

2024

# Bachelor of Viticulture and Wine Science

This is an exciting growth period for the vibrant New Zealand wine industry and great wines cannot be produced without the skills and knowledge of top viticulturalists, winemakers and managers. Study the science of viticulture and winemaking (oenology) in New Zealand's most diverse premium wine growing region.

You will discover everything about growing quality wine grapes and how wine is made. You will learn about grape varieties, the environments they are best suited to plus the science and art involved in turning wine grapes into one of New Zealand's most famous exports.

The degree covers specialist technical, scientific, and business skills necessary for working in the wine industry. The latest research, industry technology and relevant issues related to sustainability are key topics. You will gain hands-on experience in our campus vineyard, purpose-built winery and science laboratory facilities, as well as complete vineyard work experience, a commercial vintage and a research project in tandem with the winegrowing industry.

*You must be 18 years of age or over on the 1st February of the year you begin this programme. If you are under 18, you may be provisionally accepted into the programme but will be restricted in the courses in which you can enrol before you turn 18 years of age.*

Location	Hawke's Bay and distance learning
Start	January and July
Length	Three years full-time*
Contact	Jo Rolfe Phone: 06 830 1913 Email: <a href="mailto:jrolfe@eit.ac.nz">jrolfe@eit.ac.nz</a>

\* Part-time study available.  
For NZ Citizens and Permanent Residents



TE AHO A MĀUI



Te Pūkenga

# World-class viticulture and wine science

EIT | Te Pūkenga has been educating quality graduates to enter the wine and viticulture industry for over twenty years.

The Bachelor of Viticulture and Wine Science (BVWSci) is a three year degree which will give you comprehensive skills and knowledge in both Viticulture and Wine Science. You will learn about grape varieties, the soils, and environments they are best suited to, and the science and art of winemaking involved in turning them into one of New Zealand's most famous exports.

Located in the most diverse winemaking district in New Zealand, EIT | Te Pūkenga offers the opportunity of world class study immersed in the local vibrant, diverse Hawke's Bay wine industry.

The degree provides a strong science foundation with practical application and industry interaction in all three years. There is an in-depth focus on growing grapes and making wine, as well as the essential business skills required once working in industry related to people management and wine marketing.

The latest research, industry technology and relevant issues related to sustainability are key topics. You will get an opportunity to make your own wine, work in a vineyard, complete a harvest internship, develop a wine palate and gain practical skills like tractor driving, first aid and forklift license within the degree structure.

With our flexible study approach you can study the BVWSci degree either full-time on-campus or part-time via distance learning.

You are welcome to make an appointment to discuss your study options with our staff either in person or by phone and to view our facilities.

## Career and study opportunities

Graduating with a degree in Viticulture and Wine Science from EIT | Te Pūkenga opens up many career pathways for a future in the grape growing (viticulture) and winemaking (wine science) industries at a technical, supervisory or management level. Careers such as:

- Vineyard manager, viticultural contractor, research and development, owner/operator of a winery/ vineyard, wine/viticulture educator or a grower liaison position.
- Winemaker, assistant winemaker, manager in wine, brewing or food industries, research and development, or as a wine/viticulture educator.

This degree programme provides a foundation for on-going learning at postgraduate level:

- Graduate Diploma in Viticulture and Oenology
- Master of Wine Business and Innovation





## Bachelor of Viticulture and Wine Science Level 7, 360 credits



Hawke's Bay and distance learning



Full-time:  
3 years  
Part-time:  
6 years by distance learning



Fee:  
Visit [fees.eit.ac.nz](https://fees.eit.ac.nz) to see the fees for this programme

### Timetable

Your study time will be made up of contact time (class times, tutorials, industry-based learning) and non-contact time (your own individual study time, online learning).

### Contact time

On-campus classes are usually scheduled between 8.00am-5.00pm, Monday to Friday.

### Non-contact time

You should plan to spend 10 hours of individual study time per course per week including scheduled classroom time.

Distance learning is predominantly provided online at times to suit you, with a residential school for each course held each semester in either May/June or September/October.

