

Course Typically Offered: Fall

VIT 105. Production and Marketing of Table Grapes

Prerequisite: VIT 101 and VIT 102. An overview of the table grape industry in California. Major table grape growing regions in the world, U.S., and California. Varietal adaptation to climate and soils. Cultural practices and vineyard management. Post-harvest technology and marketing strategies. Field trips. (1 lecture, 3 lab hours) S

Units: 2

Course Typically Offered: Fall

VIT 106. Winegrape Production

Prerequisite: VIT 101 and VIT 102. Advanced viticulture course in the science of winegrape production. Covers the basics and advanced technology of winegrape growing for wine production. (1 lecture, 3 lab hours)

Units: 2

Course Typically Offered: Fall

VIT 160. Mechanized Viticulture

Prerequisite: MEAG 3 or equivalent (may be taken concurrently). Provides detailed description of the machinery used to establish vineyards, carry out cultural practices, and harvest grapes for production of wine grapes, raisins, and table grapes. Objective is to provide student with an understanding of machinery designed for grape production and the principles of machinery operation. (2 lecture, 3 lab hours) S

Units: 3

Course Typically Offered: Spring

VIT 162T. Topics in Viticulture

Prerequisite: junior standing. Oral presentations by invited speakers on topics of current interest to viticulture.

Units: 1-4

VIT 165. Grape Varieties and Rootstocks

Prerequisite: VIT 101 and VIT 102. Taxonomy and ampelography of the grapevine with emphasis on genus, species, varieties, and clones. Identification, viticultural attributes, adaptation, and utilization of the leading rootstocks, raisin, table, and wine varieties grown in California and the United States. (1 lecture, 3 lab hours) F

Units: 2

Course Typically Offered: Fall

VIT 180. Undergraduate Research

Prerequisite: VIT 101 and VIT 102 or with permission of instructor. Open to juniors or seniors with permission of instructor. Exploratory work on a suitable agricultural problem in viticulture. Approved for RP grading.

Units: 1-4

Course Typically Offered: Fall, Spring

VIT 190. Independent Study

See Academic Placement-Independent Study. Approved for RP Grading

Units: 1-3

Course Typically Offered: Fall, Spring

VIT 194. Grape and Wine Industry Internship

Prerequisite: Permission of instructor. Field experience in career specialty that integrates with classroom instruction. Written reports of knowledge and experience gained are required. CR/NC grading only.

Units: 2-4

VIT 196. Viticulture Projects

Prerequisite: MEAG 3 or MEAG 5; and VIT 101 and VIT 102. Knowledge gained from classroom instruction applied to vineyard conditions. Students will be assigned to a block in the university vineyard and participate in cultural practices and marketing the crop. This course must be taken twice to complete the project. Approved for RP grading and CR/NC grading.

Units: 2, Repeatable up to 4 units

Course Typically Offered: Fall, Spring

VIT 199. Viticulture Seminar

Seminar format in which professionals in the grape and wine industry will make 30 to 40 minute presentations. Afterwards, there will be five to 10 minutes reserved for questions. The seminars are intended to elicit considerable interaction among participants. The setting is informal. (Formerly VIT 162T)

Units: 1, Repeatable up to 4 units

Course Typically Offered: Fall

WOMENS STUDIES

WS 10. Introduction to Women's Studies

Prerequisite: G.E. Foundation A2. Interdisciplinary course designed to introduce students to the major social, cultural, economic, and political forces which define gender in society. G.E. Breadth D3.

Units: 3

Course Typically Offered: Fall, Spring GE Area: D3

WS 12. Critical Thinking: Gender Issues

Theory and practice in basic skills of critical thinking using examples about the intersections of gender with race and class. Skills will be demonstrated and assessed through oral and written performance. G.E. Foundation A3.

Units: 3