

# MC-WTVIT Master of Wine Technology and Viticulture

<b>Year and Campus:</b>	2010 - Dookie								
<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>Level:</b>	Graduate/Postgraduate								
<b>Duration &amp; Credit Points:</b>	150 credit points taken over 18 months full time. This course is available as full or part time.								
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<b>Contact:</b>	Dookie Campus Course Enquiries Ms Jacinta Way Phone: +61 (03) 5833 9292 Fax: + 61 (03) 5833 9201 Email: <a href="mailto:jway@unimelb.edu.au">jway@unimelb.edu.au</a>								
<b>Course Overview:</b>	<p>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. The first year of study introduces students to the science of viticulture and wine, and key aspects of financial management relevant to analysing situations, evaluating alternative actions, implementing actions and exercising control. 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>The second year combines advanced studies in viticulture and oenology with a special investigatory subject allowing students to further explore specific areas of interest within the Wine Industry.</p> <p>The third year allows students to refine their viticulture and wine production skills and knowledge, as well as managing the human resources associated with operating a winegrowing enterprise. For students wishing to pursue a career in grape or wine research, the opportunity exists to undertake a major research project.</p>								
<b>Objectives:</b>	<ul style="list-style-type: none"> <li># to understand and utilise the principles of chemistry and microbiology as they apply to grape production and wine making;</li> <li># to compare and analyse the wine production regions and styles within Australia and internationally;</li> <li># to devise, improve and implement integrative management practices and techniques for the production of quality grapes and wine;</li> <li># to critically analyse and modify wine quality using chemical, sensory and blending techniques;</li> <li># to develop appropriate viticultural and oenological responses to changing biophysical, economic and social conditions that impact on the wine industry;</li> <li># to lead and manage in complex and dynamic wine business environments;</li> <li># to foster discussion, debate and exchange of ideas on wine industry topics,</li> <li># to interpret financial information and budgeting for decision-making under conditions of incomplete knowledge, risk and uncertainty</li> </ul>								
<b>Course Structure &amp; Available Subjects:</b>	Students enrolling into the Master of Wine Technology and Viticulture with qualifications in related discipline areas (eg. degrees in viticulture, wine science or oenology) can apply for credit for some or all of the four subjects offered at Graduate Certificate level. Credit is not available for industry experience.								
<b>Subject Options:</b>	<p>Master of Wine Technology and Viticulture</p> <p>The course comprises three years part time or two years full time distance education-based study including residential workshops at <b>Dookie</b> (<a href="http://www.dookie.unimelb.edu.au/">http://www.dookie.unimelb.edu.au/</a>) campus. Attendance at residential workshops 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><b>Part Time Plan</b> <b>Year 1 - Core Subjects</b></p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 60%;">Subject</th> <th style="width: 20%;">Study Period Commencement:</th> <th style="width: 20%;">Credit Points:</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> <td> </td> </tr> </tbody> </table>			Subject	Study Period Commencement:	Credit Points:			
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AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50
AGRI90031 Winegrowing	Semester 1	12.50
AGRI90032 Winegrowing Operations	Semester 2	12.50
AGRI90013 Financial Management for Agribusiness	September	12.50

**Year 2 - Core Subjects**

Subject	Study Period Commencement:	Credit Points:
208-821 Australian Wine - A World Perspective	Not offered 2010	12.50
208-815 Special Studies in Viticulture/Oenology	Not offered 2010	12.50
AGRI90040 Managing Grapevine Physiology	May	12.50
AGRI90041 Advanced Oenology	May	12.50

**Year 3 - Core Subjects**

Subject	Study Period Commencement:	Credit Points:
AGRI90042 Wine Science	Semester 2	12.50
208-814 Wine Technology	Not offered 2010	12.50

**Year 3 - Elective Subjects**

Students Must complete 25 points from the subjects below

Subject	Study Period Commencement:	Credit Points:
NRMT90018 Human Resource Management	April	12.50
AGRI90035 Wine Industry Project	Semester 1, Semester 2	12.50
AGRI90044 Wine Industry Research Project	Semester 1, Semester 2	25
AGRI90043 Advanced Viticulture Techniques	Semester 2	12.50

**Full Time Plan****Year 1 - Core Subjects**

Subject	Study Period Commencement:	Credit Points:
AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50
AGRI90031 Winegrowing	Semester 1	12.50
AGRI90041 Advanced Oenology	May	12.50
AGRI90032 Winegrowing Operations	Semester 2	12.50
AGRI90013 Financial Management for Agribusiness	September	12.50
AGRI90042 Wine Science	Semester 2	12.50

**Year 2 - Core Subjects**

Subject	Study Period Commencement:	Credit Points:
AGRI90040 Managing Grapevine Physiology	May	12.50
208-814 Wine Technology	Not offered 2010	12.50
208-821 Australian Wine - A World Perspective	Not offered 2010	12.50