Some residential schools may be scheduled on weekend days.

### Additional costs

- \$300 approximately for equipment and materials (pruning secateurs and steel-cap boots)
- \$100 approximately for stationery
- Excursion fee to be advised

### On-campus learning

For on-campus students, the first year of the BVWSci commences on 29 January 2024 and concludes on 29 November 2024.

Timetables will be available from December 2023 at [eit.ac.nz/students/timetable](https://eit.ac.nz/students/timetable).

There is a requirement that you have an electronic device you can bring to classes to support your study.

### Distance learning

#### Additional distance learning requirements

For distance learning students, you must have the following to be able to utilise the online learning environment and have access to industry:

- Desktop or laptop computer or other appropriate electronic device not older than five years



### 2024 Key dates

<b>Semester one intake</b>	Starts: Monday, 29 January Year ends: Friday, 29 November
----------------------------	--

<b>Semester two intake</b>	Starts: Monday, 22 July Year ends: Friday, 27 June 2025
----------------------------	--

<b>Semester breaks</b>	15-26 April 1-19 July 30 September-11 October 29 November-24 January 2025
------------------------	--

- Broadband internet connection
- Software as required
- Access to wineries and vineyards to meet the work experience requirement for the programme and to undertake assignment and practical work required for specific courses.

Distance learning students must also:

- Be prepared to attend Residential Schools



## Entry requirements

A personal interview may be part of the application process.

Application for enrolment in this programme is due by:

- January start: 29 January 2024
- July start: 22 July 2024

### Standard entry

- Applicants must be over 18 years of age on 1 February of the year they apply for entry into this programme. Applicants under 18 years may be provisionally accepted into the programme but will be restricted in which courses they are enrolled in until they turn 18 years of age.

Applicants must meet the following criteria:

- University Entrance; or
- an equivalent qualification.

### Provisional entry

- Applicants who do not meet the criteria above, but present evidence of ability to succeed (for example, maturity, life experience, work experience, other study); or
- those who narrowly fail to meet the entry criteria above; or
- those over 20 years of age, with evidence of an ability to undertake tertiary study at degree level.

Entry to subsequent study is conditional on success at the entry level.

### Chemistry and Mathematics

It is strongly recommended that applicants have achieved:

- At least 14 credits minimum at NCEA Level 3 in Chemistry
- At least 14 credits minimum at NCEA Level 3 in Mathematics

## English language entry requirements

If English is not your first language you 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 (6.0 Academic) tests, completion of accepted international equivalents, or completion of a language 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 at any other tertiary institution, life or work experiences and workplace training can also be considered. If you think you qualify, you can apply for Cross Credit (CC) or Recognition of Prior Learning (RPL).

- CC is based on the equivalency of courses or qualifications. You would apply for CC if you have passed a very similar course at the same level.

- 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 CC and RPL 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 CC and RPL please contact the Programme Administrator, Jo Rolfe on 06 830 1913 or [jrolfe@eit.ac.nz](mailto:jrolfe@eit.ac.nz).

### Transfers/cross credits

This programme will lead to the award of a nationally approved qualification. This 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.

NOTE: Fees are not transferable between institutes.

## Facilities

Facilities include a purpose-built modern teaching and research winery, sensory laboratory, vineyard, and glasshouses. 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).

One of New Zealand's largest and most diverse wine regions is at the doorstep. The Hawke's Bay wine industry is extremely supportive of EIT | Te Pūkenga and provides many opportunities for field trips and practical experience in vineyards and wineries.

If you would like to visit our facilities, please call the School of Viticulture and Wine Science on 06 830 1913.

## Assessments

Assessment consists of tests, assignments, projects and attendance at compulsory classes (e.g. practical work, field trips, residential schools for distance students). Assessment is continuous through the semester.



## Degree electives

The BWVSci has three electives within the third year.

