Program Code
BVITO

Program Minimum Units
96

Standard Duration
4 Years

Program Faculty
Faculty of Sciences

AQF Level
07

Academic Year
2017

These Program Rules should be read in conjunction with the University's policies (http://www.adelaide.edu.au/policies).

Overview

This program incorporates courses in both viticulture and oenology and qualifies graduates to work as either a viticulturalist, oenologist (winemaker) or in related professions (e.g. hospitality and tourism, and the food and beverage industry). Viticulture is the study of grape vines and their cultivation and includes site selection, vineyard establishment, management of pests and diseases and the informed application of irrigation and fertiliser to optimise vineyard yield and grape quality. The viticulturalist typically works closely with the winemaker to achieve the desired winemaking outcome. The winemaker utilises their training in the science of winemaking (oenology), to process grapes for the production of white, red, still and sparkling and fortified wines. The viticulturalist / winemaker often contributes to in-house research, sales and promotion of the finished product. Throughout this program, there is an emphasis on the key technical methods and sensory (wine tasting) skills required for a career in viticulture and oenology. The first year level teaches both basic sciences and foundations of wine science at the North Terrace campus and the National Wine Centre. In second, third and fourth year levels the emphasis is on the scientific and technological aspects of winemaking and viticulture, with courses taught in the winery at the Waite campus. In fourth year students will have the opportunity to complete an industry experience placement in either viticulture and / or oenology to enhance personal and career objectives.

The Bachelor of Viticulture and Oenology is an AQF Level 7 program with a standard full-time duration of 4 years.

Academic Program Rules for Bachelor of Viticulture and Oenology (BVitOenol)

There shall be a Bachelor of Viticulture and Oenology (BVitOenol).

Qualification Requirements

Academic Program

To qualify for the degree of Bachelor of Viticulture and Oenology, the student must complete
Bachelor of Viticulture and Oenology (BVitOenol)

satisfactorily a program of study consisting of the following requirements with a combined total of not less than 96 units, comprising

1. Core courses to the value of 84 units
2. Elective courses to the value of 12 units
3. Courses to the value of 24 units at each of Level I, II, III and IV.
4. Work based training / extra mural studies

Core Courses

Level I

All of the following courses must be completed:
BIOLOGY 1202 Biology I: Organisms (3 units)
SOIL&WAT 1000WT Soils and Landscapes I (3 units)
STATS 1004 Statistical Practice I (Life Sciences) (3 units)
OENOLOGY 1018NW Foundations of Wine Science I (3 units)

and

Courses to the value of 12 units from the following:

Note: Course pre-requisites apply.

Courses to the value of 3 units from the following:
BIOLOGY 1101 Biology I: Molecules, Genes and Cells (3 units)
BIOLOGY 1401 Concepts in Biology (3 units)

and

Courses to the value of 6 units from the following:
CHEM 1100 Chemistry IA (3 units)
CHEM 1200 Chemistry IB (3 units)
CHEM 1101 Foundations of Chemistry IA (3 units)
CHEM 1201 Foundations of Chemistry IB (3 units)
CHEM 1311 Chemistry IB(S) (3 units)
CHEM 1310 Chemistry IA(S) (3 units)

and

Courses to the value of 3 units from the following:
PHYSICS 1101 Physics for the Life and Earth Sciences IA (3 units)
PHYSICS 1008 Physical Aspects of Nature I (3 units)

Level II

All of the following courses must be completed:
ANIML SC 2501WT Genes and Inheritance II (3 units)
AGRIC 2500WT Animal and Plant Biochemistry II (3 units)
OENOLOGY 2501WT Microbiology for Viticulture and Oenology II (3 units)
OENOLOGY 2503WT Introductory Winemaking II (3 units)
OENOLOGY 2502WT Sensory Studies II (3 units)
PLANT SC 2510WT Foundations in Plant Science II (3 units)
SOIL&WAT 2500 Soil and Water Resources II (3 units)
VITICULT 2500WT Viticultural Science II (3 units)

Level III
All of the following courses must be completed:

**Level III**

OENOLOGY 3007WT *Stabilisation and Clarification III* (3 units)
OENOLOGY 3047WT *Winemaking at Vintage III* (3 units)
OENOLOGY 3037WT *Distillation, Fortified & Sparkling Winemaking III* (3 units)
OENOLOGY 3046WT *Fermentation Technology III* (3 units)
OENOLOGY 3530WT *Engineering for Viticulture and Oenology III* (3 units)
PLANT SC 3510WT *Plant Health III* (3 units)
VITICULT 3021WT *Viticultural Science III* (3 units)
VITICULT 3044WT *Viticultural Methods and Procedures III* (3 units)

**Level IV**

All of the following courses must be completed:

OENOLOGY 3500WT *Industry Experience (Viticulture & Oenology) III* (3 units)
OENOLOGY 3016WT *Cellar and Winery Waste Management III* (3 units)
OENOLOGY 3520WT *Advances in Wine Science III* (3 units)
OENOLOGY 3003WT *Wine Packaging and Quality Management III* (3 units)

**Work Based Training / Extra Mural Studies**

To satisfy the requirements for Work Based Training / Extra Mural Studies students must adhere to the following:

Students will complete an industry experience placement in either viticulture and / or oenology as part of OENOLOGY 3500WT Industry Experience (Viticulture & Oenology) III.

**Elective Courses**

To satisfy the requirements for Elective Courses students must complete courses to the value of 12 units.

AGRIBUS 3017WT *Business Management for Applied Sciences III* (3 units)
ENV BIOL 3009 *Ecophysiology of Plants III* (3 units)
PLANT SC 3500WT *Biotechnology in the Food & Wine Industries III* (3 units)
PLANT SC 3505WT *Soil and Plant Nutrition III* (3 units)
SOIL&WAT 3017WT *Soil & Water: Management & Conservation III* (3 units)
SOIL&WAT 3016WT *Soil Ecology and Nutrient Cycling III* (3 units)
SOIL&WAT 3020WT *GIS for Agriculture & Natural Resource III* (3 units)
VITICULT 3500WT *Grape and Wine Industry Practice, Policy and Communication III* (3 units)
PLANT SC 3515WT *Plant Biotechnology III* (3 units)
FOOD SC 3550WT *Brewing Technology & Beer Production III* (3 units)

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