

AGRI10039 Australia in the Wine World

Credit Points:	12.50
Level:	1 (Undergraduate)
Dates & Locations:	2010, Dookie This subject commences in the following study period/s: February, Dookie - Taught on campus. June, Dookie - Taught on campus. None
Time Commitment:	Contact Hours: One-week intensive block. Total Time Commitment: One-week intensive block. Students are required to undertake some reading prior to attending the block and complete 4 online quizzes and their practical book following the block. The theory examination is held during the examination period. The practical exam is held during the teaching block.
Prerequisites:	None
Corequisites:	None
Recommended Background Knowledge:	None
Non Allowed Subjects:	None
Core Participation Requirements:	Attend and participate in all aspects of the week long teaching block For the purposes of considering request for Reasonable Adjustments under the Disability Standards for Education (Cwth 2005), and Students Experiencing Academic Disadvantage Policy, academic requirements for this subject are articulated in the Subject Description, Subject Objectives, Generic Skills and Assessment Requirements of this entry. The University is dedicated to provide support to those with special requirements. Further details on the disability support scheme can be found at the Disability Liaison Unit website: http://www.services.unimelb.edu.au/disability/
Coordinator:	Mr David Hayward
Contact:	Please Note: Places in each intensive offering are limited. Students wishing to enrol in Australia in the Wine World must contact Jacinta Way prior to enrolling to ensure their place. Also, if you withdraw from the subject, please advise Jacinta so she can offer your reserved place to another student Administrative Contact: Ms Jacinta Way, Dookie Campus, Melbourne School of Land & Environment Telephone: (03) 5833 9292 Email jway@unimelb.edu.au (mailto:jway@unimelb.edu.au)
Subject Overview:	The objective of this subject is to introduce students to the Australian wine industry and its role in world wine production. The content includes: # evolution of the grapevine; # history of viticulture and winemaking; # main grape varieties of the world and their distribution; # chemistry of winemaking; # wine tasting; # appellation and the culture of wine;

	<ul style="list-style-type: none"> # world wine regions including France and Germany, Spain, Portugal and Italy, North America, South America, South Africa, New Zealand and Australia; # Australian wine regions and production; # the global wine trade and Australia's export markets; and # wine, food, health and culture.
Objectives:	As above
Assessment:	Examination - Theory (2 hours) = 40% (During Teaching Block) Examination - Practical (1 hours) = 20% (During teaching block) 4 online quizzes = 20% (one each week following the teaching block) Practical book = 20% (Submitted 4 weeks after the teaching block)
Prescribed Texts:	Geddes, Robert "A good nose and great legs"
Recommended Texts:	Information Not Available
Breadth Options:	<p>This subject potentially can be taken as a breadth subject component for the following courses:</p> <ul style="list-style-type: none"> # Bachelor of Arts (https://handbook.unimelb.edu.au/view/2010/B-ARTS) # Bachelor of Biomedicine (https://handbook.unimelb.edu.au/view/2010/B-BMED) # Bachelor of Commerce (https://handbook.unimelb.edu.au/view/2010/B-COM) # Bachelor of Environments (https://handbook.unimelb.edu.au/view/2010/B-ENVS) # Bachelor of Music (https://handbook.unimelb.edu.au/view/2010/B-MUS) # Bachelor of Science (https://handbook.unimelb.edu.au/view/2010/B-SCI) # Bachelor of Engineering (https://handbook.unimelb.edu.au/view/2010/355AA) <p>You should visit learn more about breadth subjects (http://breadth.unimelb.edu.au/breadth/info/index.html) and read the breadth requirements for your degree, and should discuss your choice with your student adviser, before deciding on your subjects.</p>
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	Information Not Available
Notes:	Tasting of wines is required in this course and can not be exempt.