

AGRI90033 Wine Technology

Credit Points:	12.5												
Level:	9 (Graduate/Postgraduate)												
Dates & Locations:	This subject is not offered in 2016. Not offered in 2016 Flexible delivery involving online learning through the Learning Management System (LMS) and attendance at one 4 x day residential school. (Monday - Thursday) Attendance at the school is required for successful completion of this subject.												
Time Commitment:	Contact Hours: 4 day compulsory residential school Total Time Commitment: 170 hours total - including intensive teaching block												
Prerequisites:	<p>The prerequisites for this subject are;</p> <table border="1"> <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>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>August</td> <td>12.50</td> </tr> </tbody> </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	August	12.50
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AGRI90030 Concepts in Viticulture and Wine Science	February	12.50											
AGRI90031 Winegrowing	March	12.50											
AGRI90032 Winegrowing Operations	August	12.50											
Corequisites:	None												
Recommended Background Knowledge:	None												
Non Allowed Subjects:	None												
Core Participation Requirements:	Attend the four day intensive 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 website: http://www.services.unimelb.edu.au/disability/ Students can also email disability-liaison@unimelb.edu.au												
Contact:	sigfredo.fuentes@unimelb.edu.au (mailto:sigfredo.fuentes@unimelb.edu.au)												
Subject Overview:	<p>This subject investigates the processes involved in desining or upgrading a winery. Subject content includes;</p> <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. 												
Learning Outcomes:	As above												
Assessment:	2000-3000 word online assignment of short answer questions due approximately Week 8 of Semester 1 worth 40% 2000 word major assignment due approximately Week 12 of Semester 1 worth 60%												
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