Electives available are:

- SUST7.03 Sustainable Winegrowing
- VITI7.04 Vine Health
- MICR7.07 Wine Microbiology
- SCIE7.08 Wine Chemistry
- BUSI7.05 Wine Business Establishment

## Year 13 scholarship

EIT | Te Pūkenga offers a limited number of Year 13 Scholarships to eligible Taupō, Hawke's Bay and Tairāwhiti (Gisborne) learners who are beginning an undergraduate degree in 2024. You can study any one of our 13 degrees or selected level 5 certificate and diploma programmes that pathway into a degree.

If you live outside the Taupō, Hawke's Bay or Tairāwhiti regions there are scholarships available nationwide for a selected few programmes. Go to [scholarships.eit.ac.nz](https://scholarships.eit.ac.nz) to find out which programmes you can apply for.

For full information about the Year 13 Scholarship check out [scholarships.eit.ac.nz](https://scholarships.eit.ac.nz), email [scholarships@eit.ac.nz](mailto:scholarships@eit.ac.nz) or text your name, address and the word YR13 to 4631 and we will send you a Year 13 Scholarship pack.

## EIT is now part of Te Pūkenga

Te Pūkenga brings together New Zealand's Institutes of Technology, Polytechnics, and Industry Training Organisations to build a network of on job, on-campus and online learning.

The services we offer not only remain, they are strengthened by being part of the extensive Te Pūkenga network around the country. Your enrolment for study in 2024 will see you enrolling with Te Pūkenga and becoming part of the extensive Te Pūkenga network around the country.

## The experience you need & the support to succeed

When you study at EIT | Te Pūkenga you'll get the kind of experiences that will help you gain the knowledge and skills to get ahead.

You'll also be supported by lecturers and tutors who are here for you, within a learning environment where you are treated as an individual, not just a number.

They'll know your name and you'll receive one-on-one attention to make sure you get the support to succeed.



## Experienced lecturers

At EIT | Te Pūkenga, you can be confident in the quality of our teaching and your learning experience.

EIT | Te Pūkenga is highly regarded in New Zealand for research excellence due to the quality of our community centred research, our publications and our external grant income provided by funding institutions who have confidence in our research capability. You can be confident your lecturers use the latest knowledge and research in their field of expertise to inform their teaching, and many are at the forefront of knowledge creation within their discipline area.

Our lecturers are highly trained professionals with particular areas of expertise in viticulture and wine science. We value our partnership with students, and aim to provide quality education in a supportive environment, encouraging personal growth and professional development.

Name	Qualification
<b>Sue Blackmore</b> <i>Head of School</i>	MA Applied Science (Oenology), PGDipV&O (Distinction), BHortSc
<b>Dr Cryn Russell</b> <i>Wine Microbiology</i>	PhD, PGCertTerEd, BTech (Biotech) (Honours)
<b>Dr Chandre Honeth</b> <i>Viticulture, Research</i>	PhD, MSc (Viticulture), BSc (Viticulture and Oenology)
<b>Dr Victor Ye</b> <i>Wine Chemistry, Research Statistics</i>	PhD, MSc, BSc
<b>Barry Wong</b> <i>Wine Business</i>	MBus (Finance) (Distinction), BAppSc (Honours)
<b>Briar Davies</b> <i>Plant Science, Vine Health, Microbiology, Chemistry</i>	MSc, BSc (Microbiology and Genetics), NZCertAdTT
<b>Elise Montgomery</b> <i>Wine Science, Wine Business</i>	GDipOen, BHortSc, NZCertAdTT
<b>Jane Qin</b> <i>Wine Sensory, Viticulture</i>	MHortSc (Viticulture and Oenology), BAgrSci, NZCertAdTT
<b>Rachel Croft</b> <i>Wine Science, Wine Sensory</i>	BWineSc, BSocSc (Tourism and Management), NZCertAdTT
<b>Rachel Garnham</b> <i>Wine Science, Quality, Engineering</i>	PGDipV&O, BSc, NZCertAdTT
<b>Tim Creagh</b> <i>Viticulture</i>	BAppSc (Viticulture), DipWineSc, DipMarketing

