

Certificate in Grapegrowing & Winemaking 2010

Faculty of Science and Technology
Te Manga-Pūtaiao-Hangarau

The Certificate in Grapegrowing and Winemaking is a full-time one year Level 4 programme (or equivalent part-time), that offers you stimulating studies and provides a pathway to a career in many aspects of grapegrowing and winemaking. The Certificate in Grapegrowing and Winemaking programme enables graduates to pursue a professional career in the viticulture and winemaking industry. In particular, the programme is designed to:

- provide graduates with a wide range of skills in grapegrowing and winemaking
- act as a bridging programme for those who are interested in higher level qualifications in viticulture or wine science.

There are two entry points per year:

- February - (full-time or part-time)
- July - (part-time only)

You are welcome to make an appointment to discuss your study options with our staff and to view our facilities.

If you have any questions please feel free to contact us.

Marion, Wine Science/Viticulture Secretary
Faculty of Science & Technology
Phone: (06) 974 8942 or 0800 348 494
Email: marion@eit.ac.nz



Te Whare Takiura o Kahungunu

FUTURE PATHWAYS/EMPLOYMENT OPPORTUNITIES

Possible jobs and career opportunities can include:

- Vineyard worker
- Vineyard Manager
- Contractor
- Grower liaison
- Technical field representative
- Cellarhand
- Cellar Supervisor
- Assistant Winemaker
- Owner/operator of winery/vineyard
- Winery Laboratory Technician
- Cellar door/wine sales and marketing

Students may also apply to enter higher level programmes such as the EIT Bachelor of Wine Science, Bachelor of Viticulture and Diploma in Wine Marketing.

PROGRAMME SUMMARY

Qualification	EIT Certificate
Programme Level	4
Length	34 weeks
Study Options	Full-time; Part-time
Hours of Study/Class Time	Classes are scheduled between 8am and 5pm, Monday to Friday
Total Number of Credits	120 Credits

PROGRAMME LENGTH

The Certificate in Grapegrowing and Winemaking commences on 8 February 2010 and concludes on 12 November 2010.

Timetables will be available on the EIT website www.eit.ac.nz in September/October, 2009. If you require a paper copy to be sent out to you please contact the secretary.

SEMESTER 1		SEMESTER 2	
PROGRAMME STARTS	Monday 8 February	Classes Start	Monday 21 June
Mid Semester Holidays (Term 1) includes Easter holiday	Friday 2 April - Friday 16 April	Mid Year Holidays	Monday 5 July - Friday 16 July
Term 2 starts	Monday 19 April	Mid Semester Holidays (Term 3)	Monday 27 September - Friday 8 October
Queens Birthday	Monday 7 June	Term 4 starts	Monday 11 October
Semester 1 Ends	Friday 18 June	Hawke's Bay Anniversary Day	Friday 22 October
		Labour Day	Monday 25 October
		PROGRAMME ENDS	Friday 12 November

STUDENT WORK COMMITMENTS

Duration	34 weeks
Hours per week	Approximately 20 hours
Individual Study hours	Approximately 20 hours per week
Credits per semester - for full-time students	60
One credit generally equals	10 student learning hours. Learning hours include both classroom and out-of-class hours.

This programme of study includes holiday or study breaks during which there are no scheduled classes. These breaks usually align with school holidays, but this may not always be the case. Students may find it necessary to spend time during non-teaching weeks working on assignments and other study-related tasks set during the teaching weeks.

ENTRY REQUIREMENTS

A personal interview may be part of the application process.

This programme is open entry, that is, there are no formal academic requirements, but a high level of motivation and interest is recommended.

English Language Entry Requirement

Students are required to have attained an acceptable level of English language fluency. This may be demonstrated in a variety of ways, including successful study in English, approved scores on TOEFL or IELTS (5.0 Academic) tests, completion of accepted international equivalents or completion of an EIT Hawke's Bay assessment.

