



# Fermentation Science: Viticulture

## PROGRAM DESCRIPTION

### Fermentation Science Degree Program

The Fermentation Science degree program at Hocking College includes majors in Craft Brewing, Viticulture/Winemaking, Distilled Spirits and Culinary Fermentation.

Students in the Fermentation Science program have the unique opportunity to learn in real-world laboratories and will receive hands-on training as they immerse themselves in three different businesses owned and operated by the College; Rhapsody fine-dining restaurant, The Brewery, Winery, and the New Straitsville Distillery.

The College owns and operates a distillery, three vineyards, and is currently building a nano brewery. These facilities provide students with plenty of laboratory space to not only learn the craft, but work with instructors and staff on recipe and product development. It is truly a hands-on experience!

Fermentation Science students can choose to pursue a certificate in distillery, brewing, or viticulture or pursue an associates degree in fermentation science. This certificate enables you to become employed in fermentation science and gives you the foundation to pursue work in a thriving industry.



## ALL-INCLUSIVE PRICING

Hocking College offers all-inclusive pricing and works with students to assure they have complete college funding, including financial aid, before they start classes. All-inclusive pricing includes the following:

### PER SEMESTER

\$300.....Learning Fee  
\$20.....Health Center Services  
\$75.....Career Center Services

### OPTIONAL

\$53.....Parking  
\$275.....Smart Start\*

\*Recommended for all first-year college students

Pricing for housing and meal plans can be found at [hocking.edu/residence-halls](http://hocking.edu/residence-halls).

# DEGREE TRACK

The listed degree track is for students beginning classes in May 2021 who will pursue an Associate of Applied Science in Fermentation Science: Viticulture.

AUTUMN 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-1000	Basic Raw Materials & Origins	2.00	\$170
8 Weeks (1)	MICR-1201	Microbiology	4.00	\$200
8 Weeks (2)	FERM-1200	Sensory Analysis	3.00	\$500
8 Weeks (2)	CHEM-1102	Chemistry I	4.00	\$318
8 Weeks (2)	CULA-1109	Safety & Sanitation	1.00	\$270
16 Weeks	GS-1010	Pathway to Prosperity	1.00	\$50
			<b>SEMESTER TOTAL</b>	<b>15.00</b>
			<b>IN-STATE TUITION &amp; FEES</b>	<b>\$4,158</b>
			<b>OUT-OF-STATE TUITION &amp; FEES</b>	<b>\$6,413</b>
SPRING 1				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	HOTR-1233	Food & Beverage Planning & Cost Controls	2.00	\$70
8 Weeks (1)	MATH-1103	Applied Mathematics	3.00	\$150
8 Weeks (1)	FERM-1300	Fermentation Microbiology Yeast, Water	2.00	\$150
8 Weeks (2)	FERM-2300	Beverage Calculations, Engineering	3.00	\$150
8 Weeks (2)	ENGL-1510	English Composition I	4.00	\$50
			<b>SEMESTER TOTAL</b>	<b>14.00</b>
			<b>IN-STATE TUITION &amp; FEES</b>	<b>\$3,220</b>
			<b>OUT-OF-STATE TUITION &amp; FEES</b>	<b>\$5,475</b>
AUTUMN 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-2002	Viniculture Grape Growth & Physiology	3.00	\$250
8 Weeks (1)	FERM-2102	Wine Production Principles	3.00	\$250
8 Weeks (1)	PSYC-1120	Organizational Behavior	3.00	\$50
8 Weeks (2)	FERM-2205 OR FERM-2202	Wine Styles & Blending with Certification OR Wine Styles & Blending	3.00	\$900 OR \$250
8 Weeks (2)	FERM-2302	Enology Winemaking (SL)	3.00	\$250
8 Weeks (2)	FERM-2600	Fermentation Practicum	2.00	\$250
			<b>SEMESTER TOTAL</b>	<b>17.00</b>
			<b>IN-STATE TUITION &amp; FEES</b>	<b>\$3,950 - \$4,600</b>
			<b>OUT-OF-STATE TUITION &amp; FEES</b>	<b>\$6,205 - \$6,855</b>
SPRING 2				
SCHEDULE	COURSE	COURSE NAME	CREDIT HOURS	COURSE FEE
8 Weeks (1)	FERM-2220	Fermentation Startup/Entrepreneurship	3.00	\$250
8 Weeks (1)	FERM-2400 OR FERM-2401	Packaging, Materials, Quality OR Packaging, Materials, Quality with Certification	3.00	\$250 OR \$1,395
8 Weeks (2)	BUS-1110	Marketing	3.00	\$55
8 Weeks (2)	FERM-2653	Wine Capstone	2.00	\$250
8 Weeks (2)	COMM-1130	Speech	3.00	\$50
8 Weeks (2)	GS-2010	Pathway to Prosperity II	1.00	\$50
			<b>SEMESTER TOTAL</b>	<b>15.00</b>
			<b>IN-STATE TUITION &amp; FEES</b>	<b>\$3,555 - \$4,700</b>
			<b>OUT-OF-STATE TUITION &amp; FEES</b>	<b>\$5,810 - \$6,955</b>
			<b>TOTAL CREDIT HOURS</b>	<b>61.00</b>
			<b>TOTAL IN-STATE TUITION &amp; FEES</b>	<b>\$14,883 - \$16,678*</b>
			<b>TOTAL OUT-OF-STATE TUITION &amp; FEES</b>	<b>\$23,903 - \$25,698*</b>

\*All courses and course fees are subject to change. Visit us online to see the most up-to-date curriculum and pricing for this program.



**Sean Terrell**

Dean of Workforce Development  
 terrells@hocking.edu | (740) 753-7149  
[www.hocking.edu/fermentation-science](http://www.hocking.edu/fermentation-science)