## Bachelor of Viticulture and Wine Science degree structure

<b>YEAR 1</b>	Sem 1	VIT15.01 Plant Science	SCIE5.02 Science Preparation	SCIE5.03 Chemistry in Wine Science	WINE5.08 Wine Fundamentals
	Sem 2	BUS15.05 Introduction to Wine Business	MICR5.06 Microbiology	VIT15.07 Viticulture in the Field	WINE5.09 Wine Finishing
<b>YEAR 2</b>	Sem 1	WINE6.01 Winery Engineering	WINS6.04 Wine Sensory Science	WINE6.03 Winegrowing Industry Experience	
	Sem 2	BUS16.02 Wine Business Management	RESE6.06 Statistics and Research Preparation	VIT16.07 Viticulture Science	WINE6.05 Wine Quality
<b>YEAR 3</b>	Sem 1	VIT16.08 Viticulural Practice	RESE7.02 Research Project	VIT17.04 Vine Health (elective)	
	Sem 2	VIT17.06 Flavour Farming	WINS7.01 Wine Sensory Assessment	BUS17.05 Wine Business Establishment (elective)	SUST7.03 Sustainable Winegrowing (elective)
					SCIE7.08 Wine Chemistry (elective)
					MICR7.07 Wine Microbiology (elective)

NOTE: To complete graduation requirements all students must attend the Excursion to Marlborough (WINE7.15)





## Programme information

The following pages provide a list of courses (subjects) offered in the Bachelor of Viticulture and Wine Science degree. The structure of each programme is given in the Delivery Schedules. Progression through the degree, either on-campus or by distance, should follow the programme structure given. Timetables and Residential Schools will be scheduled to fit the given programme structure. If you wish to take a programme of selected courses that does not follow the schedule you will need to discuss this with your Programme Coordinator who will check the Timetable and Residential School Schedule.

## Course descriptions

NB: Courses are offered subject to sufficient enrolments being received.

In the following descriptions:

Pre-requisite = a course that must be passed before enrolment in the present course.

Co-requisite = a course that either must be passed, or is enrolled in at the same time as the present course.

### Year one - Level 5

Course no.	Brief description	NZQA level	No. of credits	Semester offered
VIT15.01	<b>Plant Science</b> In this course students will develop introductory knowledge and skills about the structure and function of plants with particular emphasis on the grapevine.	5	15	1
SCIE5.02	<b>Science Preparation</b> To provide students with an overview of fundamental chemical and biochemical structures.	5	15	1
SCIE5.03	<b>Chemistry in Wine Science</b> This course will allow students to develop knowledge of the principal chemical analyses related to wine production decision making.	5	15	1
WINE5.08	<b>Wine Fundamentals</b> This course provides an introduction to the theory of wine production and establishes skills and knowledge necessary to work in a winery.	5	15	1
BUS15.05	<b>Introduction to Wine Business</b> To provide students with foundational knowledge of the wine industry and wine business concepts.	5	15	2
MICR5.06	<b>Microbiology</b> To provide students with introductory knowledge and skills of microbiology as it is applied in the winemaking industry.	5	15	2
WINE5.09	<b>Wine Finishing</b> This course provides an overview of wine finishing as part of the production process and introduces sensory evaluation.	5	15	2
VIT15.07	<b>Viticulture in the Field</b> To provide students with introductory knowledge and skills for working in the viticulture field. This includes Vineyard management operation and timing, pest and disease control and introduction to soil science.	5	15	2

### Year two - Level 6

Course no.	Brief description	NZQA level	No. of credits	Semester offered
WINE6.01	<b>Winery Engineering</b> The aim of this course is to allow students to develop the knowledge and skills of applied engineering and the safe application thereof in the wine industry. <i>Pre-requisites: WINE5.08 Wine Fundamentals or equivalent knowledge and skills WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	15	1