Entry With Credit

You may already have some knowledge or skills that can be recognised as part of your intended study. This may take a number of different forms including study while at high school, study at a private training establishment, workplace training, other tertiary study, life experiences or voluntary work. If you think you may qualify, you may want to apply for Cross Credit or Recognition of Prior Learning.

- Cross Credit is based on the equivalency of courses or qualifications. You would apply for Cross Credit if you have passed a very similar course at the same level.
- Recognition of Prior Learning (RPL) is based on the assessment of your current knowledge and skills. You would apply for RPL if you had gained the relevant knowledge and skills through life experiences and informal learning situations.

You will be asked to provide details of anything that you would like to be considered as credit toward your intended programme of study, as part of your application.

Applications for RPL and Cross Credit for a course should be made prior to enrolment in that course and no later than two weeks after the start of the course.

For further information and enquiries about RPL and Cross Credit please contact the Faculty of Science and Technology, Viticulture and Wine Science Secretary, phone (06) 974 8942.

ACADEMIC STAFF

Our lecturers are highly trained professionals with particular areas of expertise in viticulture, wine and science. Alongside their teaching responsibilities, staff maintain close links with industry through their active engagement in research.

We value our partnership with students and aim to provide quality education in a supportive environment, encouraging personal growth and professional development.

Staff	Qualifications
Rod Chittenden	Programme Co-ordinator, Certificate in Grapegrowing and Winemaking, Lecturer, <i>Wine Science</i> , MSc Hons, (Wine Science), Dip Tch (Secondary)
Brian Calcinai	Lecturer, <i>Horticulture</i> , BSc (Geology)
Tim Creagh	Lecturer, <i>Viticulture</i> , Dip Wine Science, B App Sci (Viticulture), Dip Marketing
Lisa Farrand-Collins	Lecturer, <i>Horticulture</i> , BSc, Trade Cert (Amenity)
Warren Hales	Lecturer, <i>Agriculture</i> , Trade Cert, CALT, Dip Farm Business Management -
David Jefferd	Lecturer, <i>Agriculture</i> , B Agr Comm, NCAET
David Moore	Lecturer, <i>Wine Science and Biochemistry</i> , BSc (Applied Biology) MSc (Biochemistry), Grad Dip Wine
Gordon Reid	Lecturer, <i>Horticulture</i> , MA (Hons), NCEAT
Nick Sage	Lecturer, <i>Wine Science</i> , BSc, BAppSc (Wine Science)
Ken Sanderson	Lecturer, <i>Wine Science</i> , B Tech (Food Technology)

PRACTICUM / HANDS-ON EXPERIENCE / WORK EXPERIENCE / INDUSTRY-BASED LEARNING

Students are required to carry out two weeks of work experience. Two one-week blocks have been set aside in the timetable for students to obtain experience in an industrial situation. Winemaking work experience will take place during vintage in Semester 1 and viticultural work experience during Semester 2.

Two further optional work experience weeks may also be undertaken. Usually these will occur during study breaks that follow immediately after the relevant compulsory work experience week. Further credits and assessments are associated with these optional work experience courses.

FACILITIES

Facilities include a purpose-built modern teaching and research winery, sensory laboratory, vineyard, glasshouses, and a Centre of Food and Wine Innovation. The world-class laboratory complex is fully equipped for all of the sciences and includes specialist wine analysis equipment and an instrument laboratory that houses advanced chemical analytical instruments including spectrophotometers, High Performance Liquid Chromatograph (HPLC) Gas Chromatograph (GC) and an Atomic Absorption Spectrophotometer (AAS).

A new Food and Wine Building was opened at EIT in May 2004. The building provides a 60 seat tiered lecture theatre and extensive, well-equipped teaching facilities. Within the Food and Wine Building is the Food and Wine Visitor Centre. The aim of the Centre is to provide a focal point for food and wine industry-related activities and to enable EIT to achieve a closer integration with the food and wine industry.

One of New Zealand's largest wine regions is at our doorstep.

If you would like to visit our facilities, please call the Wine Science/Viticulture Secretary.

