

EDUCATIONAL PROGRAMS SERVING WASHINGTON STATE'S GRAPE & WINE INDUSTRY

Participating Public Schools & Universities

Central Washington University

www.worldwineprogram.org

John Hudelson
(509) 607-9760
hudelson@cwu.edu

Miranda Porterfield
509-952-8608
porterfm@cwu.edu

Columbia Basin Community College

<http://www.columbiabasin.edu/index.aspx?page=78>

Donna Campbell
(509) 542-4806
dcampbell@columbiabasin.edu

Walla Walla Community College

www.wvcc.edu/enology

Jessica Gilmore (Dean, Business, Entrepreneurial Programs,
and Extended Learning)
(509) 527-1867
Jessica.gilmore@wvcc.edu

Yakima Valley Community College

www.yvcc.edu/wine

Trent Ball
(509) 882-7007
tball@yvcc.edu

Wenatchee Valley College

Latino Ag Education Program
www.wvc.edu/directory/departments/agriculture/hoep.asp

Leo Garcia
(509) 682-6628
lgarcia@wvc.edu

South Seattle College

www.southseattle.edu/programs/proftech/wine.htm

Regina Daigneault
(206) 934-6846
regina.daigneault@seattlecolleges.edu

Washington State University

Nancy Swanger (Director)
509-335-4344
swanger@wsu.edu
<http://business.wsu.edu/departments/hospitality/>

Mysti Meiers (V&E Advisor – WSU Tric-Cities)
(509) 372-7472
mysti.meiers@tricity.wsu.edu

Theresa Beaver (V&E Certificate Program)
509-335-3446
tbeaver@wsu.edu
<http://wine.wsu.edu/education/certificate/>

Thomas Henick-Kling (V&E Director, Graduate Studies Advice)
(509) 372-7224
thk@wsu.edu
<http://wine.wsu.edu/>

EDUCATIONAL PROGRAMS SERVING WASHINGTON STATE'S WINE INDUSTRY
Public Colleges & Universities

Credential	Program	Description	School	Location	Contact
SHORT COURSES					
Professional Development & Consumer Ed	Trade Training	Wide range of topics includes: wine faults, palate training, marketing and branding strategies for small wineries, and social media utilization.	CWU	Ellensburg	John Hudelson (509) 607-9760 hudelson@cwu.edu Miranda Porterfield 509-952-8608 porterfm@cwu.edu
Consumer Education	Consumer Series	Consumer tasting and educational events. This is a recurring annual series of tastings open to the general public who wish to enhance their wine knowledge and have fun. Series are approximately three to six times a year and associated with a fee.	CWU	Ellensburg	John Hudelson (509) 607-9760 hudelson@cwu.edu Miranda Porterfield 509-952-8608 porterfm@cwu.edu
Professional Development	Wines, Vines & Dollar Signs	A blend of courses from the Vineyard & Winery Technology and Business Administration programs. Preparation for careers in the Washington wine industry. Courses explore the multiple links among wine making, grape growing, and wine marketing in Washington State and the Columbia Valley.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu
Professional Development	Workshops	Various classes for the grape and wine industry, with programs offered throughout the year. Seminars include sensory, management, marketing, wine chemistry, and etc.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu
Professional Development	Courses	Purchase self directed on-line courses that are identical to the coursework of the credit certificate option.	WSU	Distance	Thresesa Beaver 509-335-3446 tbeaver@wsu.edu http://wine.wsu.edu/education/certificate/

Professional Development and Consumer Education	Workshops and Seminars	Various classes for the grape and wine industry are offered throughout the year. Topics include sensory evaluation, wine analysis, fermentation management, vine physiology, vineyard management, pest and diseases, vineyard & winery management.	WSU	Richland, WA	Thomas Henick-Kling (509) 372-7224 thk@wsu.edu http://wine.wsu.edu/research-extension/
Professional Development	Workshops and Seminars	A variety of short courses and seminars are offered throughout the year. Topics include sensory evaluation, wine analysis, grape identification, wine marketing and sales, consumer wine education, compliance, vineyard/winery accounting/taxation, and others.	Walla Walla Community College	Walla Walla	Danielle Swan-Froese (509) 524-5170

