

Certificate in Wine 2010 (Distance Learning Programme)

Faculty of Science and Technology
Te Manga-Pūtaiao-Hangarau

The Certificate in Wine is a part-time, two year programme which offers you stimulating studies in grapegrowing and winemaking. It is designed for people wishing to pursue a career in the wine industry, or for those already working within the industry and looking to gain a formal qualification.

In particular, the programme is designed to enable students to develop skills and knowledge in:

- Grapegrowing
- Vineyard Management
- Vineyard Establishment
- Sensory Evaluation of Wine
- Winemaking
- Winery Management
- Wine and Juice Analysis
- Winery Engineering

Career opportunities with this certificate include winemaking, vineyard management and wine retailing. Students who complete this programme may continue their learning in wine science and viticulture in diploma and degree programmes.

This programme is completed through independent learning guided by distance learning packages, complemented by attendance at residential schools where students gain practical experience on campus. These schools are held annually at both EIT Hawke's Bay, New Zealand and at Plumpton College, East Sussex, United Kingdom. Some courses may also be studied online.

The programme commences in February, however it is possible to enrol at a later time as the programme is designed to be flexible.

If you require any further assistance or information at any time please do not hesitate to contact our staff.

The person to contact for assistance is:

Marion, Wine Science/Viticulture Secretary
Faculty of Science and Technology
Phone: (06) 974 8942; 0800 348 494
International: +64 6 974 8942
Email: marion@eit.ac.nz



Te Whare Takiura o Kahungunu

FUTURE PATHWAYS / EMPLOYMENT OPPORTUNITIES

Graduates will be able to apply for a wide variety of positions in the viticulture and wine industries.

Possible jobs and career opportunities can include:

- Vineyard Manager
- Contractor
- Grower liaison
- Technical Field Representative
- Assistant Wine Maker
- Vineyard Leading Hand
- Owner/operator of winery/vineyard
- Cellar Hand
- Cellar Master
- Winery Laboratory Technician
- Cellar door/wine sales and marketing

Further study opportunities:

Degrees in wine science and viticulture can be completed at EIT Hawke's Bay, New Zealand and Plumpton College, Sussex, United Kingdom.

A Diploma in Wine Marketing can be completed at EIT Hawke's Bay, New Zealand.

PROGRAMME SUMMARY

Qualification	EIT Certificate in Wine
Programme Level	4
Length	Normally two years
Study Options	Part-time
Total Number of Credits	84 credits

PROGRAMME LENGTH

The Certificate in Wine commences on 15 February 2010 and concludes on 26 November 2010.

STUDENT WORK COMMITMENTS

Duration	42 weeks
Hours per week	Approximately 10
Credits per year	42
One credit generally equals	10 student learning hours. Learning hours include residential school hours and time to complete assignments.

Typically, a student will complete 42 Credits in each of two years of study. However, students may vary the rate at which credits are completed.

Completion of the residential school (on-campus component) requirements is compulsory. Residential schools of about five days are normally held once per year in late June/early July, and can be completed at Eastern Institute of Technology, New Zealand or Plumpton College, Sussex, UK.

ENTRY REQUIREMENTS

This programme is open entry, which means that 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 (5.5 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 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 Viticulture and Wine Science Secretary, email marion@eit.ac.nz or phone 06 974 8942 or 0800 348 494.

ACADEMIC STAFF

Our lecturers are highly trained professionals with particular areas of expertise in viticulture and winemaking. 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.

