

KENT STATE UNIVERSITY CERTIFICATION OF CURRICULUM PROPOSAL

Preparation Date **10-Dec-18** Curriculum Bulletin _____
Effective Date **Fall 2019** Approved by EPC _____

Department **ENOL**
College **RE - Regional College**
Degree _____
Program Name **Enology** Program Banner Code **C154**
Concentration(s) _____ Concentration(s) Banner Code(s) _____
Proposal **Establish program**

Description of proposal:

Create a Certificate program in Enology using the existing Associate of Applied Science in Enology degree

Does proposed revision change program's total credit hours? Yes No
Current total credit hours: _____ Proposed total credit hours: _____

Describe impact on other programs, policies or procedures (e.g., duplication issues; enrollment and staffing considerations; need; audience; prerequisites; teacher education licensure):
None

Units consulted (other departments, programs or campuses affected by this proposal):
Regional College Curricular Committee

REQUIRED ENDORSEMENTS

EDWARD T. REEDS [Signature] 12/11/18
Department Chair / School Director

[Signature] [Signature] 12/11/18
Campus Dean (for Regional Campuses proposals)

[Signature] [Signature] 12/14/18
College Dean (or designee)

Dean of Graduate Studies (for graduate proposals) / /

Senior Vice President for Academic Affairs and Provost (or designee) / /

Enology - Certificate

Regional College

rcdean@kent.edu

www.kent.edu/regional-college

Description

The Associate of Applied Science degree in Enology provides students with the practical experience and technological skills of winemaking. The degree program emphasizes hands-on field experiences and laboratory practicum at local vineyards and wineries.

Fully Offered At:

- Ashtabula Campus

Admission Requirements

The university affirmatively strives to provide educational opportunities and access to students with varied backgrounds, those with special talents and adult students who graduated from high school three or more years ago.

Kent State campuses at Ashtabula, East Liverpool, Geauga, Salem, Stark, Trumbull and Tuscarawas, and the Regional Academic Center in Twinsburg, have open enrollment admission for students who hold a high school diploma, GED or equivalent.

For more information on admissions, contact the Regional Campuses admissions offices.

Program Learning Outcomes

Graduates of this program will be able to:

1. Understand winemaking principles and practices, including calculations necessary for accurate, precise and safe additions to the wine.
2. Identify and safely use crush, storage, fermentation, transfer, sanitation, refrigeration and bottling equipment found in a winery.
3. Perform introductory microbiology methods for winery sanitation and bottle sterilization.
4. Properly handle and eliminate waste products from the winery with regard to environmental and safety regulations.
5. Understand the role of both good and bad microorganisms frequently encountered in the winemaking process, including how to deal with each.
6. Understand the principles of sensory evaluation used in commercial winemaking, including a beginning mastery of discerning flavors to establish tasting benchmarks.

Gainful Employment Disclosure

Program Requirements

Certificate Requirements

Course List		
Code	Title	Credit Hours
ENOL 14600	INTRODUCTION TO ENOLOGY	3
ENOL 14800	WINERY SANITATION	3
ENOL 16000	WINERY EQUIPMENT OPERATION	2
ENOL 21000	INTRODUCTION TO WINE MICROORGANISMS	3
ENOL 24600	INTERMEDIATE ENOLOGY - HARVEST AND CRUSH	2
ENOL 24700	INTERMEDIATE ENOLOGY - POSTHARVEST	2
ENOL 25792	FALL WINE PRODUCTION FIELD WORK (ELR)	3
ENOL 25992	CELLAR OPERATIONS FIELD WORK (ELR)	2
ENOL 26800	WINE AND MUST ANALYSIS	3
Minimum Total Credit Hours:		23

Graduation Requirements

Minimum Certificate GPA

2.000

Notice of Intent to Offer an Educational Program Enology ~~Technology~~ – Undergraduate Certificate Kent State University *Pos Sec.*

Gainful Employment Electronic Announcement #5 dated 1 June 2011 and posted on www.ifap.ed.gov explains the process for institutional notification to the U.S. Department of Education (ED) of new educational programs that prepare students for gainful employment in a recognized occupation (GE Programs). An institution's notification to ED of its intent to offer a new GE Program must include information to support the institution's determination of the need for the program, as required by the regulations at 34 CFR 600.20(d)(2). Descriptions and documentation provided by an institution can cover more than one new GE Program, if the same, or similar, process was used by the institution to determine the need for the program, and should be provided as follows:

1. Institution Name: **Kent State University**
2. OPEID: **00305100**
3. Program name(s) and program CIP code(s) supported by this documentation: *(Therese Tillett will provide CIP code once document has been submitted to Curriculum Services.)*
4. Narrative description of how the institution determined the need for the program. For example, describe what need this program will address and how the institution became aware of that need. If the program is replacing a current program(s), identify the current program(s) that is being replaced by the new program(s) and provide details describing the benefits of the new program(s). If the program will be offered in connection with, or in response to, an initiative by a governmental entity, provide details of that initiative. The institution must retain documents that support this description for review or submission to the ED upon request.

Kent State University Ashtabula currently grants an Associate of Applied Science (AAS) in Enology. The Associate of Applied Science in Enology first offered classes in Fall 2011. Since its inception, we have granted seventeen degrees in this major, and fifteen of the graduates are employed in the industry. (The other two are accomplished home winemakers that are not seeking employment in the industry.) This proposed Certificate of Enology Technology is based on the coursework from the AAS.

