AGRI50001 Exploring French Wine, Food and Culture

Credit Points:	25
Level:	5 (Graduate/Postgraduate)
Dates & Locations:	2016, Parkville This subject commences in the following study period/s: March, Parkville - Taught on campus.
Time Commitment:	Contact Hours: 90 hours (two week field trip to France and pre-departure seminars) Total Time Commitment: 340 hours
Prerequisites:	To enrol in this subject, you must be admitted in the Graduate Certificate in Global Wine Studies or the Professional Certificate in Global Wine Studies. This subject is not available for students admitted in any other courses.

Subject	Study Period Commencement:	Credit Points:
UNIB30008 Wines of the World	February, July	12.50

Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	For the purposes of considering requests for Reasonable Adjustments under the Disability Standards for Education (Commonwealth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Overview, Objectives, Assessment and Generic Skills sections of this entry. It is University policy to take all reasonable steps to minimise the impact of disability upon academic study, and reasonable adjustments will be made to enhance a student's participation in the University's programs. Students who feel their disability may impact on meeting the requirements of this course are encouraged to discuss this matter with the Student Equity and Disability Support Team: http://www.services.unimelb.edu.au/disability/
Contact:	Lauren Sotiropoulos, Program Coordinator T: +61 3 9810 3234 E: **globalwines@commercial.unimelb.edu.au** **(mailto:globalwines@commercial.unimelb.edu.au)**
Subject Overview:	The subject would consist of three preparatory learning sessions before embarking on the French field trip. Following this field trip students will be required to complete an assignment on the French wine industry and how it reflects on French culture, influences the global wine industry, and in effect, wine business culture in Australia. Students will also complete tutorial style sessions on the basics of French culture and language taught by French Studies in the Faculty of Arts prior to embarking on the field trip. On the 14 day field trip to France, students will visit the 3 iconic wine regions; Champagne, based in Reims; Burgundy based in Dijon; and Bordeaux, based in Bordeaux. The field trip will focus on vineyards, viticultural practices, wine production, wine styles and the wine, food and business culture of these regions.
Learning Outcomes:	The objective of this subject is to provide: # an international capstone component to the current breadth sequence in wine # students with a greater depth of understanding within wine while situating knowledge in a broad and international intellectual and cultural framework, developing capacity for graduates to work adaptively in settings that are professionally, culturally and geographically diverse. # an opportunity for students to experience the international wine industry *in situ* in France and explore the evolving patterns of global interconnection within the wine industry together with its cultural diversity

	# students with experiences in foreign languages (French) which explicitly address cross# cultural communication issues and provide training in language and intercultural skills
Assessment:	40% pre-assignment essay (3500 words) 10% oral group presentation (10 mins) 20% field trip journal 30% blog to be developed from journal (2500 words)
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Links to further information:	http://www.commercial.unimelb.edu.au/globalwine/
Related Course(s):	Graduate Certificate in Global Wine Studies Professional Certificate in Global Wine Studies