The lecturers involved in this programme are:

Grapegrowing	Tim Creagh - Programme Co-ordinator, Certificate in Wine. Lecturer, <i>Viticulture</i> , Dip Wine Science, B App Sci (Viticulture), Dip Marketing Email: tcreagh@eit.ac.nz
Winemaking and Wine Evaluation	David Moore - Lecturer, <i>Wine Science and Biochemistry</i> , MSc (Biochemistry), Grad Dip Wine Email: dmoore@eit.ac.nz Nick Sage : Lecturer, <i>Wine Science</i> , BSc, BAppSc (Wine Science). Email: nsage@eit.ac.nz Ken Sanderson : Lecturer, <i>Wine Science</i> , B Tech (Food Technology) Email: ksanderson@eit.ac.nz
Chemistry	Sian Forlong-Ford : Lecturer, <i>Chemistry</i> , BSc (Hons), Dip Tch - Tertiary Email: sianf@eit.ac.nz
Wine and Food	Celia Kurta , Lecturer, Dip Hotel Management & Admin, London Wine & Spirit Education Trust Certificate and Higher Certificate in Wine Email: ckurta@eit.ac.nz

FACILITIES

Facilities include a purpose-built modern teaching and research winery, sensory laboratory, vineyard, glasshouses, and a centre for 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 tiered seat 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.

Based on the east coast of the North Island, EIT is located in one of New Zealand's premium winegrowing regions with a climate ideally suited to a wide range of grape varieties and wine styles. There are over 40 wineries currently located in Hawke's Bay and a vine area of nearly 4000ha. The well qualified and experienced staff at EIT ensure that close contact is maintained with the wine industry, both locally and throughout New Zealand. The specialist wine sensory facility at EIT is frequently host to industry wine tastings and shows.

Plumpton College

Situated on a 600 hectare estate, the winemaking facilities include two commercial vineyards, well equipped laboratories and a brand new research and commercial winery. Plumpton College has successfully offered courses on wine for many years, and has recently launched Foundation Degrees in Wine Business and Wine Production and the only BSc (Hons) degree in Viticulture and Oenology in the UK, in association with the University of Brighton.

Plumpton College has offered to host the residential schools component of the Certificate in Wine at its Sussex campus, specifically for European students. These are expected to be held in late June/early July of each year.

PROGRAMME INFORMATION

Options

Students are able to choose from a wide range of courses that are available to suit their learning requirements. A minimum of 84 Credits with a minimum of 60 Credits of grapegrowing and winemaking related courses must be obtained to gain the Certificate in Wine.

Students may obtain a Certificate in Wine with an endorsement in either winemaking or grapegrowing. To be eligible for an endorsement, a student must complete all of the compulsory courses for that endorsement and must obtain a minimum of 84 Credits. Students may complete all of the compulsory courses in both winemaking and grapegrowing for a double endorsement, provided they have completed a minimum total of 126 Credits in this programme.

Certificate in Wine (no endorsement)

A total of 84 credits are required.

This option allows students who have specific learning requirements to design a programme to suit their needs. The course CCWG4.01 Introduction to the Wine Industry is compulsory. Students may choose the remaining 78 Credits from any of the courses offered provided that a minimum of 60 of those credits consist of grapegrowing and winemaking related courses.

Some courses have pre- or co-requisites.

A pre-requisite is a course that must be completed before a student's enrolment in another course is confirmed.

A co-requisite is a course that must be completed in the same year as another course.

Note: Credit cannot be counted towards the qualification for BOTH CCWG4.07 Introduction to Grapegrowing AND VIT4.01 Grapevine Trellis and Canopy Management.

Credit cannot be counted towards the qualification for both CCWG4.07 Introduction to Grapegrowing and VIT4.04 Vineyard Establishment.

Certificate in Wine (Winemaking Endorsement)

