

## 208-814 Wine Technology

<b>Credit Points:</b>	12.50
<b>Level:</b>	9 (Graduate/Postgraduate)
<b>Dates &amp; Locations:</b>	2009, This subject commences in the following study period/s: Semester 1, - Taught on campus.
<b>Time Commitment:</b>	Contact Hours: The subject is offered during Semester 2. Students are expected to devote 12 hours per week to this subject as well as attend a one week compulsory residential school. Total Time Commitment: Not available
<b>Prerequisites:</b>	Concepts in Viticulture and Wine Science Winegrowing Winegrowing Operations
<b>Corequisites:</b>	None
<b>Recommended Background Knowledge:</b>	None
<b>Non Allowed Subjects:</b>	None
<b>Core Participation Requirements:</b>	<p>&lt;p&gt;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.&lt;/p&gt;         &lt;p&gt;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: &lt;a href="http://services.unimelb.edu.au/disability"&gt;http://services.unimelb.edu.au/disability&lt;/a&gt;&lt;/p&gt;</p>
<b>Coordinator:</b>	Mr David Mark Hayward
<b>Contact:</b>	Postgraduate Officer, Melbourne School of Land and Environment, Email: msle-pgcoursework@unimelb.edu.au or Mr David Hayward
<b>Subject Overview:</b>	<p>On completion of this subject, students should be able to:</p> <ul style="list-style-type: none"> <li>- To prepare basic design strategies for the efficient processing of grapes and be able to produce a simple winery layout that meets set production, environmental and safety requirements</li> <li>- Determine refrigeration requirements for a winery</li> <li>- Prescribe optimum wine storage requirements</li> <li>- Propose strategies for the management and disposal of liquid and solid winery waste</li> <li>- Analyse wine packaging requirements with respect to storage, transport and marketing influences.</li> </ul>
<b>Assessment:</b>	Assignments (15%+15%+20%) 50% Examination (3 hours) 50%
<b>Prescribed Texts:</b>	None

<b>Recommended Texts:</b>	Rankine, B. 1991, Making Good Wine. Macmillan, South Melbourne.
<b>Breadth Options:</b>	This subject is not available as a breadth subject.
<b>Fees Information:</b>	Subject EFTSL, Level, Discipline & Census Date, <a href="http://enrolment.unimelb.edu.au/fees">http://enrolment.unimelb.edu.au/fees</a>
<b>Related Course(s):</b>	Master of Wine Technology and Viticulture