Weeks of Term			
WINEST 100	Wine Appreciation (FA, SP)	3	Major
Second 8 Weeks of Term			
WINEST 085	Wines of California (FA, SU)	2.0	Major
WINEST 086	Wines of Italy (FA or SP)	1.5	Major
	Term Total:	6.5	

NOTE: WINEST 086 course offerings alternate between Fall and Spring term each year based on student demand

Second Semester (7-11 units minimum)

Course	Title	Units	Major Courses
First 8 Weeks of Term			
WINEST 087	Wines of France (SP)	1.5	Major
Second 8 Weeks of Term			
WINEST 088	Wines of Australia & New Zealand (SP)	1.5	Major
WINEST 089	Wines of Spain (FA or SP)	1.5	Major
	Term Total:	4.5	

NOTE: WINEST 089 course offerings alternate between Fall and Spring term each year based on student demand

Third Semester (12-17 units minimum)

Course	Title	Units	Major Courses
First 8 Weeks of Term			
WINEST 102	World Viticulture and Wine Styles (FA)	3.0	Major
Second 8 Weeks of Term			
WINEST 104	Introduction to Wine in the Restaurant (FA)	3.0	Major
	Term Total:	6.0	

Total Units: 17

Counseling Resources

Culinary Arts & Wine Studies Program: <https://www.canyons.edu/academics/culinary/index.php>

Counseling Department: <https://www.canyons.edu/student-services/counseling/index.php>

Internship Program: <https://www.canyons.edu/student-services/internships/index.php>

Campus Alliances: <https://www.canyons.edu/administration/ie2/equity/alliances.php>

Petition for Certificate of Achievement: Petitions are due in the fall/spring/summer term you will complete the requirements and may be submitted before your last term or up until the final day of the term. The petition form must be reviewed with a counselor and may be found here:

https://www.canyons.edu/_resources/documents/student-services/admissions/Petition_for_Associate_Degree_and_Certificate_of_Achievement.pdf

Career Resources

Wine Studies Career Tree- <https://www.canyons.edu/academics/culinary/careertree/careertree-wine-studies.php>

California Career Zone: www.cacareerzone.org

O*Net Online: <https://www.onetonline.org/>

Bureau of Labor and Statistics: www.bls.gov