A total of 84 credits required

Course No	Course	Credits	Residential School	Pre- and Co-requisites	Recommended Year of Study
COMPULSORY COURSES:					
CCWG4.01	Introduction to the Wine Industry	6			1
CCWG4.07	Introduction to Grapegrowing	6	½ day		Either
CCWW3.01	Introduction to Chemistry	3			1
CCWW3.02	Introduction to Microbiology	3	½ day		1
CCWW4.22	Wine and Juice Analysis	6	2 days		Either
CCWW4.16	Appreciation of New Zealand Wines (NZ)	6	1½ days		1
	OR				
CCWW4.21	Appreciation of Wines of the World (UK)	6	1½ days		1
CCWW4.17	Wine Sensory	6	1½ days	Co-requisite: CCWW4.16 or CCWW4.21	2
WSC4.09	Winery Engineering	6			2
WSC4.01	Wine Technology A: Grape Maturity and Harvest	6	} 1 day		1
WSC4.02	Wine Technology B: Fermentation Technology Red and White Wine	6		Pre-requisite: WSC4.01	1
WSC4.03	Wine Technology C: Post Fermentation Treatment of Wine	6		Pre-requisite: WSC4.02	1
	Sub Total	60			
ELECTIVES (minimum requirement 24 credits)					
CCWG4.08	Regional Food and Wine	3			Either
CCWF4.09	Wine and Food Matching	9			Either
CCWG4.04	Introduction to Soils	6	1 day		Either
CCWG4.05	Grape Physiology	6	½ day	Pre-requisite: CCWG4.01	2
CCWW4.13	Alcohol and Society	3			Either
CCWW4.23	Wine Science	3			Either
PSC3.02	Soil Management	6	½ day		2
PSC3.03	Pests and Diseases	3			Either
PSC3.09	Viticulture Propagation Practice	3	1 day		2
PSC3.12	Pruning Viticulture Crops	3	1 day		2
VIT4.02	Viticulture Pest and Disease Management	6	½ day	Pre- or co-requisite: PSC3.03	2
VIT4.03	Integrated and Alternative Vineyard Management	3	½ day		2
VIT4.04	Vineyard Establishment	6	1 day	Pre-requisites: VIT4.01 and CCWG4.04	2
WSC4.04	Wine Technology D: Wine Production Management	6		Pre-requisite: WSC4.03	2
	ELECTIVES	24			
	TOTAL	84			

Certificate in Wine (Grapegrowing Endorsement)

A total of 84 credits required

Course No	Course	Credits	Residential School	Pre- and Co-requisites	Recommended Year of Study
COMPULSORY COURSES:					
CCWG4.01	Introduction to the Wine Industry	6			1
CCWG4.04	Introduction to Soils	6	1 day		1
CCWG4.05	Grape Physiology	6	½ day	Pre-requisite: CCWG4.01	2
CCWW4.01	Introduction to Winemaking	6			1
PSC3.02	Soil Management	6	½ day		2
PSC3.03	Pests and Diseases	3			1
PSC3.09	Viticulture Propagation Practice	3	1 day		2
PSC3.12	Pruning Viticultural Crops	3	1 day		2
VIT4.01	Grapevine Trellis and Canopy Management	6	1 day		1
VIT4.02	Viticulture Pest and Disease Management	6	½ day	Pre-requisite: PSC3.03	Either
VIT4.03	Integrated and Alternative Vineyard Management	3	½ day		2
VIT4.04	Vineyard Establishment	6	1 day	Pre-requisites: VIT4.01 and CCWG4.04	2
	Sub Total	60			
Recommended Courses:					
CCWW3.01	Introduction to Chemistry	3			1
CCWW3.02	Introduction to Microbiology	3	½ day		1
ELECTIVES (minimum requirement 18 credits)					
CCWF4.08	Regional Food and Wine	3			Either
CCWF4.09	Wine and Food Matching	9			Either
CCWW4.22	Wine and Juice Analysis	6	2 days		Either
CCWW4.23	Wine Science	3			Either
CCWW4.13	Alcohol and Society	3			2
CCWW4.16	Appreciation of New Zealand Wines (NZ)	6	1½ days		Either
CCWW4.21	Appreciation of Wines of the World (UK)	6	1½ days		Either
CCWW4.17	Wine Sensory	6	1½ days	Co-requisite: CCWW4.16 or CCWW4.21	2
WSC4.01	Wine Technology A: Grape Maturity and Harvest	6	} 1 day		Either
WSC4.02	Wine Technology B: Fermentation Technology Red and White Wine	6		Pre-requisite: WSC4.01	Either
WSC4.03	Wine Technology C: Post Fermentation Treatment of Wine	6		Pre-requisite: WSC4.02	Either
WSC4.04	Wine Technology D: : Wine Production Management	6		Pre-requisite: WSC4.03	2
WSC4.09	Winery Engineering	6			2
	TOTAL	84			

COURSE DESCRIPTORS

The following is a list of courses (subjects) offered in the Certificate in Wine for 2010. More detail on individual courses can be obtained from the Programme Co-ordinator and/or the Programme Secretary, email marion@eit.ac.nz.

