

Wine Studies at the Northwest Wine Academy

DISCOVER



SEATTLE COLLEGES

North · Central · South

What is the program?

The Northwest Wine Academy was established in 2004 as the first and only working and teaching winery of its kind in Western Washington. Classes are designed for students just starting out in the wine industry, professionals who need to enhance their skills and knowledge of current trends, and enthusiasts who want to deepen their knowledge of wine.

This program is exclusively offered at South Seattle College. There are no entry requirements for the program other than being at least 18 years of age.

Wine Technology

We offer Certificate and AAS program options for both Wine Production and Wine Marketing



Wine Technology

Our Faculty consist of industry professionals who come from a diverse set of backgrounds, giving a wholistic and practical view of the industry, and preparing students for successful careers in the wine industry.

Students will engage in every aspect of the industry, from making wine on site in our wine cellar and running lab analysis in our state of the art laboratory, to sensory analysis and sales in our classrooms and tasting room.



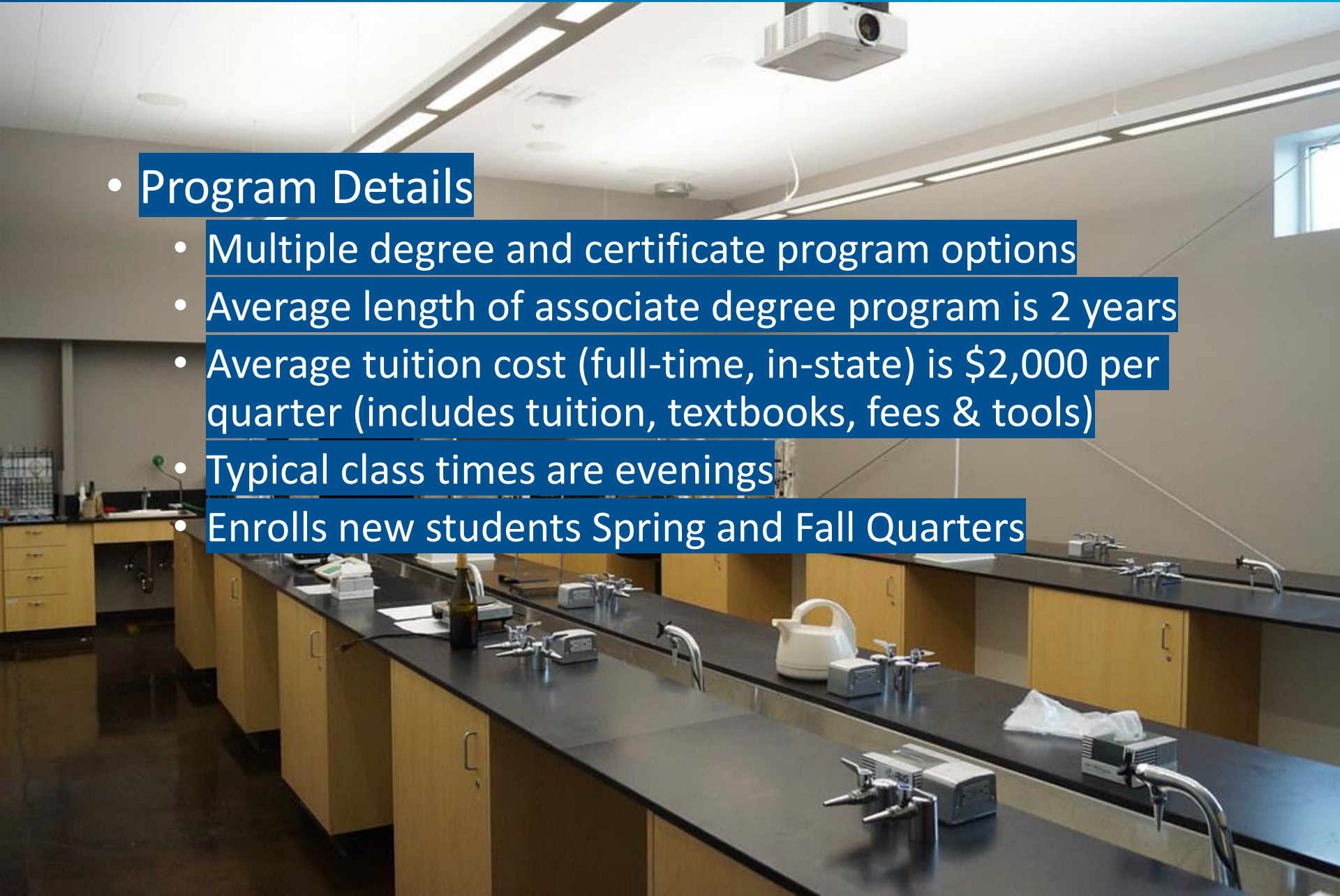
Wine Technology



Education Pathway

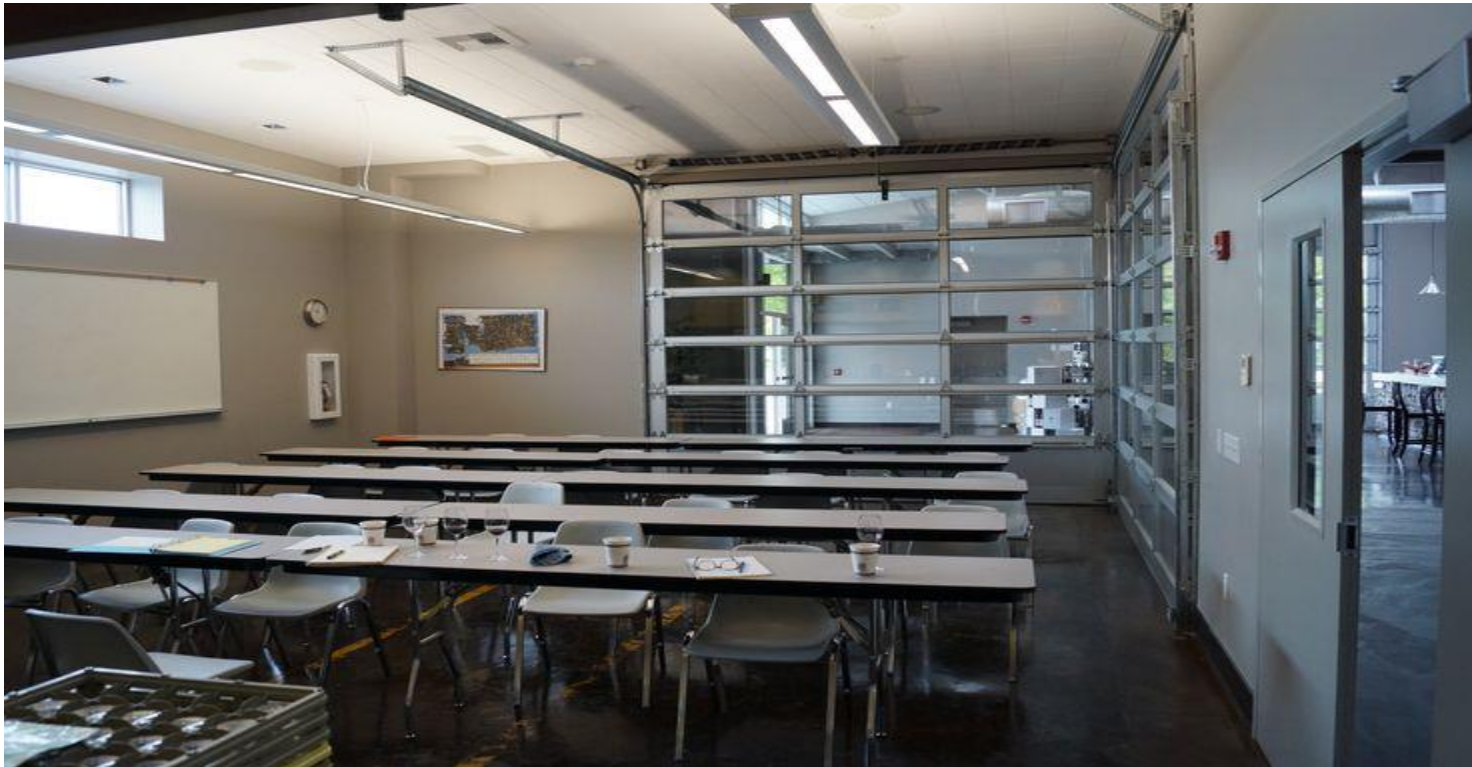
- Program Details

- Multiple degree and certificate program options
- Average length of associate degree program is 2 years
- Average tuition cost (full-time, in-state) is \$2,000 per quarter (includes tuition, textbooks, fees & tools)
- Typical class times are evenings
- Enrolls new students Spring and Fall Quarters



Education Pathway

- Both Program pathways (Wine Production and Wine Marketing) offer 3 different degree options:
 - AAS