Course no.	Brief description	NZQA level	No. of credits	Semester offered
	<b>Wine Business Management</b>			
BUSI6.02	To provide students with an overview of fundamental chemical and biochemical structures. <i>Pre-requisites: BUSI5.05 Introduction to Wine Business or equivalent knowledge and skills</i>	6	15	2
	<b>Winegrowing Industry Experience</b>			
	This course aims to allow students to develop and apply their theoretical and practical knowledge and skills while working in the winemaking and viticultural industries.			
WINE6.03	<b>This course includes practical work in vineyards and a vintage in a winery.</b> <i>Pre-requisites: VITI5.07 Viticulture in the Field or equivalent knowledge and skills WINE5.08 Wine Fundamentals or equivalent knowledge and skills WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	30	1
	<b>Sensory Science</b>			
WINS6.04	In this course students will develop the introductory knowledge and skills of scientifically based sensory evaluation and its relationship to the winemaking process to promote the development of technically accurate wine assessment.	6	15	1
	<b>Wine Quality</b>			
WINE6.05	The aim of this course is to allow students to develop the knowledge of aspects that influence wine style and quality. <i>Pre-requisite: WINE5.08 Wine Fundamentals or equivalent knowledge and skills WINE5.09 Wine Finishing or equivalent knowledge and skills</i>	6	15	2
	<b>Statistics and Research Preparation</b>			
RESE6.06	This course aims to develop students' introductory knowledge and skills of applied research. Includes scientific method and an introduction to scientific writing and statistical methods.	6	15	2
	<b>Viticultural Science</b>			
VITI6.07	In this course students will develop core viticultural knowledge, including vine anatomy, physiology and the vineyard yearly cycles. <i>Pre-requisite: VITI5.07 Viticulture in the Field or equivalent knowledge and skills VITI5.01 Plant Science or equivalent knowledge and skills</i>	6	15	2
	<b>Viticultural Practice</b>			
VITI6.08	To provide students with viticultural knowledge and skills in the practical aspects of grape growing. This includes canopy management, pruning operations, harvest assessment and management. <i>Pre-requisite: VITI5.07 Viticulture in the Field or equivalent knowledge and skills VITI5.01 Plant Science or equivalent knowledge and skills</i>	6	15	1

### Year three - Level 7

Course no.	Brief description	NZQA level	No. of credits	Semester offered
	<b>Wine Sensory Assessment</b>			
WINS7.01	The aim of this course is for students to develop the knowledge and skills to carry out the advanced assessment of wine. A range of wine assessment methods are practiced and wine quality definitions reviewed with extensive tastings of global wine styles. <i>Pre-requisites: WINS6.04 Sensory Science or equivalent knowledge and skills</i>	7	15	2
	<b>Research Project</b>			
RESE7.02	The aim of this course is to further students' knowledge and skills of applied research to enable them to undertake a focused investigation of an industry-relevant winegrowing topic. The research project would be done in conjunction with industry and EIT   Te Pūkenga supervisors. <i>Pre-requisites: RESE6.06 Statistics and Research Preparation or equivalent knowledge and skills</i>	7	30	1

Course no.	Brief description	NZQA level	No. of credits	Semester offered
VITI7.06	<b>Flavour Farming</b> The aim of this course is for students to develop further knowledge and skills to evaluate and apply viticultural strategies to attain specific wine outcomes (e.g. evaluating and applying current viticultural knowledge to wine flavours and growing grapes within quality parameters). <i>Pre-requisites: VITI6.07 Viticulture Science or equivalent knowledge and skills VITI5.01 Plant Science or equivalent knowledge and skills</i>	7	15	2
WINE7.15	<b>Excursion</b> As part of the programme students will participate in a four day excursion to the world renowned wine producing regions of Nelson and Marlborough. This trip provides a fantastic opportunity for students to broaden their understanding of the diverse range of wine produced in New Zealand and an insight into wine produced outside Hawke's Bay. During the trip students will visit approximately 12 different vineyards and wineries and have the opportunity to network with vineyard and winery staff. <i>Please note: This is a requirement for graduation.</i>		0	2

