

Vineyard Management

vineyard.chemeketa.edu

Vineyard Management training includes instruction and hands-on training in the basic knowledge and technical skills required for successful employment as a vineyard manager in the cool-climate wine industry. Training is appropriate for employees or potential employees of vineyards or for people wanting to establish such a business. Practical skills will also be emphasized, and students will gain on-the-job work experience through the Cooperative Work Experience program.

For more information about this program, contact Al MacDonald at 503.584.7254 or D. Craig Anderson at 503.399.6565.

Program outcomes

Students completing the certificate will:

- Evaluate the potential of a site for vineyard development through soil and environmental analysis.
- Perform skills necessary for the seasonal vineyard operations of pruning, disease and pest control, grapevine canopy management, and crop regulation.
- Prepare reports to track ripening data, vineyard pesticide applications, fertilizer requirements, and canopy measurements.

In addition to the certificate outcomes, students completing the AAS will:

- Project timing of vineyard operations and make correct decisions on relevant grapevine management choices.
- Use knowledge of government regulations related to vineyard operations, OSHA rules, employment requirements, pesticide application postings, and field sanitation requirements.
- Use computer skills to track vineyard operations; prepare and use budget information.
- Research and develop a vineyard business management plan.

Getting started

The first step to entering this program is to take part in an assessment process, which includes taking the college's free placement test and meeting with Counseling and Career Services. You may need to complete pre-program courses. Then, your advisor will help you develop an individualized program of study, which may include one or more of the following:

CA121A	Keyboarding A (if less than 25 wpm)	1
MTH060	Introductory Algebra	4
RD090	College Textbook Reading.....	3
WR090	Fundamentals of Writing.....	4

If you have questions about the requirements, call Counseling and Career Services at 503.399.5120 or 503.399.6071. Failure to be assessed may delay your entry into program classes.

Vineyard Operations Certificate of Completion

Coursework for the Vineyard Operations Certificate includes instruction and hands-on training in the basic knowledge and practical skills required for successful employment as a vineyard technician or for people wanting to establish a vineyard.

For more information about this program, contact Al MacDonald at 503.584.7254 or D. Craig Anderson at 503.399.6565.

In addition to tuition, estimated costs for students who complete the entire program listed below are books, \$587.50; class fees, \$135; universal fee, \$320. Contact the Financial Aid Office at 503.399.5018 to find out if you qualify for help with these costs.

You may earn a Certificate of Completion by successfully completing the required 40 credit hours with a grade of "C" or better in all courses:

Course	Title	Credit Hours
Term 1		
CIS101	Introduction to Microcomputer Applications (or higher)	3
VMW101	General Viticulture	3
VMW110	Fall Vineyard Practices	4
WR115	Introduction to Composition+ (or higher)	3
Term 2		
MTH070	Elementary Algebra+(or higher).....	4
VMW111	Winter Vineyard Practices.....	4
VMW261	Vine Physiology	4
Term 3		
PSY104	Psychology in the Workplace+ (or higher).....	3
VMW112	Spring Vineyard Practices.....	4
VMW260	Soil and Plant Nutrition	4
Term 4		
VMW113	Summer Vineyard Practices.....	4

Getting started

The first step to entering this program is to take part in an assessment process which includes taking the college's free placement test and meeting with Counseling and Career Services. You may need to complete pre-program courses. Then, your advisor will help you develop an individualized program of study, which may include one or more of the following:

CA121A	Keyboarding A (if less than 25 wpm)	1
MTH070	Elementary Algebra	4
RD115	Academic Thinking and Reading.....	3
	or	
SSP112	Effective Learning.....	3
WR115	Introduction to Composition	4

Chemeketa Community College

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If you have questions about the requirements, call Counseling and Career Services at 503.399.5120 or 503.399.6071. Failure to be assessed may delay your entry into program classes.

Vineyard Management Associate of Applied Science

In addition to tuition, estimated costs for students who complete the entire program listed below are books, \$1,471.45 class fees, \$472; universal fee, \$776. Contact the Financial Aid Office at 503.399.5018 to find out if you qualify for help with these costs.

You may earn an Associate of Applied Science degree by successfully completing required 97 credit hours with a grade of "C" or better in all courses.

Course	Title	Credit Hours
Term 1		
CH121	College Chemistry (or higher).....	5
MTH095	Intermediate Algebra+ (or higher)	4
SPN111	Beginning Spanish Conversation Term 1 (or higher) 3	
VMW101	General Viticulture	3
Term 2		
CH122	College Chemistry (or higher).....	5
CIS101	Introduction to Microcomputer Applications (or higher)	3
VMW105	Spanish in the Vineyard	3
	or	
SPN112	Beginning Spanish Conversation Term 2 (or higher) 3	
VMW111	Winter Vineyard Practices.....	4
WR121	English Composition—Exposition+ (or higher).....	3
Term 3		
CH123	College Chemistry (or higher).....	5
CH172	Chemical Methods for Analysis of Musts and Wines 3	
VMW112	Spring Vineyard Practices.....	4
WR227	Technical Writing (or higher)	3

Term 4		
VMW113	Summer Vineyard Practices.....	4
Term 5		
SP111	Fundamentals of Public Speaking (or higher).....	3
VMW110	Fall Vineyard Practices	4
VMW280D	Cooperative Work Experience.....	4
	Vineyard Management elective*	6
Term 6		
PSY104	Psychology in the Workplace+(or higher).....	3
VMW122	Introduction to Winemaking	3
VMW261	Vine Physiology	4
VMW280D	Cooperative Work Experience.....	4
Term 7		
VMW255	Wine Industry Business Management.....	3
VMW260	Soil and Plant Nutrition	4
VMW280D	Cooperative Work Experience.....	4
	Vineyard Management elective*	3

*Vineyard Management electives (select 9 credit hours):

BI131	Environmental Science 1	4
BI132	Environmental Science 2	4
BI133	Environmental Science 3	4
BOT201	General Botany.....	4
BOT202	General Botany.....	4
BOT203	General Botany.....	4
CA091	QuickBooks—Computerized Bookkeeping	3
CIS125A	Micro Database Software-Access	3
CIS125E	Excel—Workbooks.....	4
HOR211	Plant Propagation	3
SPN112	Beginning Spanish Conversation Term 2	3
SPN113	Beginning Spanish Conversation Term 3	3
VMW102	Wine Industry Exploration	3
VMW131	Wine Appreciation	3
VMW132	Wines of the World	3
VMW134	Wines of the Pacific Northwest.....	3
VMW170	Introduction to Wine Marketing	3
WLD051	Basic Arc Welding	5