 - AAS-T (for transfer students seeking continuing education)
 - Certificate



Marketing & Sales of Food & Wine



Marketing & Sales of Food & Wine

- With the Marketing & Sales of Food & Wine Associate of Applied Science (AAS) degree, you will learn the necessary information to become a certified sommelier (wine history and origin expertise along with matching wines to foods) and what it takes to effectively market and promote wine and food. The program prepares students for a career involving selling wine to wholesalers, retailers, restaurants, and to the public as a winery or hospitality industry entrepreneur or employee.

Marketing & Sales of Food & Wine

- Associate of Applied Science Degree (AAS)
 - Credits to complete: 92.0
 - Estimated program length in quarters: **Full Time - 6 | Part Time - 11**

Course	Course ID	Credits	Availability
Introduction to Enology & Viticulture	WIN 101	4.0	
Sensory Evaluation	WIN 123	4.0	
Wine Tourism Introduction	WIN 130	4.0	
Introduction to Washington Wines	WIN 131	4.0	
Wine History: Ancient Times to the Enlightenment	WIN 132	3.0	
Introduction to Wines of the World	WIN 133	4.0	
Tasting Room Management		4.0	
Wine Marketing and Sales	WIN 141	4.0	
Wine Business -Winery Operations	WIN 142	4.0	
Wine Business-Distribution Network and Suppliers	WIN 143	4.0	
Wine Business - Entrepreneurship and Innovation	WIN 145	4.0	
Winery Compliance	WIN 150	2.0	
Introduction to Food and Wine Pairing	WIN 151	4.0	
Advanced Food and Wine Pairing	WIN 152	4.0	
Sommelier Service and Beverage Management	WIN 160	4.0	
Food & Wine Pairing: Other Ferments	WIN 170	4.0	
Advanced Wines of the World - France & Spain	WIN 233	4.0	
Advanced Wines of the World: New World	WIN 235	3.0	
Food & Wine Pairing: Cheeses & Desserts	WIN 257	4.0	