### Year three - Degree electives

Course no.	Brief description	NZQA level	No. of credits	Semester offered
SUST7.03	<b>Sustainable Winegrowing</b> In this course students will develop knowledge and skills to investigate issues of sustainability throughout the winegrowing process. <i>Pre-requisites: At least one Level 6 Viticulture/Wine Science course or equivalent knowledge and skills</i>	7	15	2
VITI7.04	<b>Vine Health</b> The aim of this course is to provide students with knowledge and skills to control pests and diseases as part of vineyard management. <i>Pre-requisites: VITI6.07 Viticulture Science or equivalent knowledge and skills VITI6.08 Viticultural Practice or equivalent knowledge and skills</i>	7	15	1
BUSI7.05	<b>Wine Business Establishment</b> In this course students will investigate an existing wine business to identify a change in philosophy or practice that could result in a new market opportunity. They will also prepare and present a wine business plan to communicate business opportunities to potential interested parties. <i>Pre-requisites: BUSI6.02 Wine Business Management or equivalent knowledge and skills</i>	7	15	2
MICR7.07	<b>Wine Microbiology</b> The aim of this course is to provide students with the opportunity to develop knowledge and skills of microbiology related to the physiology and biochemistry of wine yeast and wine bacteria involved in wine fermentation and conservation. <i>Pre-requisites: WINE5.06 Microbiology</i>	7	15	2
SCIE7.08	<b>Wine Chemistry</b> To allow students to develop the knowledge and skills related to the chemical and physical processes that influence and achieve wine stability, quality and development. <i>Pre-requisites: WINE6.05 Wine Quality or equivalent knowledge and skills</i>	7	15	2



# How to enrol

There is an easy 3-step process to follow when enrolling at EIT | Te Pūkenga.

## Step 1

Check out the programmes online at [eit.ac.nz](https://eit.ac.nz) to see the programmes available for you to study. A copy of the course information for each programme is available online.

## Step 2

You can now use your RealMe verified identity to apply for study at EIT | Te Pūkenga. If you use your RealMe verified identity you will no longer be sent a copy of your application form to sign. You also will not need to provide us with a copy of your primary ID.

If you apply online without using RealMe then you will be sent a summary of your enrolment to check and sign. It will also include course selection forms which you need to complete and return. Your enrolment cannot progress until you have sent the summary and forms back to us.

You can also apply using a paper enrolment form. Please call us on 0800 22 55 348 and we will send you one out.

You will receive an acceptance letter from your Faculty with programme information. This will include the start date of your study and any special information regarding your programme. Depending on your chosen programme of study, you may be invited to attend an interview before you are accepted.

## Step 3

Arrangement for full payment of enrolment fees must be made before the start of your programme. You will receive an invoice with payment details.

**Fees-free government scheme:** Tertiary education is fees-free for eligible domestic tertiary students. To check if you are eligible, go to [FeesFree.govt.nz](https://feesfree.govt.nz) and enter your National Student Number (NSN). If you are not eligible you will be responsible for paying your fees.

**Scholarships and grants:** Scholarships and grants make life easier by helping to cover your fees, other costs and living expenses while you study. You don't always need to be an academic high-flyer to qualify. You can find out more about scholarships and other options for paying your fees at [eit.ac.nz](https://eit.ac.nz).

**StudyLink:** If you need to pay for your own study you can choose to apply for your Student Loan and Student Allowance with StudyLink. You should do this early, even if you haven't yet been accepted on your programme. You can change your details later if anything changes. Visit [studylink.govt.nz](https://studylink.govt.nz) to find out more about StudyLink.

## Student services levy

The student services levy is a compulsory non-tuition fee that is charged to students enrolled at EIT | Te Pūkenga. The levy is to contribute to the provision of quality student services that support learning. The funds received by EIT | Te Pūkenga from the levy are ring-fenced, meaning they can only be spent on student services.

## Student loans and allowances

StudyLink is a service of the Ministry of Social Development. Apply well before your programme begins (even if you haven't been accepted yet) so you'll be ready to get your payments when you need them most.

