

WINE PROFESSIONAL LEVEL II, NONCREDIT CERTIFICATE OF COMPLETION

The Wine Professional Level II Certificate is designed to prepare students to work and excel in the wine or restaurant industry. The program provides an overview of the wine industry, including production, tasting, food pairing, responsible and professional service, overview of beer and spirits, origins of wine and Monterey County wine knowledge. In addition, the elements of wine sales and service are covered. This certificate provides an in-depth exploration into the flavors of the world, the importance of geographic location, laws, tradition, and the winemaker influences. Students taste wines from around the world and learn the techniques of blind tasting to enhance understanding and prepare for industry-recognized certifications. This is an advanced certificate following our Wine Professional Level I Certificate.

Learning Outcomes

Upon successful completion of the program, students will be able to:

- Evaluate wine, beer and spirits through blind taste tests.
- Distinguish different wines based on their varietal, region and climate.

Noncredit Certificate of Completion Requirements

Code	Title	Units
Required Core		
HOSP 440	Wine Fundamentals (25.5 Hours)	0
HOSP 441	Wine Appreciation and Analysis (22.5 Hours)	0
HOSP 442	Wine Service (25.5 Hours)	0
HOSP 443	Origins of Wine (25.5 Hours)	0
HOSP 444	Beer, Wine and Spirits (25.5 Hours)	0
HOSP 445	Food and Wine Pairing (25.5 Hours)	0
HOSP 446	Monterey County Wines (25.5 Hours)	0
Total Hours		161.5
Total Units		0

Please refer to the graduation requirements section of the Catalog for information about degree and certificate requirements including Reading and Writing, Mathematics, Information Competency, and General Education requirements.

The model sequence of coursework below is one pathway for students to complete the program. The information below is not an official educational plan. An MPC Counselor can assist you with creating a personalized education plan based on your academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling and up-to-date program requirements.

Year 1

Fall		Units
HOSP 440	Wine Fundamentals (25.5 Hours)	
HOSP 442	Wine Service (25.5 Hours)	
Units		0

Spring

HOSP 441	Wine Appreciation and Analysis (22.5 Hours)	
HOSP 443	Origins of Wine (25.5 Hours)	
HOSP 444	Beer, Wine and Spirits (25.5 Hours)	
HOSP 445	Food and Wine Pairing (25.5 Hours)	
HOSP 446	Monterey County Wines (25.5 Hours)	
Units		0
Total Units		0

MPC "Ready to Work" Career Education programs offer students the opportunity to gain knowledge and skills needed for employment and job advancement.

All students should consult with a Counselor to discuss career pathways, for support with career exploration and planning, and to create a personalized education plan to help them meet their academic, career, and personal goals. Visit MPC's Counseling website for more information about Counseling services provided by MPC and to connect with a Counselor.

Additional resources are available through MPC's Career & Transfer Resource Center (CTRC). The CTRC offers career resources, workshops, guidance and referrals. Visit the CTRC for support finding online career information and other resources to explore majors, occupations, and employment information.