Bachelor of Viticulture and Oenology (BVitOenol)

Program Code

BVITO

Program Minimum Units

96

Standard Duration

4 Years

Program Faculty

Faculty of Sciences

AQF Level

07

Academic Year

2019

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.

Conditions

*Interruption of program:* Students must apply for permission from the Executive Dean or delegate before taking a Leave of Absence. Any extension of the leave without approval will result in the loss of place in the program but an application may be made to be re-admitted to the program subject to the admission procedures in place at the time.
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 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 which may include other undergraduate courses offered by the University that are not offered by the Faculty of Sciences up to the value of 6 units in total.
3. Level I courses not exceeding 30 units
4. Work based training / extra mural studies
5. Broadening experience

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 3 units from the following:
BIOLOGY 1001 Fundamentals of Biology (3 units)
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 1110 Foundations of Chemistry IA (3 units)
CHEM 1210 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:
AGRIC 2500WT Agricultural Biochemistry II (3 units)
AGRIC 2510WT Agricultural Genetics 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)
VITICULT 2500WT Viticultural Science II (3 units)
SOIL&WAT 2500WT Soil and Water Resources II (3 units)

Level III

All of the following courses must be completed:
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)
AGRIC 3530WT Horticultural Production and Quality (3 units)
ENTREP 3900 eChallenge (3 units)
ENV BIOL 3009 Ecophysiology of Plants III (3 units)
FOOD SC 3550WT Brewing Technology & Beer Production III (3 units)
FREN 3215WT French for Grape Growers, Wine Makers & Wine Lovers (3 units)
PLANT SC 3500WT Biotechnology in the Food & Wine Industries III (3 units)
PLANT SC 3505WT Soil and Plant Nutrition III (3 units)
PLANT SC 3515WT Plant Biotechnology III (3 units)
PLANT SC 3530WT Food Production in a Future Climate III (3 units)
SCIENCE 3500 Science International Study Tour (3 units)
SOIL&WAT 3016WT Soil Ecology and Nutrient Cycling III (3 units)
SOIL&WAT 3017WT Soil & Water: Management & Conservation III (3 units)
SPATIAL 3020WT GIS for Agriculture & Natural Resource III (3 units)
VITICULT 3500WT Grape and Wine Industry Practice, Policy and Communication III (3 units)
SCIENCE 3200 Communicating Science III (3 units)
SCIENCE 3510 Science International Study Tour B (3 units)
SCIENCE 3550 International Experience III (3 units)

or
other undergraduate courses offered by the University that are available to the student.

**Broadening Experience**

The broadening experience requirement can be met by any of the following:

Study abroad or exchange

or

Courses to the value of at least 3 units from the following:
- SCIENCE 3500 *Science International Study Tour* (3 units)
- SCIENCE 3510 *Science International Study Tour B* (3 units)
- SCIENCE 3550 *International Experience III* (3 units)

or

Courses to the value of 6 units from the following:
- SCIENCE 3200 *Communicating Science III* (3 units)

and

courses outside the major area of study.

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