Check out what you qualify for at [studylink.govt.nz](https://studylink.govt.nz).



Disclaimer: The Eastern Institute of Technology Limited is a business division of Te Pūkenga - New Zealand Institute of Skills and Technology. All information in this publication pertains to New Zealand Citizens or Permanent Residents, and is correct at the time of printing but is subject to change. EIT | Te Pūkenga reserves the right to amend/withdraw programmes or courses. From 2023 programmes may be subject to review as part of the Reform of Vocational Education and Training. As the review is ongoing, this document is correct at the time of publishing but the courses outlined may change over time. For full programme entry requirements visit [eit.ac.nz](https://eit.ac.nz).

# Apply now for 2024

**[eit.ac.nz](https://eit.ac.nz)**

**0800 22 55 348**

## **Hawke's Bay campus**

501 Gloucester Street  
Taradale, Napier 4112

## **Tairāwhiti campus**

290 Palmerston Road  
Gisborne 4010



TE AHO A MĀUI



TePūkenga



## Is distance/online learning for me?

When you study online at EIT | Te Pūkenga, you enter your course through the EIT | Te Pūkenga online website. After logging in, you can access your course materials such as readings, learning activities and assessments. Online communication tools such as discussion forums and chat let you interact with your teacher and classmates. You will be supported in how to do this and receive relevant training for specific software. Many students find that distance/online learning offers them the flexibility to study when, where and how they want.

The best way to determine if distance/online learning is for you, is to understand what it takes to be successful. Answer Yes or No to the following statements to see if you might be a successful student in a distance/online course:

### 1. Essential

<input type="checkbox"/>	I like to work independently and have enough self-discipline to learn without face-to-face classes.
<input type="checkbox"/>	I have reliable access to a computer and an internet connection. (Broadband connection is preferred, but not essential.)
<input type="checkbox"/>	I know how to use a computer to browse the web, do word processing and send email.
<input type="checkbox"/>	Typing is not a problem for me; I may not be fast but I'm usually accurate.
<input type="checkbox"/>	I don't mind reading.
<input type="checkbox"/>	I can set and complete goals on my own and on time.
<input type="checkbox"/>	I will be able to attend scheduled exams and residential schools.
<input type="checkbox"/>	I am willing to dedicate the same amount of time and effort to a distance/online learning course as I would to a traditional course.

These Essential statements focus on the very basic needs of distance/online learning. You really need to answer Yes to all eight to be successful. If you did, continue...

### 2. Important

<input type="checkbox"/>	I can plan my time on a weekly basis for a distance/online course.
<input type="checkbox"/>	I'm confident about downloading files or installing a programme.
<input type="checkbox"/>	Exploring new things appeals to me.
<input type="checkbox"/>	Asking questions doesn't worry me.
<input type="checkbox"/>	I am happy to work at a computer for extended periods of time.
<input type="checkbox"/>	Learning with other students through online individual and group communication tools sounds like fun.

If you answered No to one or two of the Important statements you're doing fine. More than that and you may need additional support to become a distance/online student. Finally, continue with this last set of statements.

### 3. Bonus

<input type="checkbox"/>	Having the freedom to choose when I study, matches the way I like to work.
<input type="checkbox"/>	Sometimes I find that when I write, I can organise my thoughts better than when I speak.
<input type="checkbox"/>	I have wanted to take courses in the past, but was unable to combine them with work or family responsibilities.
<input type="checkbox"/>	I enjoy exchanging ideas with my classmates.
<input type="checkbox"/>	Direct, personal teacher feedback is something I value and benefit from.
<input type="checkbox"/>	Attending class without worrying about transportation and parking sounds great!
<input type="checkbox"/>	I like to communicate through email or chat channels.
<input type="checkbox"/>	In class, sometimes my best answers were the ones I thought of just after the one I gave.
<input type="checkbox"/>	Sharing a class with people from all over New Zealand sounds like a great opportunity.

Any of the above is a bonus. The more Yes answers you have, the better distance/online learning will suit you.