CERTIFICATES

Certificate	Wine Trade Professional	An intensive, professional development program that covers the fundamentals of viticulture and winemaking, but focuses on the business and trade aspects of the wine industry. The program also covers the major wine regions of the world and sensory analysis of a wide variety of wines.	CWU	Ellensburg	John Hudelson (509) 607-9760 hudelson@cwu.edu Miranda Porterfield 509-952-8608 porterfm@cwu.edu
Certificate	Viticulture	For people now working in the wine industry. On-line course over two years with three, two-day wine camps for hands-on work and demonstration. These non-credit professional certificate programs are tailored for people who are interested in working in the wine industry - grape growing and/or winemaking - but are not interested in obtaining a college degree.	WSU	Distance	Theresa Beaver (509) 335-3446 tbeaver@wsu.edu http://wine.wsu.edu/education/certificate/ Dr. Thomas Henick-Kling (509) 372-7292 thk@wsu.edu □
Certificate	Enology	See above	WSU	Distance	Theresa Beaver (509) 335-3446 tbeaver@wsu.edu http://wine.wsu.edu/education/certificate/ Dr. Thomas Henick-Kling (509) 372-7292 thk@wsu.edu

Certificate	Wine Making	Three certificate programs. The wine classes are designed to educate and inform individually, for students who are just getting a start in the wine industry or professionals who need information on current trends and to enhance their skills. One class or a series of classes towards attaining a certificate or an AAS or AAS-T (transferable degree) in winemaking, wine marketing and sales, or food and wine pairing is available.	South Seattle College	Seattle	Regina Daigneault (NW Wine Academy) (206) 934-6846 Regina.Daigneault@seattlecolleges.edu Peter Bos (NW Wine Academy) Peter.Bos@seattlecolleges.edu
Certificate	Wine Marketing and Sales	See above	South Seattle College	Seattle	Regina Daigneault (NW Wine Academy) (206) 934-6846 Regina.Daigneault@seattlecolleges.edu Peter Bos (NW Wine Academy) Peter.Bos@seattlecolleges.edu
Certificate	Food and Wine Pairing	See above	South Seattle College	Seattle	Regina Daigneault (NW Wine Academy) (206) 934-6846 Regina.Daigneault@seattlecolleges.edu Peter Bos (NW Wine Academy) Peter.Bos@seattlecolleges.edu
Certificate	Professional Sommelier	This certificate program focuses on learning the techniques involved in becoming a Sommelier. A Sommelier works in the dining aspects of the beverage industry including pairing food with wine, beer, spirits and other beverages along with managing the beverage component of a dining establishment. This certificate covers beverage and food pairing, service techniques and beverage management, cost and pricing structures, developing beverage lists, and includes a professional tasting component to cover wine, beer, spirits and other beverages. Graduates are prepared for food and beverage related careers in the dining and hospitality industry.	CWU	Ellensburg	John Hudelson (509) 607-9760 hudelson@cwu.edu Miranda Porterfield 509-952-8608 porterfm@cwu.edu
Certificate	Wine Sales	The certificate can stand-alone or be earned as a specialty certificate with the AAS-Agribusiness or AAS-Business Management.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu

Certificate	Vineyard Technology	A one-year certificate focused on the core courses in the Vineyard Program.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu
Certificate	Winery Technology	A one-year certificate focused on the core courses in the Winery Program.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu
Certificate	Hispanic Orchard Employee Education Program (HOEEP)	Two-quarter programs include: Level 1: principles and practices of horticulture, English language instruction, math, computer skills, civics and GED orientation – all taught in Spanish; Level 2: orchard production systems; Level 3: integrated pest management; (stand alone) Level 4: farm management, business planning, and finance (stand alone). English language, math, and computer skills training incorporated in all levels.	Wenatchee Valley College	Omak, Wenatchee, Big Bend, YVC, CBC, Grandview, etc. (alternate each quarter based on demand)	Leo Garcia (509) 682-6628 lgarcia@wvc.edu Francisco Sarmiento (509) 682-6622 fsarmiento@wvc.edu
Certificate	HOEEP VII/Integrated Pest Mgmt Tech/Vineyard Mgmt	Prepares Latino vineyard employees as pest management scouts and introduces them to basic vineyard economics and management	Wenatchee Valley College	Omak, Wenatchee, Big Bend, YVC, CBC, Grandview, etc. (alternate each quarter based on demand)	Leo Garcia (509) 682-6628 lgarcia@wvc.edu Francisco Sarmiento (509) 682-6622 fsarmiento@wvc.edu
Certificate	HOEEP Viticulture Level 5 (stand alone)	Principles of grape physiology and production, nutrition; pest, crop and irrigation management; vineyard economics. English language, math, and computer skills training incorporated.	Wenatchee Valley College	Omak, Wenatchee, Big Bend, YVC, CBC, Grandview, etc. (alternate each quarter based on demand)	Leo Garcia (509) 682-6628 lgarcia@wvc.edu Francisco Sarmiento (509) 682-6622 fsarmiento@wvc.edu
Certificate	HOEEP Advanced Viticulture Level 6	Articulation with AAS program at YVCC - Students take tree fruit classes at WV C and core viticulture classes at YVCC to earn AAS degree from YVCC	WVC	Central Washington and WVC district	Leo Garcia (509) 682-6628 lgarcia@wvc.edu Francisco Sarmiento (509) 682-6622 fsarmiento@wvc.edu