PROGRAMME INFORMATION

The following is a list of courses (subjects) offered in the Certificate in Grapegrowing and Winemaking for 2010. More detail on individual courses can be obtained from the Programme Co-ordinator and/or the Programme Secretary, School of Viticulture and Wine Science, phone (06) 974 8942.

COURSE DESCRIPTORS

Courses are offered subject to sufficient numbers applying.

A pre-requisite course is one which must have been already completed. The interpretation of completed is at the discretion of the lecturer.

COMPULSORY COURSES

Course No	Brief Description	No of Credits	NZQA Level	Semester Offered
SEMESTER 1				
CHM3.05	Introduction to Chemistry and Microbiology Group chemical properties, write chemical equations and apply these skills to the quality control of consumer products. Provide a basic understanding of microbiological concepts relevant to the winemaking process.	6	3	1
PSC3.01	Soil Properties Understand the importance of soil processes, soil development, soil water and soil properties in aiding and developing plant growth in horticultural/agricultural operation.	6	3	1
PSC3.03	Pests and Diseases Identify the main types of plant pests, diseases and disorders; describe the life cycles of pests and diseases and their prevention and control.	3	3	1
PSC4.01	GROWSAFE® Demonstrate knowledge of how to safely store, handle and use agrichemicals and understand the hazards involved in using agrichemicals.	3	4	1
CCWG4.05	Grape Physiology Understand the functions of the vine, the environmental effects and how they can be manipulated by the grower.	6	4	1
VIT4.01	Grapevine Trellis and Canopy Management Understand the functions of the vine, its growth and how manipulation by the grower can affect wine quality.	6	4	1
WEX3.04	Winemaking Work Experience A To take advantage of “real world” experiences to develop skills, experience a variety of occupations in the winery workplace, establish industry contacts and develop an understanding of the grape and wine business.	3	3	1
WSC3.01	Introduction to Wine Evaluation Develop the skills and techniques involved in assessing wine quality.	3	3	1
WSC4.01	Wine Technology A - Maturation and Harvest Understand grape maturity and harvest in relation to the production of still table wines.	6	4	1
WSC4.02	Wine Technology B - Fermentation Understand fermentation technology as it relates to the production of still table wines. <i>Pre-requisite course: WSC4.01 Wine Technology A</i>	6	4	1
WSC4.05	Evaluation of New Zealand Wines Sensory evaluation of New Zealand table wines.	3	4	1
WSC4.07	Small Scale Winemaking Students will make a small batch of wine.	6	4	1

Course No	Brief Description	No of Credits	NZQA Level	Semester Offered
	SEMESTER 2			
PSC3.02	Soil Management Understand the roles of macro and micro nutrients; carry out soil sample tests; describe modification of soil; physical, chemical and biological properties; identify the major forms of fertiliser and lime available to producers.	6	3	2
PSC3.09	Viticulture Propagation Practice Develop skills and an understanding of grape vine propagation.	3	3	2
PSC3.12	Pruning Viticultural Crops Develop skills and an understanding in grape vine pruning.	3	3	2
VIT4.02	Viticulture Pest and Disease Management Become familiar with pests, diseases and disorders of grapevines and their prevention and control. <i>Pre-requisite course: PSC3.03 Pests and Diseases</i>	6	4	2
VIT4.03	Integrated and Alternative Vineyard Management Become familiar with integrated and alternative vineyard management principles and practices.	3	4	2
VIT4.04	Vineyard Establishment Develop the knowledge and skills required in establishing a vineyard. <i>Pre-requisite courses: VIT4.01 Grapevine Trellis and Canopy Management, PSC3.01 Soil Properties</i>	6	4	2
WEX3.03	Viticulture Work Experience A To take advantage of “real world” experiences to develop skills, experience a variety of occupations in the viticulture workplace, establish industry contacts and develop an understanding of the grape and wine business.	3	3	2
WSC4.03	Wine Technology C - Post Fermentation Understand post fermentation treatments as they relate to the production of still table wines. <i>Pre-requisite course: WSC4.02 Wine Technology B</i>	6	4	2
WSC4.04	Wine Technology D - Wine Production Management Understand post fermentation treatments as they relate to the production of fortified and sparkling wines and to provide a background in employment processes as they relate to the New Zealand Wine and Viticulture industries. <i>Pre-requisite course: WSC4.03 Wine Technology C</i>	6	4	2
WSC4.06	Evaluation of International Wines and Fortified Wines Sensory evaluation of table wines from countries other than New Zealand, sparkling and fortified wines. <i>Pre-requisite courses WSC3.01 Introduction to Wine Evaluation, WSC4.05 Evaluation of New Zealand Wines</i>	3	4	2
WSC4.08	Wine Analysis Develop proficiency in performing routine wine analyses. <i>Pre-requisite: WSC4.07 Small Scale Winemaking</i>	6	4	2
WSC4.09	Winery Engineering Understand the principles, safe operation and care of equipment commonly found in wineries.	6	4	2
	TOTAL	114		