Note: Credit cannot be counted towards the qualification for BOTH CCWG4.07 Introduction to Grapegrowing AND VIT4.01 Grapevine Trellis and Canopy Management.

Course	Description	Pre- and Co-requisite	No of Credits	Residential School	Recommended Year of Study
CCWF4.08	Regional Food and Wine To enable students to identify individual wine districts around the world and in New Zealand. As well as the wine characteristics and strengths, the food specialties - including both the raw product and its finished form will be discussed.	Nil	3	Nil	Either
CCWF4.09	Wine and Food Matching To discover the history of wine and food matching and how it has come about. To identify the elements in both food and wine and how each can affect the other - both positively and negatively.	Nil	9	Nil	Either
CCWG4.01	Introduction to the Wine Industry An understanding of where New Zealand sits in the world wine scene and an introduction to the basic form and growth of grapevines.	Nil	6	Nil	1
CCWG4.04	Introduction to Soils An introduction to soil properties and processes leading to an appreciation of their effect on wine quality.	Nil	6	1 day	1
CCWG4.05	Grape Physiology An understanding of the function of the vine, the environmental effects and how they can be manipulated by the grower.	Pre-requisite: CCWG4.01	6	½ day	2
CCWG4.07	Introduction to Grapegrowing An understanding of the basic principles of vineyard management.	Nil	6	½ day	either
CCWW3.01	Introduction to Chemistry An understanding of the basic chemistry relevant to grapegrowing and winemaking.	Nil	3	Nil	1
CCWW3.02	Introduction to Microbiology An understanding of the basic microbiology relevant to grapegrowing and winemaking.	Nil	3	½ day	1
CCWW4.01	Introduction to Winemaking An understanding of the basic winemaking process.	Nil	6	Nil	2
CCWW4.13	Alcohol and Society A basic understanding of the social and health issues associated with alcohol consumption.	Nil	3	Nil	either
CCWW4.16	Appreciation of NZ Wines An introduction to assessing the sensory qualities of wine with an emphasis on New Zealand table wines.	Nil	6	1½ days	1
CCWW4.21	Appreciation of Wines of the World (EUROPE/UK ONLY) An introduction to the assessment of the sensory qualities of wines from around the world.	Nil	6	1½ days	1
CCWW4.17	Wine Sensory Builds on the material covered in Appreciation of NZ Wines or Appreciation of Wines of the World.	Co-requisite: CCWW4.16 or CCWW4.21	6	1½ days	2
CCWW4.22	Wine and Juice Analysis To enable students to become proficient in performing routine wine analyses.	Nil	6	2 days	either