Certificate	Viticulture Science	This certificate focuses on the science of growing and farming wine grapes. Equivalent to the first year curriculum requirements of the AAAS degree.	Center for Enology & Viticulture, Walla Walla Community College (WWCC)	Walla Walla	Jessica Gilmore (509) 527-1867 Jessica.gilmore@wwcc.edu
Certificate	Fermentation Science	This certificate focuses on the science of wine making. Equivalent to the second year curriculum requirements of the AAAS degree.	Center for Enology & Viticulture, Walla Walla Community College (WWCC)	Walla Walla	Jessica Gilmore (509) 527-1867 Jessica.gilmore@wwcc.edu
ASSOCIATE DEGREES					
A.A.A.S.	Wine Business	This technical degree is designed to serve the needs of the student who is new to the wine marketing industry or for persons who wish to focus their current marketing skills toward a career in the wine industry.	Center for Enology & Viticulture, Walla Walla Community College (WWCC)	Walla Walla	Jessica Gillmore (509) 527-4215 Jessica.gilmore@wwcc.edu
A.A.S.-T	Enology and Viticulture	Articulated with WSU. Earned after completion of the two year program of study.	Center for Enology & Viticulture, Walla Walla Community College (WWCC)	Walla Walla	Jessica Gilmore (509) 527-1867 Jessica.gilmore@wwcc.edu
A.A.A.S.	Enology and Viticulture	Students study the science of wine making and grape growing along with some business, marketing and wine appreciation coursework. Includes hands-on lab and externship experience. In addition to a 5+ acre estate teaching vineyard providing hands-on vineyard experience, students also learn at winemaking at a fully bonded & licensed teaching winery.	Center for Enology & Viticulture, Walla Walla Community College (WWCC)	Walla Walla	Jessica Gilmore (509) 527-1867 Jessica.gilmore@wwcc.edu
A.A.S.	Vineyard Technology	Hands-on training will be provided in all aspects of vineyard operations with a broad knowledge of viticulture and applied sciences.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu

A.A.S	Winery Technology	Students will learn appropriate winemaking principles from fermentation to bottling and management with experience in the college Teaching Winery and tasting room.	Yakima Valley Community College	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu
A.A.S.	Wine Making	Three A.A.S. degrees are available. These degrees offer transferable credits to four-year institutions. The wine classes are designed to educate and inform individually, for students who are just getting a start in the wine industry or professionals who need information on current trends and to enhance their skills.	South Seattle College	Seattle	Regina Daigneault (206) 764-7942 RDaigneault@sccd.ctc.edu Peter Bos (NW Wine Academy) PBos@sccd.ctc.edu
A.A.S.	Wine Marketing and Sales	See above	South Seattle College	Seattle	Regina Daigneault (206) 764-7942 RDaigneault@sccd.ctc.edu Peter Bos (NW Wine Academy) PBos@sccd.ctc.edu
A.A.S.	Food and Wine Pairing	See above	South Seattle College	Seattle	Regina Daigneault (206) 764-7942 RDaigneault@sccd.ctc.edu Peter Bos (NW Wine Academy) PBos@sccd.ctc.edu
A.A.S	Articulation with AAS program at YVCC	Students take tree fruit classes at WVC and core viticulture classes at YVCC to earn AAS degree from YVCC.	WVC & YVCC		Leo Garcia (509) 682-6628 lgarcia@wvc.edu Francisco Sarmiento (509) 682-6622 fsarmiento@wvc.edu
MINOR					
Minor	Recreation & Tourism, Wine Trade and Tourism Minor	Interdisciplinary program that prepares students for many areas Tourism, tasting room and wine event management, hospitality services, wine retailing, distribution and import/export, wine sales and marketing.	CWU	Ellensburg	John Hudelson (509) 607-9760 hudelson@cwu.edu Miranda Porterfield 509-952-8608 porterfm@cwu.edu

