

PROPOSAL TO DISCONTINUE A DEGREE PROGRAM

Proposals will only be accepted electronically as a Word document to the Office of the Provost when submitted to provost.deg.changes@wsu.edu

Degree Title:	Viticulture and Enology
Academic Program:	
Academic Plan:	
Number of Credits:	120
Department(s) or Program(s):	Viticulture and Enology
College(s):	CAHNRS
Campus(es):	Discontinue degree on Pullman campus ONLY. Keep Degree on Tri-Cities campus.

Contact Name:	Jean Dodson Peterson	Email Address:	jdodson.peterson@wsu.edu
Contact Phone:	509 372 7518	Proposed effective date:	Fall Semester 2024

Rationale for discontinuing the degree:
<p>January 1 of 2023, the Viticulture and Enology Program transitioned from Program to Department status with all faculty located on the Tri-Cities campus or at IAREC in Prosser. The Viticulture and Enology faculty have spent the past year performing an analysis of the program curriculum against comparable 4-year universities with grape and wine focused programming (UC Davis, CSU Cal Poly, CSU Fresno, Cornell), evaluating the student experience through conversations with advising, currently enrolled students and new alumni as well as surveying industry regarding their experience with our students. After analyzing feedback from industry, students, and alumni, as well as identifying our strengths and weaknesses against comparable programs across the United States, we identified three areas in which we needed to adjust our approach or institute new initiatives. First, we redefined our Department Learning Objects to align with or re-affirmed mission statement and the vision of the WSU Tri-Cities campus where our faculty and the Wine Science Center are based. Secondly, we defined our core values as a faculty as they relate to the undergraduate education we aim to provide for our students. Finally, we redesigned our course offerings to reflect those core values and ensured course learning objective map directly to the Department Learning Objectives. From this effort, we submitted transformative curriculum changes with more laboratories, a focus on scientifically founded, hands-on learning experiences and a dedication to creating a sense of community for our students. To ensure equity in each student's learning experience and to ensure the ability to complete required in-person laboratories, the VE Department requests a discontinuation of the VE Degree in Pullman and a designation that the degree only be offered on the Tri-Cities campus where the Department has the winery and vineyard facilities required to provide a proper education in VE, along with the proximity to industry partners.</p>
Implications for currently enrolled students? Required information includes: how many students will be affected? A teach-out plan is also required as an attachment.
<p>Currently, actively enrolled students in Pullman are <u>already</u> required to transfer to the Tri-Cities campus from Pullman prior to graduation. Thus, a teach out plan is not directly applicable. However, we have made plans to ensure students on older catalogs, predating the curriculum transformation, have clearly identified course substitutions available such that degree progress is not impacted. Additionally, VE will continue to offer lectures virtually to Pullman such that other degree programs</p>

that rely on VE lecture courses will not be disrupted. As of now, VE has approximately 39 students across the WSU system (Tri-Cities and Pullman). |

Teach-out plan is attached – We have attached our curriculum plan. Please let us know if you could like other documentation.

Explain how the decision to discontinue the degree was reached; how specifically the faculty and staff were engaged in the decision and given the opportunity to provide feedback.

The decision to discontinue the VE degree in Pullman and offer it exclusively on the Tri-Cities campus was a result of the comprehensive curriculum redesign effort, feedback solicited through two industry surveys, and six industry/alumni listening sessions held over the past two years. The VE faculty feel it is essential that each student have an equitable educational experience that meets the objectives of our newly established Department Learning Objectives. To do this, students need to engage in hands-on laboratories, have integrated educational opportunities with industry and engage with faculty and peers in-person. Winemaking and grape growing require vineyard and winery facilities, both of which are located exclusively on the Tri-Cities campus. Although this effort has been led by the curriculum committee, the entire faculty body and staff were engaged twice monthly in discussions around programming and development of curriculum since September 2022. Microsoft Teams was also utilized such that faculty could engage continually with the discussion.

Describe how the discontinuation may impact other degree programs, departments, colleges, or campuses. How will the impact be accounted for?

There are a few programs that have relied on VE courses as a part of their degree program. This includes Horticulture and Food Science. Conversations with both departments has been had and VE has engaged ongoing discussion, feedback and planning with academic advising on both the Tri-Cities and Pullman campuses. To ensure academic programming in other departments is not negatively impacted, lecture courses required by other programs will continue to be offered in Pullman as they are currently. |

If applicable, describe how the respective external stakeholders (e.g., advisory or alumni groups) were consulted in this decision:

Industry was surveyed both by the Washington Wine Commission and the VE Department's Career Connect Washington Grant. Additionally, the Founding Department Chair for Viticulture and Enology hosted six listening sessions across the state of Washington to discuss these changes and offered another opportunity for survey feedback. External stakeholders have been overwhelmingly supportive as the industry has been advocating for VE to be a Tri-Cities degree program for many years.