Marketing & Sales of Food & Wine

- Associate of Applied Science- Transfer
 - Two-year, job-training degrees that prepare students for immediate employment. Students take additional general education electives, making this a good option if you intend to transfer to a Bachelor of Applied Science (BAS) degree program or may attend a university in the future to earn a bachelor's degree.
- Credits to complete: 94.0
- Estimated program length in quarters: **Full Time - 6**
| Part Time - 11 to 12

Marketing & Sales of Food & Wine

- The Marketing and Sales of Food & Wine Certificate program prepares students for a career involving selling wine to wholesalers, retailers, restaurants and the public. Students study marketing techniques, including packaging, pricing and branding of wines; explore the demographics of wine sales and marketing of brands throughout the world; and learn about compliance and government regulations.
- Credits to complete: 49.0
- Estimated program length in quarters: **Full Time - 4**
| Part Time - 6 to 8

Wine Production



NORTHWEST
WINE ACADEMY
SOUTH SEATTLE COLLEGE

2014

Chardonnay

Yakima Valley

Wine Production

- Learn the science of winemaking from start to finish. The Wine Production program teaches the basic knowledge and skills necessary to produce quality wines. Students study wine production from vine to bottle, including up-to-date winery practices and day-to-day operations. They learn the chemistry of wine and how it can be used to affect winemaking decisions. They also learn how viticulture practices affect wine quality. In addition to classroom learning, students get hands-on experience by participating in a full year of winery operations in our state-of-the-art commercial teaching winery.