OPTIONAL COURSES - Choose TWO ONLY

Course No	Brief Description	No of Credits	NZQA Level	Semester Offered
AEN3.03	Introductory Tractor Operation Apply knowledge of the legal requirements for operating a tractor safely over flat terrain. Be able to provide basic maintenance and drive a tractor with a range of attached implements.	3	3	1
AEN3.06	Irrigation Fundamentals Develop knowledge of the different types of horticultural irrigation systems and perform irrigation maintenance involving cleaning, checking, maintaining and monitoring a horticultural irrigation system.	3	3	1
AEN3.12	Introduction to Fencing and Structures Develop knowledge and be able to use commonly used fencing equipment and techniques.	3	3	1
WEX3.06	Winemaking Work Experience B To take advantage of “real world” experiences to develop skills, experience a variety of occupations in the winery workplace, establish industry contacts and develop an understanding of the grape and wine business.	3	3	1
WEX3.05	Viticulture Work Experience B To take advantage of “real world” experiences to develop skills, experience a variety of occupations in the viticulture workplace, establish industry contacts and develop an understanding of the grape and wine business.	3	3	2
	TOTAL	6		
	TOTAL FOR THE PROGRAMME	120		

ASSESSMENTS

Assessments include assignments, practical assessments, laboratory reports, tests and examinations. Assessments will be continuous throughout the year.

TRANSFERS/CROSS CREDITS

This qualification has been approved by the New Zealand Qualifications Authority.

A similar qualification may be delivered at a number of other tertiary institutes around New Zealand. If you were to transfer to one of those other institutes, you may be granted academic credit for some of the papers completed but this is at the discretion of the other institute.

Please note: Fees are not transferable between institutes.

ACCREDITATION

The Eastern Institute of Technology (EIT Hawke's Bay) is an accredited tertiary education provider under the provisions of the Education Act 1989.

FEES/COSTS

Please note:

- All costs quoted include GST.
- These fees apply to NZ Citizens and NZ Permanent Residents only.

Programme Fees	\$4489
GROWSAFE® Workbook	\$30
Total	\$4519
See separate section below for International Fees	

ADDITIONAL COSTS

Optional textbooks - booklists will be distributed by Course Co-ordinator	\$100 approximately
GROWSAFE certificate	\$50 approximately
Secateurs	\$70 approximately
Stationery, per year (full time student)	\$40 approximately
Registration of credits with NZQA (optional)	\$70 approximately

EIT Hawke's Bay expects student fees to be paid at least one week prior to the start of the programme.

STUDENT FINANCE

Student Loans and Allowances

Financial assistance for full-time and some part-time students is available through the Student Loan scheme. Some students may also be eligible for Student Allowances. Student Loans and Allowances are administered by Studylink, a service provided by the Ministry of Social Development. For more information and application forms please contact:

STUDYLINK on 0800 88 99 00 or online at www.studylink.govt.nz

Note: International students are not eligible to apply for StudyLink Student Loans and Allowances (see below).

