Master of Professional Studies (MPS) in Agriculture and Life Sciences *specializing in* Enology

The MPS degree specializing in Enology is offered by the Field of Food Science and Technology, College of Agriculture and Life Sciences, Cornell University.

Designed for students who want to enter the wine industry or allied fields, the Enology specialization emphasizes the scientific theory and practical knowledge necessary for understanding both day-to-day aspects of wine production and the greater global wine industry. Classes and labs address traditional and modern approaches to grape growing, winemaking and wine analysis. In addition to targeted class work, students are required to design and complete a project to enhance their expertise in areas specific to their career goals. Working with enology and viticulture faculty, MPS students pursue an individual project in wine chemistry, production methods, sensory evaluation, wine marketing or other related topic.

For further information about an MPS specializing in Enology visit our web site at:

foodscience.cals.cornell.edu

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**Flexible Program Design**

- Students work with an advisor from the food science and technology faculty to plan a class schedule and project unique to individual academic needs and career goals.
- Program length is flexible and students can begin in the Fall or Spring semester.
- MPS projects can be completed on Cornell’s Ithaca campus or the New York State Agricultural Experiment Station in Geneva.

**Career Resources**

- Interact with regional and national wine industry members through seminars, info sessions, and project collaborations.
- Receive assistance with interview skills, resume writing, and finding internship or job opportunities through Cornell’s Career Development Office: cals.cornell.edu/academics/advising/career
I came to Cornell with a background in the wine industry, but without the technical knowledge to advance within the field. Though my program only lasted a year, it changed my perspective on winemaking and gave me the tools to begin a career in the industry. I appreciated the fact that the MPS program provided me a great deal of latitude to develop my own program, and I used that opportunity to pursue my interests in viticulture and agricultural business in addition to my core enology and food science courses. Since graduating, I have found that the connections I developed at Cornell still serve me well. Within the industry, Cornell’s enology program is both well known and well respected, and has often opened unexpected doors.

August Deimel, MPS ’11

Alumni Spotlight

Examples of Past MPS Projects

- Developing new techniques for measuring sulfur dioxide in wine
- Evaluating approaches for deacidifying high acid wines
- Determining the effects of tannin addition timing on wine tannins
- The New York State Winery planning publication

Example Curriculum

Additional courses required to meet a minimum of 30 credits. To view all courses, visit courses.cornell.edu.

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<thead>
<tr>
<th>Course</th>
<th>Title</th>
<th>Credits</th>
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<tbody>
<tr>
<td>VIEN 2204</td>
<td>Grapes to Wines Lecture</td>
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<tr>
<td>VIEN 2205</td>
<td>Grapes to Wines Lab</td>
<td>2</td>
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<tr>
<td>VIEN 2400</td>
<td>Wine and Grapes: Composition and Analysis</td>
<td>2</td>
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<tr>
<td>FDSC 4100</td>
<td>Sensory Evaluation of Food</td>
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<td>FDSC 5000</td>
<td>MPS Project</td>
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<tr>
<td>*FDSC 6000</td>
<td>Seminar in Food Science</td>
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<tr>
<td>*FDSC 6010</td>
<td>Principles and Applications of Food Science &amp; Tech.</td>
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<tr>
<td>VIEN 3440</td>
<td>Viticulture and Vineyard Management</td>
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<tr>
<td>VIEN 4600</td>
<td>Wine and Food Fermentations</td>
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<tr>
<td>VIEN 4700</td>
<td>Winemaking Theory and Practice II</td>
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<tr>
<td>VIEN 4710</td>
<td>Winemaking Theory and Practice Laboratory II</td>
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*Courses are required for all food science graduate students

Admission Requirements

At least 15 credits of introductory college-level science courses from an accredited institution are required, including general chemistry, organic chemistry, general biology, and corresponding labs. Course-work in microbiology and plant biology is recommended. At least one commercial harvest internship is recommended for candidates interested in winemaking careers.

Advisors

Advisors are assigned prior to enrollment; however, students have the opportunity to identify and switch to an appropriate permanent faculty advisor once on campus.

Program Completion and Cost

On average, students complete the MPS degree in 12 to 18 months. The degree must be completed within four years of admission.

Tuition and health insurance costs vary from year to year. For the 2015-2016 academic year, tuition costs $32,000 and health insurance costs approximately $2,587. There is no tuition for summer unless you enroll in a class.
List of Suggested Courses for Enology Specialization

Viticulture and Enology Courses

- VIEN/FDSC/HORT 2204: Grapes to Wines Lecture
- VIEN/FDSC/HORT 2205: Grapes to Wines Lab
- VIEN/FDSC 2400: Wines and Grapes: Composition and Analysis
- VIEN/ENTOM/PLPA 3200: Grape Pest Management
- VIEN/HORT 3440: Viticulture and Vineyard Management
- VIEN/FDSC 4400: Wine and Grape Flavor Chemistry
- VIEN/FDSC 4500: Winemaking Theory and Practice I
- VIEN/FDSC 4510: Winemaking Theory and Practice I Lab
- VIEN/FDSC 4600: Wine and Food Fermentations
- VIEN/FDSC 4700: Winemaking Theory and Practice II
- VIEN/FDSC 4710: Winemaking Theory and Practice II Lab

Food Science Courses

- FDSC 4010: Concepts of Product Development
- FDSC 4100: Sensory Evaluation of Food
- FDSC 4170: Food Chemistry I
- FDSC 4180: Food Chemistry II
- FDSC 4190: Food Chemistry Lab
- FDSC 4230: Physical Principles of Food Preservation
- FDSC 4300: The Science and Technology of Beer
- FDSC 6220: Functional Foods and Dietary Supplements for Health

Plant Science Courses

- CSS 3150: Weed Biology and Management
- CSS 3210: Soil Management for Sustainability
- CSS 4130: Physiology and Ecology of Yield
- CSS 4200: Geographic Information Systems
- HORT 4250: Postharvest Biology of Agricultural Crops
- CSS/ENTOM 4440: Integrated Pest Management
- HORT 4450: Ecological Orchard Management
- CSS/HORT 4660: Soil Ecology
- CSS 4720: Nutrient Management in Agro-Ecosystems

Other Course Options

- AEM 3020: Farm Business Management
- AEM 4050: Agricultural Finance
- AEM 4310: Agricultural and Food Policy
- AEM 6440: Consumer Behavior
- BTRY 6010: Statistical Methods I
- BTRY 6020: Statistical Methods II
- HADM 4300: Introduction to Wines