Wine Production

- Associate of Applied Science Degree (AAS)
- The Wine Production Associate of Applied Science (AAS) Degree program teaches the basic knowledge and skills necessary to produce quality wines. Students study wine production from vine to bottle, including up-to-date winery practices and day-to-day operations. They learn the chemistry of wine and how it can be used to affect winemaking decisions. They also learn how viticulture practices affect wine quality. In addition to classroom learning, students get hands-on experience by participating in a full year of winery operations in our state-of-the-art commercial teaching winery.

Education Pathway: Wine Production

- Associate of Applied Science Degree (AAS)
 - Credits to complete: 92.0
 - Estimated program length in quarters: **Full Time - 7 | Part Time - 13**

Course	Course ID	Credits	Availability
Lift Truck Operator	HDM 171	2.0	
Introduction to Enology & Viticulture	WIN 101	4.0	
Elements of Wine Production	WIN 103	4.0	
Elements of Wine Production II	WIN 104	4.0	
Elements of Wine Production III	WIN 105	4.0	
Winery Production I	WIN 107	5.0	
Winery Production II	WIN 108	4.0	
Winery Production III	WIN 109	4.0	
Wine Science	WIN 112	5.0	
Wine Chemistry and Microbiology	WIN 122	4.0	
Sensory Evaluation	WIN 123	4.0	
Introduction to Washington Wines	WIN 131	4.0	
Introduction to Wines of the World	WIN 133	4.0	
Tasting Room Management		4.0	
Wine Marketing and Sales	WIN 141	4.0	
Wine Business -Winery Operations	WIN 142	4.0	
Wine Business-Distribution Network and Suppliers	WIN 143	4.0	
Wine Business - Entrepreneurship and Innovation	WIN 145	4.0	
Winery Compliance	WIN 150	2.0	

Wine Production

- Associate of applied Science Degree-Transfer
 - Two-year, job-training degrees that prepare students for immediate employment. Students take additional general education electives, making this a good option if you intend to transfer to a Bachelor of Applied Science (BAS) degree program or may attend a university in the future to earn a bachelor's degree.
- Credits to complete: 94.0
- Estimated program length in quarters: **Full Time - 7**
| Part Time - 13 to 14

Wine Production

- Wine Production Certificate
 - The Wine Production Certificate program teaches the basic knowledge and skills necessary to produce quality wines. Students study wine production from vine to bottle, including up-to-date winery practices and day-to-day operations. They learn the chemistry of wine and how it can be used to affect winemaking decisions. They also learn how viticulture practices affect wine quality. In addition to classroom learning, students get hands-on experience by participating in a full year of winery operations in our state-of-the-art commercial teaching winery.
- Credits to complete: 48.0
- Estimated program length in quarters: **Full Time - 4 | Part Time - 7 to 8**

Careers/Jobs

Some Jobs available to our graduates upon completion of Wine Production program:

- Winemaker
- Assistant Winemaker
- Cellar Master
- Lab Assistant/Enologist
- Quality Control Assistant

Careers/Jobs

Some Jobs available to our graduates upon completion of Wine Marketing program:

- Tasting Room Management
- Compliance, Marketing and Office Management
- Wine Distributor Sales
- Wine Education
- Sommelier
- Wine Program Manager
- Events Coordinator/Manager
- Wine Steward
- Direct Sales Manager
- Marketing Coordinator
- Wine Merchandiser
- Wine Tourism

Alumni

- Alumni from the program have gone on to have a large impact in the broader wine community, working for such companies as:



lobo hills



CAIRDEAS
WINERY

cloudlift cellars



Q & A

- **Please feel free to ask any questions at this time!**
- If you have any questions about advising, college admissions etc. that I don't have the answer to, I encourage you to stick around for help after this presentation.

Contact Information

Email: wineinfo@seattlecolleges.edu

Phone: (206) 934-6790



**NORTHWEST
WINE ACADEMY**
SOUTH SEATTLE COLLEGE