Training Incentive Allowances

Students who have applied to the Department of Work and Income New Zealand for a Training Incentive Allowance must ensure fees are paid prior to the programme start date or we ask that a confirmation of fees letter be handed to the Enrolment Officers.

Scholarships and Grants

You may be eligible to apply for a wide variety of different funding options. Many scholarships or grants are available to new and returning EIT Hawke's Bay students. Each scholarship or grant lists different criteria, such as gender, age or previous experience. To find out more about what is available for you, please call the EIT Infoline on 0800 22 55 348 or visit our website www.eit.ac.nz

APPLICATION PROCESS

Successful applicants will receive a letter of acceptance from the appropriate Faculty and will be asked to confirm their place on the programme. Please contact the Registry Manager on (06) 974 8000, ext 6026 if you wish to discuss enrolment fee payment arrangements.

Please refer to the chart over the page.

INTERNATIONAL STUDENTS

If you do not have permanent residency in New Zealand, there is a different application form and application process and a different fee structure applies. Please contact the International Section on telephone +64 6 974 8902 for the correct application form and for further information regarding fees.

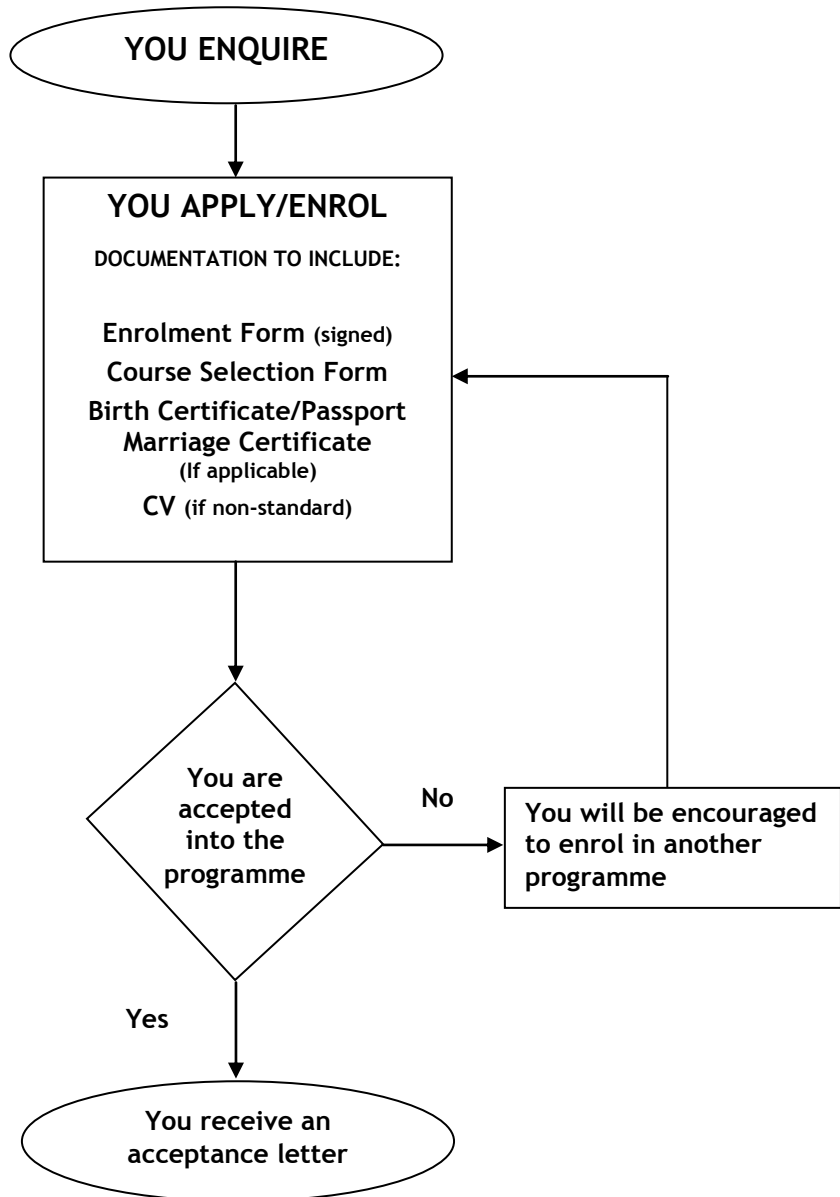
DISCLAIMER

Information contained in this publication is correct at the time of printing, but may be subject to change. While all reasonable efforts will be made to ensure listed programmes/courses are offered and regulations are current, the Institute reserves the right to change content or method of delivery, to withdraw any programme or course of study, or to impose limitations on enrolment, should circumstances require this.

