

AGRI90033 Wine Technology

Credit Points:	12.50												
Level:	9 (Graduate/Postgraduate)												
Dates & Locations:	2011, Dookie This subject commences in the following study period/s: Semester 1, Dookie - Taught on campus. This subject's contact hours are delivered via a 4 day residential school, and then via the Learning Management System (LMS) online												
Time Commitment:	Contact Hours: 4 day compulsory residential school Total Time Commitment: Student are expected to devote 12 hours per week to this subject.												
Prerequisites:	The prerequisites for this subject are; <table border="1" data-bbox="387 629 1485 891"> <thead> <tr> <th>Subject</th> <th>Study Period Commencement:</th> <th>Credit Points:</th> </tr> </thead> <tbody> <tr> <td>AGRI90030 Concepts in Viticulture and Wine Science</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>AGRI90031 Winegrowing</td> <td>Semester 1</td> <td>12.50</td> </tr> <tr> <td>AGRI90032 Winegrowing Operations</td> <td>Semester 2</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50	AGRI90031 Winegrowing	Semester 1	12.50	AGRI90032 Winegrowing Operations	Semester 2	12.50
Subject	Study Period Commencement:	Credit Points:											
AGRI90030 Concepts in Viticulture and Wine Science	Semester 1	12.50											
AGRI90031 Winegrowing	Semester 1	12.50											
AGRI90032 Winegrowing Operations	Semester 2	12.50											
Corequisites:	None												
Recommended Background Knowledge:	None												
Non Allowed Subjects:	None												
Core Participation Requirements:	Attend the one week residential school. 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:	Melbourne School of Land & Environment Student Centre Ground Floor, Land & Food Resources (building 142) <i>Enquiries</i> Phone: 13 MELB (13 6352) Email: 13MELB@unimelb.edu.au (mailto:13MELB@unimelb.edu.au)												
Subject Overview:	This subject investigates the processes involved in desining or upgrading a winery. Subject content includes; <ul style="list-style-type: none"> # Preparing basic design strategies for the processing of fruit # Designing an efficient layout to handle projected tonnage # Establishing refrigeration and energy requirements # Calculating wine storage and equipment needs to meet forecast production # Developiong strategies to manage winery waste in an environmentally sound manner # Investigating building construction and material selection # Evaluating the application of different winemaking equipment and technologies on the final winemaking outcome 												
Objectives:	As above												

Assessment:	Assignment 1 = 30% of total marks (due week 4)Assignment 2 = 10% of total marks (due week 6)Assignment 3 = 60% of total marks (due week 12)
Prescribed Texts:	None
Breadth Options:	This subject is not available as a breadth subject.
Fees Information:	Subject EFTSL, Level, Discipline & Census Date, http://enrolment.unimelb.edu.au/fees
Generic Skills:	None
Related Course(s):	Master of Wine Technology and Viticulture