

AGRI90033 Wine Technology

Credit Points:	12.50														
Level:	9 (Graduate/Postgraduate)														
Dates & Locations:	This subject is not offered in 2012. 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><tr><th>Subject</th><th>Study Period Commencement:</th><th>Credit Points:</th></tr><tr><td>AGRI90030 Concepts in Viticulture and Wine Science</td><td>February</td><td>12.50</td></tr><tr><td>AGRI90031 Winegrowing</td><td>March</td><td>12.50</td></tr><tr><td>AGRI90032 Winegrowing Operations</td><td>July</td><td>12.50</td></tr></table>			Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	February	12.50	AGRI90031 Winegrowing	March	12.50	AGRI90032 Winegrowing Operations	July	12.50
Subject	Study Period Commencement:	Credit Points:													
AGRI90030 Concepts in Viticulture and Wine Science	February	12.50													
AGRI90031 Winegrowing	March	12.50													
AGRI90032 Winegrowing Operations	July	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/														
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