Some programmes/courses mentioned in EIT publications are offered subject to final approval and accreditation or to sufficient enrolments being received.

For the latest information visit our website at www.eit.ac.nz

ENROLMENT PROCESS FLOWCHART



Timetables will be available on the website in September/October, 2009.



Te Whare Takiura o Kahungunu

CERTIFICATE IN GRAPEGROWING AND WINEMAKING 2010 COURSE SELECTION FORM

NAME:

FULL-TIME STUDY: You enrol in all compulsory courses, please tick this box:
And two optional courses.
(please tick appropriate boxes below).

PART-TIME STUDY: Please tick the box(es) below to indicate which courses you wish to enrol in.

COMPULSORY COURSES	COMPULSORY COURSES
SEMESTER 1	SEMESTER 2
CHM3.05 Introduction to Chemistry and Microbiology <input type="checkbox"/>	PSC3.02 Soil Management <input type="checkbox"/>
PSC3.01 Soil Properties <input type="checkbox"/>	PSC3.09 Viticulture Propagation and Practice <input type="checkbox"/>
PSC3.03 Pests and Diseases <input type="checkbox"/>	PSC3.12 Pruning Viticulture Crops <input type="checkbox"/>
PSC4.01 GROWSAFE® <input type="checkbox"/>	VIT4.02 Viticulture Pest & Disease Management <input type="checkbox"/> <i>Pre-requisite course: PSC3.03</i>
CCWG4.05 Grape Physiology <input type="checkbox"/>	VIT4.03 Integrated & Alternative Vineyard Management <input type="checkbox"/>
VIT4.01 Grapevine Trellis and Canopy Management <input type="checkbox"/>	VIT4.04 Vineyard Establishment <input type="checkbox"/> <i>Pre-requisite course:: VIT4.01, PSC3.01</i>
WEX3.04 Winemaking Work Experience A <input type="checkbox"/>	WEX3.03 Viticulture Work Experience A <input type="checkbox"/>
WSC3.01 Introduction to Wine Evaluation <input type="checkbox"/>	WSC4.03 Wine Technology C <input type="checkbox"/> <i>Pre-requisite course: WSC4.02</i>
WSC4.01 Wine Technology A <input type="checkbox"/>	WSC4.04 Wine Technology D <input type="checkbox"/> <i>Pre-requisite course: WSC4.03</i>
WSC4.02 Wine Technology B <input type="checkbox"/> <i>Pre-requisite course: WSC4.01</i>	WSC4.06 Evaluation of International & Fortified Wine <input type="checkbox"/> <i>Pre-requisite courses: WSC3.01, WSC4.05</i>
WSC4.05 Evaluation of New Zealand Wines <input type="checkbox"/>	WSC4.08 Wine Analysis <input type="checkbox"/> <i>Pre-requisite course: WSC4.07</i>
WSC4.07 Small Scale Winemaking <input type="checkbox"/>	WSC4.09 Winery Engineering <input type="checkbox"/>
OPTIONAL COURSES (Choose TWO only)	
AEN3.03 Introductory Tractor Operation <input type="checkbox"/>	WEX3.05 Viticulture Work Experience B <input type="checkbox"/>
AEN3.06 Irrigation Fundamentals <input type="checkbox"/>	
AEN3.12 Introduction to Fencing and Structures <input type="checkbox"/>	
WEX3.06 Winemaking Work Experience B <input type="checkbox"/>	