	208-815 Special Studies in Viticulture/Oenology	Not offered 2010	12.50
<b>Year 2 - Elective Subjects</b>			
	<b>Subject</b>	<b>Study Period Commencement:</b>	<b>Credit Points:</b>
	NRMT90018 Human Resource Management	April	12.50
	AGRI90035 Wine Industry Project	Semester 1, Semester 2	12.50
	AGRI90044 Wine Industry Research Project	Semester 1, Semester 2	25
	AGRI90043 Advanced Viticulture Techniques	Semester 2	12.50
<b>Entry Requirements:</b>	<p>The minimum entry requirement is an undergraduate degree at pass level, plus a minimum of 6 years of relevant work experience (eg. relevant industry experience in the professional and/or managerial aspects of viticulture and/or wine production); or,</p> <p>Successful completion of the Graduate Diploma in Wine Technology and Viticulture; or,</p> <p>Successful completion of the Graduate Certificate in Wine Technology and Viticulture with an average grade of 65% or higher</p> <p>The Selection Committee may conduct interviews and tests and call for referee reports and employer references to elucidate any of the matters referred to above.</p> <p>Completion of the Graduate Certificate of Wine Technology and Viticulture gives advanced standing of 50 points into the Master of Wine Technology and Viticulture. Completion of the Graduate Diploma of Wine Technology and Viticulture gives advanced standing of 100 points into the Master of Wine Technology and Viticulture. Students with an honours degree (or equivalent) from a cognate discipline may apply for credit in some or all of the subjects offered at the Graduate Certificate level.</p>		
<b>Core Participation Requirements:</b>	<p>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.</p>		
<b>Further Study:</b>	<p>Phd Studies</p> <p>The Melbourne School of Land &amp; Environment supervises doctoral research in this area. Three years full time or part-time equivalent.</p>		
<b>Graduate Attributes:</b>	<p>In addition to learning specific technical skills and knowledge that will assist graduate students in their future careers in the wine, viticulture or associated industries, in this course students will develop generic skills and attributes that will assist them in their chosen career path. These include:an advanced understanding of the changing knowledge base in the specialist area;an ability to evaluate and synthesise the research and professional literature in the discipline;advanced skills and techniques applicable to the discipline;well-developed problem-solving abilities in the discipline area, characterised by flexibility of approach;advanced competencies in areas of professional expertise and/or scholarship;a capacity to articulate their knowledge and understanding in oral and written presentations;an advanced understanding of the international context and sensitivities of the specialist area;an appreciation of the design, conduct and reporting of original research;a capacity to manage competing demands on time, including self-directed project work;a profound respect for truth and intellectual integrity, and for the ethics of scholarship;an appreciation of the ways in which advanced knowledge equips the student to offer leadership in the specialist area;the capacity to value and participate in projects which require team-work;The Melbourne experience enables our graduatesan understanding of the significance and value of their knowledge to the wider community (including business and industry); a capacity to engage where appropriate with issues in contemporary society; and where appropriate, advanced working skills in the application of computer systems and software and a receptiveness to the opportunities offered by new technologies.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</p>		

	<p>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 experinces in diverse subjects -have the capacity to participate fully in collaborative learning and to confront unfamiliar problems -have a 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 contibute 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.</p>
<p><b>Generic Skills:</b></p>	<ul style="list-style-type: none"> <li># A profound respect for truth, intellectual and professional integrity, and the ethics of scholarship</li> <li># Capacity for independent critical thought, rational inquiry and self-directed learning and research</li> <li># An ability to derive, interpret and analyse social, technical or economic information from primary and other sources</li> <li># Awareness of and ability to utilise appropriate communication technology and methods for the storage, management and analysis of data</li> <li># Capacity for creativity and innovation, through the application of skills and knowledge</li> <li># Ability to integrate information across a relevant discipline to solve problems in applied situations</li> <li># Highly developed computer - based skills to allow for effective on-line learning and communication.</li> <li># Highly developed written communication skills to allow informed dialogue with individuals and groups from industry, government and the community</li> <li># Highly developed oral communication skills to allow informed dialogue and liaison with individuals and groups from industry, government and the community.</li> <li># Appreciation of social and cultural diversity from a regional to a global context</li> <li># Ability to plan work, use tiome effectrively and manage small projects</li> <li># Capacity to articulate knowledge and understanding in oral and weritten presentations and to allow informed dialogue with individuals and groups from industry, government and the community.</li> <li># Ability to participate effectively as a member of a team</li> <li># Ability to plan work, use time effectvely and manage small projects</li> </ul>
<p><b>Links to further information:</b></p>	<p><a href="http://www.wine.unimelb.edu.au">www.wine.unimelb.edu.au</a></p>