# Vitaiculture & Enology
## Master of Science Advisers Form

**Name:** ____________________  
**Advisor:** ____________________  
**Date:** _______________

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### Prerequisites Checklist

- **General Chemistry w/lab, CHE 2A, B, C**: _____  
- **Organic Chemistry w/lab, CHE 8A, B**: _____  
- **BioChemistry BIS 102, 103**: _____  
- **Statistics/ANOVA, AMR 120/FST 117**: _____  
- **Microbiology w/lab MIC 102 & 102L**: _____  
- **BioChemistry**: _____  

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### Background Courses

1 course per quarter can be taken Pass/No Pass

<table>
<thead>
<tr>
<th>Course Name</th>
<th>C#</th>
<th>Units</th>
<th>Done</th>
</tr>
</thead>
<tbody>
<tr>
<td>Viticultural Practices (Fall) (2 of 3 required=4 units)</td>
<td>101A</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Viticultural Practices (Winter)</td>
<td>101B</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Viticultural Practices (Spring)</td>
<td>101C</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Analysis of Musts and Wines (Fall)</td>
<td>123</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Wine Production (Fall)</td>
<td>124</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Wine Types and Sensory Evaluation (Spring)</td>
<td>125</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Wine Stability (Spring)</td>
<td>126</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Wine Microbiology (Winter)</td>
<td>128</td>
<td>2</td>
<td></td>
</tr>
</tbody>
</table>

**Lab Experience:**

- Analysis of Musts and Wines Lab (Fall) 123L 2  
- Wine Production Lab (Fall) 124L 3  
- Sensory Evaluation Of Wine Lab (Spring) 125L 2  
- Wine Stability Lab (Spring) 126L 2  
- Wine Microbiology Lab (Winter) 128L 2

**Total:**

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### Master of Science Depth Courses

**Required Depth Courses:**

- Wine Technology and Winery Systems (Spring) 135 4  
- Introduction to Scientific Methods (Spring) 200** 2  
- Advances in the Science of Winemaking (Spring) 224 3

**Elective Depth Courses:**

- Grapevine Growth and Physiology (Winter) 110 3  
- Distilled Beverage Technology (Spring-Even years) 140 3  
- Grape Develop. & Composition (Spring-Odd Years) 210 4  
- Vineyard Establishment and Development (Fall) 216 4  
- Natural Products of Wine (Winter) 219 3  
- Instrumental Ana. of Must and Wine (Spring) 223 4  
- Adv. Sensory Analysis of Wines (Spring-Even Years) 225 3  
- Winery Design (Winter-Odd Years) 235 4  
- Advanced Viticulture (Winter-Even Years) 291 2  
- Biology of Yeasts (Winter-Even Years) MIC 250 5

**Other Course(s) as approved by Advisor**

**Directed Group Study (Sensometrics – Fall ’03 only)** 298 3

**Total:**

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19 units or more (25 units or more for Plan II)  
**Total =**

- Department Seminar (Fall, Spring-3 quarters with one Oral Presentation) 290 3  
- Research Units (≥ 27 for Plan I, ≥ 12 for Plan II) 299 27

* Course not currently offered  
** Course may not be offered-Substitute VEN 298 with Major Prof.  

**Oral Presentation**

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**49 Units of Courses for Plan I Thesis Option**

**40 Units of Courses for Plan II Option, Oral Exam + Written Report**

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9/17/03

AdvisingVENMS03.xls