Course	Description	Pre- and Co-requisite	No of Credits	Residential School	Recommended Year of Study
CCWW4.23	Wine Science Application of chemical and microbiological concepts to winemaking.	Nil	3	Nil	2
PSC3.02	Soil Management An understanding of the roles of macro and micro nutrients, modification of soil physical, chemical and biological properties, and major forms of fertiliser.	Nil	6	½ day	2
PSC3.03	Pests and Diseases A broad knowledge of plant pests, diseases and disorders in horticulture/viticulture.	Nil	3	Nil	1
PSC3.09	Viticultural Propagation Practice Development of skills and understanding in grape vine propagation.	Nil	3	1 day	2
PSC3.12	Pruning Viticultural Crops Development of skills and understanding in grape vine pruning.	Nil	3	1 day	2
VIT4.01	Grapevine Trellis and Canopy Management An understanding of the grape vine, its growth and how manipulation by the grower can affect wine quality.	Nil	6	1 day	1
VIT4.02	Viticulture Pest and Disease Management To become familiar with pests, diseases and disorders of grapevines and their prevention and control.	Pre-requisite: PSC3.03	6	½ day	2
VIT4.03	Integrated and Alternative Vineyard Management To become familiar with integrated and alternative vineyard management practices.	Nil	3	½ day	2
VIT4.04	Vineyard Establishment Development of knowledge and skills in establishing a vineyard.	Pre-requisite: VIT4.01 and CCWG4.04	6	1 day	2
WSC4.01	Wine Technology A: Grape Maturity and Harvest An understanding of grape maturity and harvest as they relate to the production of still table wines.	Nil	6	} 1 day	either
WSC4.02	Wine Technology B: Fermentation Technology: Red and White Wine An understanding of fermentation technology as it relates to the production of still table wines.	Pre-requisite: WSC4.01	6		
WSC4.03	Wine Technology C: Post Fermentation Treatment of Wine Understanding post fermentation treatments as they relate to the production of still table wines.	Pre-requisite: WSC4.02	6		
WSC4.04	Wine Technology D: Wine Production Management Understanding of grape maturity and harvest, fermentation technology and post fermentation treatments as they relate to sparkling and fortified wines.	Pre-requisite: WSC4.03	6	Nil	2
WSC4.09	Winery Engineering A basic understanding of the principles, safe operation and care of equipment commonly found in wineries.	Nil	6	Nil	2

ASSESSMENTS

Assessment is conducted mainly by assignment. Some assessment may take place during the residential schools.

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

Fees are shown for both domestic (New Zealand citizens and residents) and international students. The schedule of tuition fees is shown below in New Zealand dollars and an approximate Sterling equivalent.

Please note: The exact conversion rate will be determined on the day of exchange when fees are transferred to New Zealand. This transfer can be done by your bank.

All costs quoted include GST.

The fees include the cost of the residential school, but not travel, accommodation or living costs. Please note that New Zealand citizens/permanent residents who wish to complete their residential school(s) at Plumpton College need to pay an additional fee (please contact the Wine Science/ Viticulture Secretary for details). Please remit in New Zealand dollars.

Course	NZ Fee NZ\$	International Fee NZ\$	International Fee (£ approximate)
CCWG4.01 Introduction to the Wine Industry	\$224.40	\$700.00	£310.00
CCWG4.04 Introduction to Soils	\$224.40	\$700.00	£310.00
CCWG4.05 Grape Physiology	\$224.40	\$700.00	£310.00
CCWW4.01 Introduction to Winemaking	\$224.40	\$700.00	£310.00
CCWW4.16 Appreciation of New Zealand Wines	\$224.40	\$700.00	£310.00
CCWW4.21 Appreciation of Wines of the World	\$224.40	\$700.00	£310.00
CCWW4.17 Wine Sensory	\$224.40	\$700.00	£310.00
CCWW3.01 Introduction to Chemistry	\$112.20	\$350.00	£155.00
CCWW3.02 Introduction to Microbiology	\$112.50	\$350.00	£155.00
CCWW4.23 Wine Science	\$112.20	\$350.00	£155.00
CCWW4.22 Wine and Juice Analysis	\$224.40	\$700.00	£310.00
CCWG4.07 Introduction to Grapegrowing	\$224.40	\$700.00	£310.00
VIT4.01 Grapevine Trellis and Canopy Management	\$224.40	\$700.00	£310.00
VIT4.04 Vineyard Establishment	\$224.40	\$700.00	£310.00
VIT4.02 Viticulture Pest and Disease Management	\$224.40	\$700.00	£310.00
PSC3.02 Soil Management	\$224.40	\$700.00	£310.00
PSC3.02 Pests & Diseases	\$112.20	\$350.00	

