

208-206 Vineyard & Winery Operations S-A

Credit Points:	12.500
Level:	Undergraduate
Dates & Locations:	2008, This subject commences in the following study period/s: Semester 1, - Taught on campus.
Time Commitment:	Contact Hours: Subject is offered by flexible delivery. Prior to the residential school, students receive a printed subject guide, subject notes (these take the place of face-to-face lectures) and a practical book. Students attend a one-week residential school at Dookie Campus in the week prior to the commencement of Semester 1. Practical sessions in the campus vineyard, winery, laboratory and tasting rooms are undertaken during the residential school. In the subject guide, students receive a planner outlining the work that must be completed on a weekly basis throughout the semester Total Time Commitment: Not available
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	<p><p>For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Student Support and Engagement Policy, academic requirements for this subject are articulated in the Subject Overview, Learning Outcomes, Assessment and Generic Skills sections of this entry.</p> <p>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 subject are encouraged to discuss this matter with a Faculty Student Adviser and Student Equity and Disability Support: http://services.unimelb.edu.au/disability</p></p>
Coordinator:	Mr Geoff Bath
Subject Overview:	<p>The subject Vineyard and Winery Operations for Quality Wine Production II is the second of two units that provides students with the basic knowledge and skills to prepare management strategies to maximise the quality and yield of grapevines along with a basic knowledge of the principles and practices of wine production.</p> <p>The subject introduces students to grape handling and fermentation. Evaluation of wine, styles and flavour characteristics are refined using basic sensory processes.</p> <p>On completion of the subject students should be able to:</p> <ul style="list-style-type: none"> # demonstrate the skills and knowledge associated with a number of summer and autumn vineyard operations; and # propose management options for improving grape quality.
Assessment:	Examination (3-hour, 40%), assignments (2 x 2000 words, 40%), practicals (20%). Two assignments are to be completed during the semester, one on viticulture, one on oenology, due at different times in the semester and returned to students prior to the final examination.
Prescribed Texts:	None
Recommended Texts:	Information Not Available
Breadth Options:	This subject is a level 2 or level 3 subject and is not available to new generation degree students as a breadth option in 2008. This subject or an equivalent will be available as breadth in the future.

	Breadth subjects are currently being developed and these existing subject details can be used as guide to the type of options that might be available. 2009 subjects to be offered as breadth will be finalised before re-enrolment for 2009 starts in early October.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Related Course(s):	Bachelor of Agricultural Science Bachelor of Agricultural Science Bachelor of Agriculture Bachelor of Agriculture Bachelor of Food Science