Kent State University Ashtabula is a partner institution in the Viticulture and Enology Science and Technology Alliance (VESTA). VESTA is a collaborative effort of higher education institutions supported in part by a grant from the Advanced Technical Education (ATE) program of the National Science Foundation. VESTA provides education opportunities to address the technical workforce needs of the grape and wine industry through introductory and advanced courses in viticulture and enology. One of the benefits of partnering with VESTA is that it provides KSUA with the opportunity to gather information and receive feedback from other colleges and universities and industry professionals from across the country. Other partner institutions successfully offer both the Certificate in Enology Technology and the Associate of Applied Science in Enology. Students can use the Certificate as a pathway to employment in this industry.

In addition, Kent State University Ashtabula receives many inquiries from potential enology students who have already completed a bachelor degree in a different field, who are looking for a career change. Some of these potential enology students are able to leverage their previous

bachelor degree coursework to earn the AAS in Enology. However, many times, they are missing some coursework in the AAS that they are not interested in completing as a post-undergraduate student to receive an AAS, and they are seeking to only earn the certificate. At this time, when we receive these inquiries, we must refer the students to other partners in the VESTA partnership so that they can complete the Certificate at a VESTA partner institution that offers it. If the student is not interested in completing the coursework through another VESTA partner school, they take classes locally, and then stop out of the program which adversely affects our completion rates. On average, we receive 4-6 of these inquiries annually.

Kent State University Ashtabula meets annually with an advisory committee of the AAS in Enology degree. The 15 industry professionals on this committee have recommended the creation of the Enology Technology Certificate. As employers of our AAS graduates, they see value in having employees with the technical training that will be provided by the Certificate.

The Ohio Grape Industries Committee reported in its Economic Impact Report that in 2016 there were 265 in the state of Ohio, a significant increase (51%) from the number of wineries reported in 2012 (175 wineries). [<http://www.findohiowines.com/wp-content/uploads/2018/02/Ohio-2016-Economic-Impact-Report-FINAL.pdf>] As of November 2018, that number has continued to rise, with 295 wineries operating in Ohio. As the industry continues to grow, it needs an increased supply of well-trained workers. This need can be met by the Certificate of Enology Technology and our existing AAS in Enology.

5. Narrative description of how the program was designed to meet local market needs, or for an online program, regional or national market needs. For example, indicate if Bureau of Labor Statistics data or state labor data systems information was used, and/or if state, regional, or local workforce agencies were consulted. Include how the course content, program length, academic level, admission requirements, and prerequisites were decided; including information received from potential employers about course content; and information regarding the target students and employers. The institution must retain copies of documents and its analysis for review and submission to the ED upon request.

Kent State University Ashtabula has partnered closely with the grape and wine industry in Ohio to design our program to meet the local and regional market needs. In addition to the Advisory Committee members, Kent State University Ashtabula works with other winery owners and managers to establish sites for students to complete Field Experience hours. We are able to leverage the partnerships for the AAS in Enology to assist us in designing the Certificate in Enology Technology. The Certificate in Enology Technology uses the same admission requirements, prerequisites, and course content as the AAS degree. The length of the Certificate program was reviewed by faculty and industry members to validate its usefulness to future employers.

6. Narrative description of any wage analysis the institution may have performed, including any consideration of Bureau of Labor Statistics wage data related to the new program. The institution must retain copies of analysis documents for review and submission to the ED upon request.

A wage analysis specific to the Certificate of Enology Technology was not completed because we are currently offering the AAS in Enology and meeting the industry needs. The purpose of this proposal is to provide an option for concentrated study in Enology. However, in 2017, the Ohio Grape Industries Committee released the 2016 Economic Impact Report. This report

indicates that there were 1,045 full-time equivalent winery workers for a total payroll of approximately \$17.2 million in 2016. (In 2012, the total number of full-time equivalent employees was 924.) There was no equivalent job listed in the May 2017 Ohio Occupational Employment and Wage Estimates chart. The national information for these jobs is skewed by the higher salaries in California and Washington. This discrepancy makes it difficult to provide comparable Bureau of Labor Statistics information for Ohio.

7. Narrative description of how the program was reviewed or approved by, or developed in conjunction with, one or more of the following: business advisory committees; program integrity boards; business that would likely employ graduates of the program; and/or public or private oversight or regulatory agencies (not including the state licensing/authorization agency and accrediting agency).

For example, describe the steps taken to develop the program, identify when and with whom discussions were held, provide relevant details of any proposals or correspondence generated, and/or describe any process used to evaluate the program. The institution must retain, for review and submission to the ED upon request, copies of meeting minutes, correspondence, proposals, or other documentation to support the development, review, and/or approval of the program.

The Associate of Applied Science in Enology has an active advisory committee made up of 15 industry professionals from various grape growing regions in Ohio. The advisory committee has recommended the creation of the Certificate in Enology Technology in order to help meet industry needs for qualified cellar operators and winemakers.

8. Date of the first day of class. Include both:
 - a. The first day the program was or will be offered by the institution, and
First day of Fall semester 2019
 - b. The day you would like to begin disbursing Title IV funds to students enrolled in the program.
First day of Title IV fund disbursement for Fall semester 2019