

WINE INDUSTRY AND HOSPITALITY

Program Description

Wine Industry and Hospitality will prepare you for an exciting career in the wine industry. Our program introduces you to a variety of disciplines included in the winemaking industry. From basic winemaking (enology), grape cultivation (viticulture), event organization, and service (hospitality) to marketing and selling of wine (business principles). Mt. San Jacinto College's Wine Industry and Hospitality program will introduce you to the many fields encompassing the wine industry.

Wine Industry & Hospitality Program Page (<https://www.msjc.edu/wineindustryhospitality/>)

Transfer Preparation

Transfer students are advised to do research on prospective majors and careers. The MSJC Transfer Center and MSJC catalog can be helpful tools. Students interested in transferring to CSU's or UC's can access major preparation by visiting ASSIST (<http://www.assist.org>). All students are advised to meet with a counselor at least once a semester to create or update their comprehensive education plan.

Contact Information

San Jacinto Campus

(951) 487-MSJC (6752)

1-800-624-5561

Dean of Instruction, Career Education (951) 639-5352

careereducation@msjc.edu

Menifee Valley Campus

(951) 672-MSJC (6752)

1-800-452-3335

Dean of Instruction, Career Education (951) 639-5352

careereducation@msjc.edu

Degrees/Certificates

Employment Concentrations

- Viticulture, Enology and Winery Technology Employment Concentration (<https://catalog.msjc.edu/instructional-programs/wine-industry-hospitality/viticulture-enology-winery-technology-ecc/>)
- Wine Hospitality and Salesmanship Employment Concentration (<https://catalog.msjc.edu/instructional-programs/wine-industry-hospitality/wine-hospitality-salesmanship-ecc/>)

Program Learning Outcomes

- Demonstrate professionalism as required in the hospitality industry.
- Identify worldwide wine growing regions, grapes, and varietals.
- Understand the causes of poor fruit set and berry development.
- Demonstrate knowledge of starting and operating a winery, including winery principles and their application to wine sales and demonstrating overall wine knowledge, hospitality service, knowledge, and communication skills.
- Display an understanding of interpersonal relationships and the ability to

develop effective relationships on both a personal and professional level in a tasting room/winery.

Careers and Salaries

Discover in-demand careers and education options based on your interests! See the list of careers below or explore further by searching for **Careers or Programs** (<https://msjc.emsicc.com>).

Note: There are no guaranteed positions for students completing these programs. Education and work experience required will vary by employer. The salary and benefits for specific occupations will be dependent on work experience, education, background, and employer. Labor market statistics are from the Bureau of Labor Statistics, US Census Bureau, O-NET, EMSI.

Career/Industries	CA Annual Median Salary or Range	Employment Demand or Opening CA
Waiters & Waitresses (SM)	\$34,579	52,401
Food Service Managers (SM)	\$59,920	7,585
Concierge (SM, A)	\$40,670	813

(degree required: SM some college, C: Certificate, A: Associate degree, B: Bachelor's degree, M: Master's degree, D: Doctorate)