PSC3.09	Viticultural Propagation Practice	\$224.40	\$700.00	£310.00
PSC3.12	Pruning Viticultural Crops	\$112.20	\$350.00	£155.00
CCWW4.13	Alcohol and Society	\$112.20	\$350.00	£155.00
CCWF4.09	Wine and Food Matching	\$336.60	\$1,050.00	£465.00
CCWF4.08	Regional Wine and Food	\$112.20	\$350.00	£155.00
VIT4.03	Integrated and Alternative Vineyard Management	\$112.20	\$350.00	£155.00
WSC4.01	Wine Tech A: Grape Harvest	\$224.40	\$700.00	£310.00
WSC4.02	Wine Tech B: Fermentation Technology	\$224.40	\$700.00	£310.00
WSC4.03	Wine Tech C: Post Fermentation	\$224.40	\$700.00	£310.00
WSC4.04	Wine Tech D: Wine Production Management	\$224.40	\$700.00	£310.00
WSC4.09	Winery Engineering	\$224.40	\$700.00	£310.00

See www.discovernz.co.nz/currency/smlconv.html for the equivalence of the current exchange rate.

ADDITIONAL COSTS

\$100 approximately	Recommended Textbooks
\$70 approximately	Secateurs
\$10 approximately	Stationery

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

STUDENT FINANCE - ONLY AVAILABLE FOR NEW ZEALAND STUDENTS

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

International students are not eligible to apply for Studylink Student Loans and Allowances.

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.

IMMIGRATION REQUIREMENTS

If you need to travel from your home country to New Zealand or the United Kingdom to do the residential school, please check the immigration websites for information about whether you need to apply for a visa and how to go about it.

For travel to NZ:

www.immigration.govt.nz

For travel to UK:

www.ukvisas.gov.uk

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.

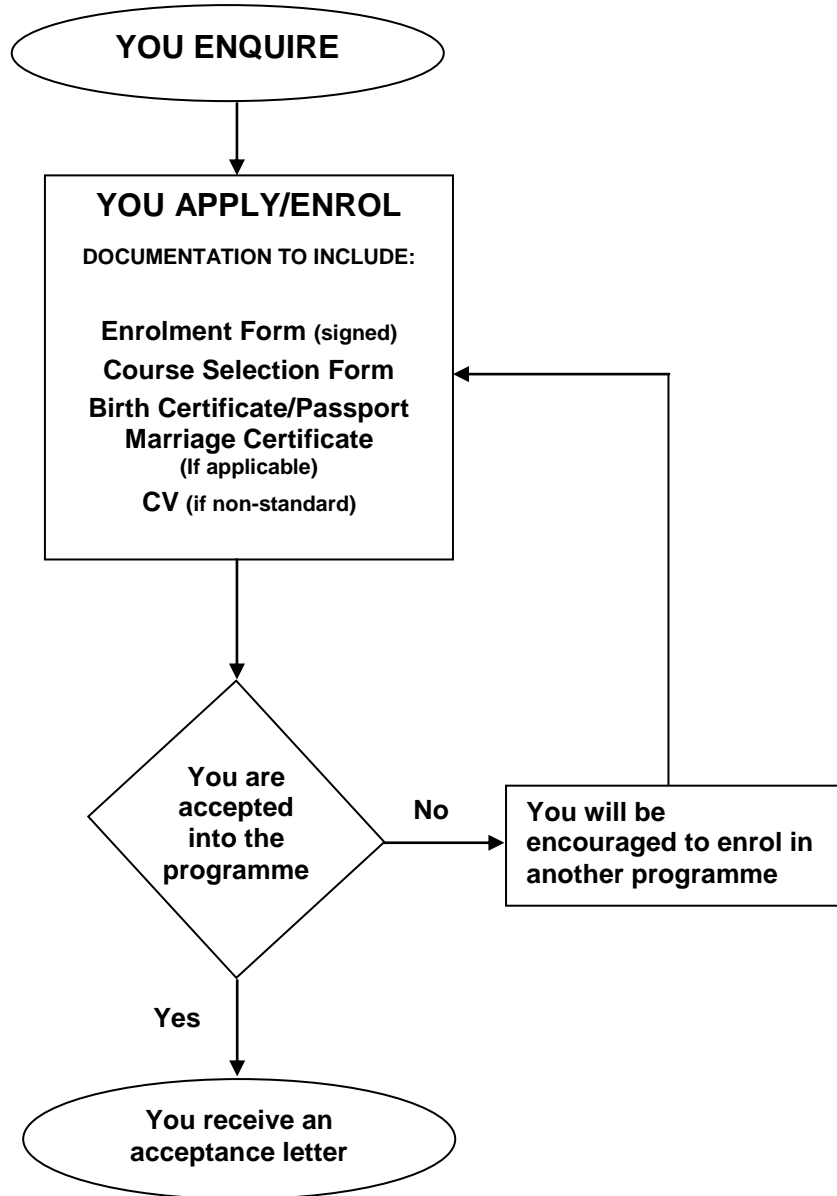
Some programmes/courses mentioned in EIT publications are offered subject to final approval and accreditation or to sufficient enrolments being received.