BACHELOR'S DEGREE

B.S.	Global Wine Studies	Coursework in business planning, wine marketing and branding, import and export, wine analysis, international wine trade, global wine regions, and viticulture and enology.	CWU	Ellensburg	John Hudelson (509) 607-9760 hudelson@cwu.edu Miranda Porterfield 509-952-8608 porterfm@cwu.edu
B.A.	Hospitality Business Management (Wine Business Management Specialization)	The program's overarching objective is to provide a pool of highly skilled business leaders focused on the burgeoning wine industry. Toward this effort, graduates of the program will be educated across a broad range of wine business and related functional areas from the management of wine production to the identification and development of demand generators.	WSU	Tri-Cities and Pullman	Dr. Dennis Reynolds (general info) 509-335-4344 der@wsu.edu Dr. Nancy Swanger (Director) 509-335-2443 swanger@wsu.edu Donna Paul (Academic Director) 509-372-7233 Donna_paul@wsu.edu
B.S.	Viticulture and Enology Major	Areas of learning in Viticulture & Enology include the science and technology of plant propagation, cultural practices, genetic improvement, harvesting, storage, processing, marketing, and other specific aspects of grape growing and winemaking.	WSU	Tri-Cities and Pullman	Mysti Meiers (Advising) (509) 372-7472 mysti.meiers@tricity.wsu.edu Dr. Thomas Henick-Kling (Director, Grad Student Advice) (509) 372-7292 thk@wsu.edu

DEGREE ARTICULATION INFORMATION

A.A.S.-T	Vineyard Technology	This AAS-T degree will transfer into the B.S. in Viticulture and Enology at WSU. It offers a unique pathway to WSU for students interested in agriculture related fields. Gain hands on learning and applied classes at YVCC then transfer seamlessly to the WSU V&E Program.	YVCC → WSU	Grandview/ Yakima	Trent Ball (509) 882-7007 tball@yvcc.edu
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A.A.S.-T	Enology and Viticulture	<p>This AAS-T degree will transfer into the B.S. in Viticulture and Enology & WSU. This degree offers students the opportunity to gain hands on winery and vineyard experiences as well as the academic coursework to support and enhance those experiences. Students who complete the AAS-T at WWCC can transfer seamlessly to the WSU V & E program.</p>	WWCC ➡ WSU	Walla Walla	<p>Jessica Gilmore (509) 527-1867 Jessica.gilmore@wwcc.edu</p>
B.S.	Viticulture and Enology Major	<p>Areas of learning in Viticulture & Enology include the science and technology of plant propagation, cultural practices, genetic improvement, harvesting, storage, processing, marketing, and other specific aspects of grape growing and winemaking.</p> <p>Students who complete the AAS-T in Enology and Viticulture at WWCC or the AAS-T in Vineyard Technology at YVCC can transfer seamlessly into the BS in Viticulture and Enology at WSU. This degree provides students the basic foundation in the sciences as well as applied science of viticulture and enology. It also offers the opportunity to gain hands on experience in vineyard, winery, and research labs.</p> <p>Students who complete the AAS-T in Enology and Viticulture at WWCC or the AAS-T in Vineyard Technology at YVCC with at least a 2.0 cumulative grade point average will be certified as Viticulture and Enology majors in the Integrated Plant Sciences degree program; and will be granted Junior standing, assuming the total number of credits accepted in transfer equals at least 60 semester credits.</p>	WWCC/YVCC ➡ WSU	Tri-Cities and Pullman	<p>Mysti Meiers (Advising) (509) 372-7472 mysti.meiers@tricity.wsu.edu</p> <p>Dr. Thomas Henick-Kling (Director, Grad Student Advice) (509) 372-7292 thk@wsu.edu</p>