

Enology Focus Area

The enology focus area emphasizes the scientific theory and practical knowledge necessary for understanding both day-to-day aspects of wine production and the greater global wine industry.

One-year, course-based master's degree program

Offered by Cornell University's #1 nationally ranked Food Science and Technology program, the MFS graduate degree program offers customized coursework and experiential projects to advance technical knowledge and career potential in the Enology Industry.

The 30-credit master's degree program can be completed in as little as two semesters of full-time study and prepares individuals for the contemporary workplace through knowledge development, refinement of analytical tools, and advanced training in the latest theory and methodology related to Enology. This master's degree program broadens expertise and expands professional versatility to produce the next generation of innovative leaders in the Enology Industry or related field.



Anna Katherine Mansfield, Associate Professor of Food Science and Technology, and Chris Gerling, Extension Associate, evaluating wine aromatics

#1 Ranked Food Science and Technology Program

Internationally recognized faculty with global reach expertise in all facets of food science.

Excellent selection of courses in basic and applied sciences.

Modern, well-equipped research laboratories and pilot plant facilities.

Established relationships with major national food companies.

Flexible, Interdisciplinary Program

Students work with world-renowned faculty and dedicated program staff to develop an individualized course of study based on their area of interest.

The majority of courses (20 credits) will be within CALS; however, students have the opportunity to take courses across a range of fields of study at Cornell.

With the guidance of a faculty advisor, students work on solving a real-world problem, gaining valuable insights and skills for career next steps.

Dedicated Career Support

Network of supportive Cornell alumni and professionals, such as the Food Science Advisory Council.

Information sessions and networking events with food industry employers.

Assistance with interview skills, résumé writing, and identifying career opportunities through Cornell's Office of Professional Programs and Extended Learning.



Admissions Requirements

Bachelor's degree in scientific field, such as microbiology, chemistry, biology

For non-science background, at least 15 credits of introductory college-level science courses, including general chemistry, organic chemistry, general biology, and corresponding labs.

TOEFL/IELTS for international applicants

Prior wine industry experience is highly recommended

Additional requirements and application can be found at: gradschool.cornell.edu

Careers

100% of Food Science MFS graduates find placement within six months of completing the program. Alumni are hired by a range of employers, including:

Dr. Konstantin Frank Winery
Dalla Valle Vineyards, France
E & J Gallo Winery
Enartis, Australia
Scheid Family Wines

FINANCIAL AID While students are responsible for funding their education, Cornell is committed to a strong return on investment and has dedicated financial aid resources.

Enology

This area of study address traditional and modern approaches to grape growing, winemaking and wine analysis. Students take courses covering the many factors that contribute to each wine's specific taste and aroma, including climate, horticulture, fermentation and the yeast cultures that transform grape sugars into alcohol. Working with enology and viticulture faculty, MFS student pursue an individual project in wine chemistry, production methods, sensory evaluation, wine marketing or other related topics. Because of the multidisciplinary nature of enology, this concentration is suitable for students interested in careers in academia, industry and government in areas related to enology as well as in any areas related to food and industrial fermentations.

Sample Curriculum

| COURSE | TITLE |
|------------------|--|
| FDSC 5100 | Sensory Evaluation of Food |
| VIEN 5204 | Principles and Practices of Growing Grapes and Making Wine |
| VIEN 5205 | Growing Grapes and Making Wine Graduate Laboratory |
| VIEN 5400 | Wine and Grapes: Composition and Analysis |
| FDSC 6000 | Seminar in Food Science |
| FDSC 6010 | Principles and Applications of Food Science and Technology |
| ALS 5900 | MPS Project Development |

| COURSE | TITLE |
|------------------|--|
| VIEN 6700 | Winemaking Theory and Practice II |
| VIEN 6710 | Winemaking Theory and Practice II Laboratory |
| VIEN 5300 | The Science of Grapevines |
| VIEN 5400 | Wine and Grapes: Composition and Analysis |
| FDSC 6000 | Seminar in Food Science |
| VIEN 6400 | Wine and Grape Flavor Chemistry |
| FDSC 6950 | Current Readings in Food Science |
| ALS 5900 | MPS Project Development |
| ALS 5910 | MPS Project Completion |

Alumni Spotlight



Danielle Noce, '17,
Vintage Cellar Hand

The wine industry demands a lot of its professionals. An understanding of agriculture, soil science, climatology, biochemistry, and food science are critical for production but marketing, finance, and consumer insights are equally as important for a winemaker who must also distribute and get the wine into the hands of consumers. Every winemaker I have encountered wears many hats, and the flexibility of the MFS degree program allows me to leverage other resources at Cornell including the Business and Hotel Administration schools to fill those knowledge gaps. The MFS program gave me self-confidence in my ability to take risks and challenge myself to cultivate the career of my dreams.