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

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 or email rpinfo@eit.ac.nz if you wish to discuss enrolment fee payment arrangements.

ENROLMENT PROCESS FLOWCHART





Te Whare Takiura o Kahungunu

CERTIFICATE IN WINE - COURSE SELECTION FORM

Choose courses for 2010 ONLY

NAME:

Please indicate the option you are enrolling in.

ENDORSEMENT			
Grapegrowing	<input type="checkbox"/>		
Winemaking	<input type="checkbox"/>	Non endorsed Certificate	<input type="checkbox"/>

Pre or Co-Requisite:

CCWF4.08 Regional Wine and Food	3 credits	None	<input type="checkbox"/>
CCWF4.09 Wine and Food Matching	9 credits	None	<input type="checkbox"/>
CCWG4.01 Introduction to the Wine Industry	6 credits	None	<input type="checkbox"/>
CCWG4.04 Introduction to Soils	6 credits	None	<input type="checkbox"/>
CCWG4.05 Grape Physiology	6 credits	Introduction to the Wine Industry	<input type="checkbox"/>
CCWW4.01 Introduction to Winemaking	6 credits	None	<input type="checkbox"/>
CCWW3.01 Introduction to Chemistry	3 credits	None	<input type="checkbox"/>
CCWW3.02 Introduction to Microbiology	3 credits	None	<input type="checkbox"/>
CCWW4.13 Alcohol and Society	3 credits	None	<input type="checkbox"/>
CCWW4.16 Appreciation of NZ Wines (NZ ONLY)	6 credits	None	<input type="checkbox"/>
CCWW4.17 Wine Sensory	6 credits	Appreciation of NZ Wines or Appreciation of Wines of the World	<input type="checkbox"/>
CCWW4.21 Appreciation of Wines of the World (UK ONLY)	6 credits	None	<input type="checkbox"/>
CCWW4.22 Wine and Juice Analysis	6 credits	None	<input type="checkbox"/>
CCWW4.23 Wine Science	3 credits	None	<input type="checkbox"/>
PSC3.02 Soil Management	6 credits	None	<input type="checkbox"/>
PSC3.03 Pests and Diseases	3 credits	None	<input type="checkbox"/>
PSC3.09 Viticultural Propagation Practice	3 credits	None	<input type="checkbox"/>
PSC3.12 Pruning Viticultural Crops	3 credits	None	<input type="checkbox"/>
CCWG4.07 Introduction to Grapegrowing	6 credits	None	<input type="checkbox"/>
OR			
VIT4.01 Grapevine Trellis and Canopy Management	6 credits	None	<input type="checkbox"/>
VIT4.02 Viticulture Pest and Disease Management	6 credits	Pests and Diseases	<input type="checkbox"/>
VIT4.03 Integrated and Alternative Vineyard Management	3 credits	None	<input type="checkbox"/>
VIT4.04 Vineyard Establishment	6 credits	Grapevine Trellis and Canopy Management	<input type="checkbox"/>
WSC4.01 Wine Technology A	6 credits	None	<input type="checkbox"/>
WSC4.02 Wine Technology B	6 credits	Wine Technology A	<input type="checkbox"/>
WSC4.03 Wine Technology C	6 credits	Wine Technology B	<input type="checkbox"/>
WSC4.04 Wine Technology D	6 credits	Wine Technology C	<input type="checkbox"/>
WSC4.09 Winery Engineering	6 credits	None	<input type="checkbox"/>