

449AA Graduate Certificate in Wine Technology and Viticulture

Year and Campus:	2010 - Dookie
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Level:	Graduate/Postgraduate
Duration & Credit Points:	50 credit points taken over 12 months full time. This course is available as full or part time.
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Course Overview:	<p>The course has been developed for employees in the viticulture and/or oenology sectors of the Wine Industry, people currently employed in different careers who wish to gain employment in the wine industry, or people who are establishing or operating their own vineyard and/or winery.</p> <p>Students are introduced to the science of viticulture and wine. An integrated approach to viticulture and oenology exposes students to all operations undertaken throughout the yearly cycle on a vineyard and in a winery.</p> <p>This course is offered by distance education. Students receive learning guides via the subject website and attend a residential school for most subjects. The Graduate Certificate is one year part time and comprises the first four subjects of the Graduate Diploma and Masters programs.</p> <p>The courses are offered from the Dookie Campus of the University of Melbourne. The course has been developed for employees in the viticulture and/or oenology sectors of the wine industry or people who are establishing or operating their own vineyard and/or winery.</p>
Objectives:	<p>On completion of this course, students should be able to:</p> <ul style="list-style-type: none"> # understand and utilise the principles of chemistry and microbiology as they apply to grape production and wine making; # interpret financial information and budgeting for decision-making under conditions of incomplete knowledge, risk and uncertainty; # devise and implement integrative management practices and techniques for the production of quality grapes and wine; # analyse wine quality using chemical and sensory techniques.
Course Structure & Available Subjects:	<p>These four subjects introduce students to the science of viticulture and wine, and key concepts of financial management relevant to analysing situations, evaluating alternative actions, implementing actions and exercising control. The two winegrowing subjects take an integrated approach to viticulture and oenology, and on completion students will have reviewed all operations undertaken throughout the yearly cycle on a vineyard and in a winery.</p> <p>Attendance at residential schools is compulsory and the work undertaken during this time is generally worth 20% of the final assessment. Each residential school is a week long and provides the opportunity to complete practical sessions in the campus vineyard, winery, laboratories and tasting facilities. A tour to vineyards and wineries may be incorporated into residential schools.</p> <p>All four subjects in the Graduate Certificate in Wine Technology and Viticulture are offered by distance education. For each subject students will receive:</p> <ul style="list-style-type: none"> # Access to the subject website # Online course notes # Residential School Practical Book

Throughout their course students will have access to subject coordinators and other relevant staff via phone and email. During the residential school students will have access to the following facilities:

- # Teaching winery
- # Vineyard
- # Wine laboratory
- # Tasting room
- # Classroom
- # Accommodation and recreational facilities

The Graduate Certificate in Wine Technology and Viticulture will require the completion of four compulsory subjects of course work over a minimum of 12 months. This allows students to experience the annual cycle of operations that occur in vineyards and wineries.

Subject Options:**Graduate Certificate in Wine Technology and Viticulture**

The course is conducted part time over one year and includes distance education-based study and residential workshops based at the Dookie Campus.

Subject	Study Period Commencement:	Credit Points:
AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50
AGRI90031 Winegrowing	Semester 1	12.50
AGRI90013 Financial Management for Agribusiness	September	12.50
AGRI90032 Winegrowing Operations	Semester 2	12.50

Students with a strong background in finance may choose an alternate subject in lieu of 208-277 Financial Management for Agribusiness

Subject	Study Period Commencement:	Credit Points:
AGRI90014 Managing Markets	June	12.50
AGRI90017 Operations and Decision Making	September	12.50
NRMT90021 Project Management	June	12.50

Note

Student with a strong background in Finance may choose an alternate subject in lieu of 208722.

Alternative subjects include:

- 208 724 Managing Markets
- 208 729 Operations & Decision Making
- 208 730 Project Management

Entry Requirements:

The Graduate Certificate can articulate into the Graduate Diploma or Masters in Wine Technology and Viticulture program.

Eligibility

2. The Selection Committee will evaluate the applicant's ability to pursue successfully the course using the following criteria -

- # an undergraduate degree; or
- # a TAFE or Higher Education Advanced Diploma in an appropriate discipline and 3 years full time, documented, relevant work experience, or equivalent; or
- # a TAFE Diploma in an appropriate discipline and 4.5 years, full time, documented, relevant work experience, or equivalent,
- # 6 years full time, documented, relevant work experience, including at least 3 years in a supervisory role.

Selection

	2. The Selection Committee may conduct interviews and tests and call for referees reports and employer references to elucidate any of the matters referred to above.
Core Participation Requirements:	It is University policy to take all 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. This course requires all students to enrol in subjects where they must actively and safely contribute to laboratory activities and field trips. Students who feel their disability will impact on meeting this requirement are encouraged to discuss this matter with the Subject Coordinator and Disability Liaison Unit.
Further Study:	On successful completion of the Graduate Certificate, students can articulate into Second Year of the Graduate Diploma in Wine Technology and Viticulture.
Graduate Attributes:	The Melbourne Experience enables our Graduates to become: Academically excellent Our Graduates will be expected to: -have strong sense of intellectual integrity and the ethics of scholarship -have in-depth knowledge of their specialist discipline(s) -reach a high level of achievement in writing, generic research activities, -problem-solving and communication -be critical and creative thinkers, with an aptitude for continued self directed learning -be adept at learning in a range of ways, including through information and communication technologies Knowledgeable across disciplines Our graduates will be expected to: -examine critically, synthesise and evaluate knowledge across a broad range of disciplines -expand their analytical and cognitive skills through learning experiences in diverse subjects -have the capacity to participate fully in collaborative learning and to confront unfamiliar problems -have a set of flexible and transferable skills for different types of employment. Leaders in communities Our graduates will be expected to: -initiate and implement constructive change in their communities, including professions and workplaces -have excellent interpersonal and decision-making skills, including an awareness of personal strengths and limitations -mentor future generations of learners -engage in meaningful public discourse, with a profound awareness of community needs Attuned to cultural diversity Our graduates will be expected to : -Value different cultures -be well-informed citizens able to contribute to their communities wherever they -choose to live and work -have an understanding of the social and cultural diversity in our community -respect Indigenous knowledge, cultures and values Active global citizens Our graduates will be expected to: -accept social and civic responsibilities -be advocates for improving the sustainability of the environment -have a broad global understanding, with a high regard for human rights, equality and ethics.
Generic Skills:	It is expected students will develop: <ul style="list-style-type: none"> # Ability to plan work, use time effectively and manage small projects # capacity to articulate knowledge and understanding in oral and written presentations and to allow informed dialogue with individuals and groups from industry, government and the community
Links to further information:	http://www.wine.unimelb.edu.au/