

AGRI90033 Wine Technology

Credit Points:	12.50												
Level:	9 (Graduate/Postgraduate)												
Dates & Locations:	2013, Dookie This subject commences in the following study period/s: April, 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. Residential school to be held 15th - 18th April 2013 at the Dookie campus of the University of Melbourne.												
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="389 660 1485 920"> <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>Not offered 2013</td> <td>12.50</td> </tr> <tr> <td>AGRI90031 Winegrowing</td> <td>Not offered 2013</td> <td>12.50</td> </tr> <tr> <td>AGRI90032 Winegrowing Operations</td> <td>Not offered 2013</td> <td>12.50</td> </tr> </tbody> </table>	Subject	Study Period Commencement:	Credit Points:	AGRI90030 Concepts in Viticulture and Wine Science	Not offered 2013	12.50	AGRI90031 Winegrowing	Not offered 2013	12.50	AGRI90032 Winegrowing Operations	Not offered 2013	12.50
Subject	Study Period Commencement:	Credit Points:											
AGRI90030 Concepts in Viticulture and Wine Science	Not offered 2013	12.50											
AGRI90031 Winegrowing	Not offered 2013	12.50											
AGRI90032 Winegrowing Operations	Not offered 2013	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, Melbourne School of Land & Environment (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