SIGNATURES: The names typed below certify that the relevant academic and campus officials have reviewed and approved this proposal:

Chair or Director Signature:	<i>Jean C. Dodson Peterson</i>	Date:	10/1/2023
------------------------------	--------------------------------	-------	-----------

Dean Signature:	<i>Neddy Powers</i>	Date:	11/17/2023
-----------------	---------------------	-------	------------

Signatures are required from the Chancellor(s) if the degree will be offered and/or impact the respective campus:

Everett Chancellor Signature:		Date:	
-------------------------------	--	-------	--

Global Chancellor Signature:		Date:	
------------------------------	--	-------	--

Spokane Chancellor Signature:		Date:	
-------------------------------	--	-------	--

Tri-Cities Chancellor Signature:	<i>Sandra Haynes</i>	Date:	11/21/2023
----------------------------------	----------------------	-------	------------

Vancouver Chancellor Signature:		Date:	
---------------------------------	--	-------	--

Comments regarding abstention of signature(s)

Submit completed form as a Word document to the Provost's Office at provost.deg.changes@wsu.edu

Provost's Office Signature:		Date:	
-----------------------------	--	-------	--

For Registrar's Office Use Only:			
Current CIP Code:		New CIP Code:	
Date:			

UPDATED VITICULTURE AND ENOLOGY CURRICULUM MAP

	FALL SEMESTER	HOURS	SPRING SEMESTER	HOURS
FIRST YEAR	VE 113 Introduction to Grapes and Wine (Lec)	3	CHEM 102 or 106	4
	CHEM 101 or 105 [PSCI] (Fall only)	4	ENGLISH 101 [WRTG]	3
	ECONS 101 or ECONS 102 [SSCI]	3	SOIL_SCI 201	3
	HISTORY 105 [ROOT]	3	Creative and Professional Arts [ARTS]	3
	MATH 103 or 106	3		
	TOTAL	16	TOTAL	13
SECOND YEAR	BIOLOGY 106 or 120	4	VE 280 Grapevine Physiology (Lec)	3
	CHEM 345	4	STAT 212 [QUAN]	4
	H_D 205 or COM 102 [COMM]	3 or 4	BIOLOGY 107 [BSCI]	4
	Specialization Elective	3	MBIOS 101 (4) or MBIOS 305 (3)	4 or 3
			<i>Complete Writing Portfolio</i>	
	TOTAL	14 - 15	TOTAL	14 - 15
SUMMER SESSION	VE 498 Professional Work Experience/Internship	2 (Variable up to 4 total)		
	TOTAL	0	TOTAL	0
THIRD YEAR	VE 311 Viticulture I (Lec)	3	VE 340 Winery Operations [M] (Lec)	3
	VE 312 Viticulture I (Lab)	1	VE 341 Winery Operations (Lab)	1
	VE 322 Fermentation and Production (Lec)	3	VE 414 Viticulture II (Lec)	3
	VE 323 Fermentation and Production (Lab)	1	VE 415 Viticulture II (Lab)	1
	BIOLOGY 420	3	ENTOM 351	3
	PL_P 300 (Even Years)	2	MBIOS 303 or CHEM 370	4 or 3
	Diversity [DIVR]	3	VE 490 Seminar in Viticulture and Enology	1
	TOTAL	16	TOTAL	15 - 16
SUMMER SESSION	VE 498 Professional Work Experience/Internship	2 (Variable up to 4 total)		
	TOTAL	0	TOTAL	0
FOURTH YEAR	VE 422 Wine Sensory (Lec)	3	VE 482 Microbiology and Molecular Bio of Wine (Lec)	3
	VE 423 Wine Sensory (Lab)	1	VE 483 Microbiology and Molecular Bio of Wine (Lab)	1
	VE 438 Wine Chemistry (Lec)	3	VE 490 Seminar in Viticulture and Enology	1
	VE 439 Wine Chemistry (Lab)	1	VE 494 Critical Thinking in Vit and Enol [M] Capstone (Lec)	3
	Equity and Justice [EQJS]	3	HRT 416	3
	Humanities [HUM]	3	Specialization Elective	3
	TOTAL	14	TOTAL	14