

AGRI90042 Wine Science

Credit Points:	12.5															
Level:	9 (Graduate/Postgraduate)															
Dates & Locations:	This subject is not offered in 2016. This subject is not offered in 2016															
Time Commitment:	Contact Hours: 5-day compulsory residential school at the Dookie campus - approximately 40 hours Total Time Commitment: 170 hours															
Prerequisites:	<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> <tr> <td>AGRI90041 Advanced Oenology</td> <td>Not offered 2016</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	AGRI90041 Advanced Oenology	Not offered 2016	12.50
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AGRI90031 Winegrowing	March	12.50														
AGRI90032 Winegrowing Operations	August	12.50														
AGRI90041 Advanced Oenology	Not offered 2016	12.50														
Corequisites:	None															
Recommended Background Knowledge:	None															
Non Allowed Subjects:	None															
Core Participation Requirements:	Attend the 5 day intensive school at the Dookie campus. 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/															
Contact:	sigfredo.fuentes@unimelb.edu.au (mailto:sigfredo.fuentes@unimelb.edu.au%20)															
Subject Overview:	<p>This subject explores the chemistry, microbiology and biochemistry of wine production. The microbiology of yeast and bacteria is examined and isolation, identification and enumeration techniques are investigated. Biochemical reactions of significance to winemaking are investigated. Enzyme chemistry and proteins are examined as well as lipid membrane chemistry, metabolism and carbohydrate chemistry.</p> <p>Classes and properties of simple organic compounds are examined as well as the chemical behaviour of organic substances and the structural characteristics of biologically important molecules. The behaviour of the chemical components of wine are studied, along with the interaction between the various constituents including phenolic compounds, volatile compounds, aldehydes, carbohydrates, acids and sulphur dioxide.</p>															
Learning Outcomes:	N/A															
Assessment:	1000 word practical report - 1000 words due mid semester worth 25% 1500 word assignment due mid semester worth 25% 2500 words assignment (200-300 word proposal due mid semester; 2500 word essay due end-of0semester) worth 50%															
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 Postgraduate Diploma in Food Science