

2024



Graduate Diploma in Viticulture Science

Graduate Diploma in Wine Science

Level 7

If you already have a degree, these graduate diplomas will allow you to fast track into a viticulture or wine specialisation.

They are suitable if you are working in the winegrowing industry and wish to increase your skills and knowledge to further your career or if you want to fast track a career shift into the wine industry.

The programmes emphasise the specific scientific and technical aspects of grapegrowing and winemaking and can be studied either on-campus or by distance learning. EIT | Te Pūkenga offers the only distance learning graduate diplomas in viticulture and oenology in New Zealand.

To enrol in this programme you need to have a three year degree or equivalent qualification, or be able to demonstrate significant work experience in the wine industry.

Location Hawke's Bay and distance learning

Start January

Length One year full-time*

Contact Jo Rolfe
Phone: 06 830 1913
Email: jrolfe@eit.ac.nz

* One year full-time on-campus or two years part-time by distance learning.
For NZ Citizens and Permanent Residents



TE AHO A MĀUI



Te Pūkenga

World-class viticulture and wine science

Graduate Diploma in Viticulture Science (GDVSci)

The GDVSci is designed for those who want to pursue careers as a viticulturist, vineyard contractor, owner/operator of a vineyard, technical consultant, grower liaison and as a researcher.

This qualification provides you with a technical understanding of viticulture science and current grapegrowing practices plus industry-relevant practical skills. An intensive introduction to winemaking rounds out your knowledge.

Graduate Diploma in Wine Science (GDWSci)

The GDWSci is designed for future winemakers and assistant winemakers, winery technical staff, senior cellar staff, winery enterprise managers and other specialised staff such as a technical supplier.

This qualification provides a comprehensive coverage of winemaking, wine science, chemistry and wine palate development plus an intensive introduction to viticulture to round out your knowledge.

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 Graduate Diploma in Viticulture Science or a Graduate Diploma in Wine Science opens up many career pathways for a future in the grape growing (viticulture science) and winemaking (wine science) industries at a technical, supervisory or management level.


You can pursue careers such as:


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

Future study options include the Postgraduate Certificate, Diploma or Master of Wine Business and Innovation. These EIT | Te Pūkenga programmes are offered either on-campus or by distance learning.



Graduate Diploma in Viticulture Science and Graduate Diploma in Wine Science Level 7, 120 credits

 Hawke's Bay and distance learning

 Full-time: 1 year on-campus
Part-time: 2 years by distance learning

 Fee:
Visit 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).

Timetables will be available from December 2023 at eit.ac.nz/students/timetable. If you require a copy to be sent to you, please contact the School of Viticulture and Wine Science.

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, per week, per course, including scheduled classroom time.

Residential schools

A residential school for each course is held each semester in either May/June or September/October. Some residential schools may be scheduled on weekend days.

Both on-campus and distance learning students are expected to attend the scheduled residential school as a course requirement. The residential school timetable for 2024 will be available from the School of Viticulture and Wine Science from December 2023.

Additional costs

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

On-campus learning

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

Distance learning

Students must be a citizen or resident of New Zealand.

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

Programme starts Monday, 29 January

Programme ends Friday, 29 November

Semester breaks 15-26 April
1-19 July
30 September-11 October

- 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 on-campus (for lab work, field trips, sensory, practical) at EIT | Te Pūkenga Hawke's Bay.

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

Applicants must meet one of the following criteria:

- Have completed a three year undergraduate degree (or equivalent qualification); or
- Be able to demonstrate significant in-depth work and professional experience (at least five years) in the grapegrowing and winemaking industry (at the discretion of EIT | Te Pūkenga).



English language entry requirements

All applicants are required to have attained an acceptable level of English language fluency. This may be demonstrated in a variety of ways, including:

- Completion of a New Zealand Certificate in English Language (Level 4 - Academic)
- IELTS (Academic) score of 6.0, with no band score lower than 5.5, achieved in a single test within the two years preceding enrolment
- International equivalents to IELTS accepted by NZQA

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.

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 including practicals, field trips and residential schools. Assessment is continuous through the semester.



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



Programme information

The following is a list of courses (subjects) offered in the Graduate Diploma in Viticulture Science and Graduate Diploma in Wine Science programmes. More detail on individual courses can be obtained from the Programme Coordinator. Selection of courses is made using the Course Selection Form, which you will find included with this document.

Progression through the Graduate Diplomas should follow the programme structure provided. Residential Schools will be scheduled to fit the given programme structure. If you wish to follow a programme differing to the schedule you will need to discuss this with the Programme Coordinator to ensure you are able to attend Residential Schools with no clashes.

These courses are offered on-campus or by distance learning at EIT | Te Pūkenga Hawke's Bay.

Course descriptions

Courses are offered subject to sufficient numbers applying. All courses are compulsory unless noted in the tables below.

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.

Pre-requisites and co-requisites can be waived if students can provide evidence of equivalent knowledge and skills.

Graduate Diploma in Viticulture Science

Course no.	Brief description	NZQA level	No. of credits	Semester offered
VIT15.01	Plant Science 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
VIT16.08	Viticultural Practice 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>Co-requisite: VIT15.01 Plant Science</i>	6	15	1
VIT17.04	Vine Health The aim of this course is to provide students with knowledge and skills to control pests and diseases as part of vineyard management. <i>Co-requisite: VIT16.08 Viticultural Practice</i>	7	15	1
VIT17.14	Applied Viticulture To provide students with knowledge and skills in wine production and vineyard practice. <i>Required course for students with no prior industry experience.</i>	7	15	1
RESE7.12	Research Literature Review (Distance Learning only) To develop skills in independent study and critical literature review within a specialised knowledge of winegrowing topics. <i>Pre-requisite: One Level 6 Viticulture/Wine course or relevant industry experience</i>	7	15	1
VIT16.07	Viticultural Science In this course students will develop core viticultural knowledge, including vine anatomy, physiology and the vineyard yearly cycles. <i>Pre-requisite: VIT15.01 Plant Science or relevant industry experience</i>	6	15	2
VIT17.06	Flavour Farming 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-requisite: VIT16.08 Viticulture Practice or relevant industry experience</i>	7	15	2
SUST7.03	Sustainable Winegrowing In this course students will develop knowledge and skills to investigate issues of sustainability throughout the winegrowing process. <i>Pre-requisite: One Level 6 Viticulture/Wine course</i>	7	15	2

Course no.	Brief description	NZQA level	No. of credits	Semester offered
BUSI7.05	<p>Wine Business Establishment</p> <p>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.</p> <p><i>Pre-requisite: VIT17.14 Applied Viticulture or relevant industry experience</i></p>	7	15	2
WINE7.15	<p>Excursion</p> <p>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.</p> <p><i>Please note: This is a requirement for graduation.</i></p>		0	2

Graduate Diploma in Wine Science

Course no.	Brief description	NZQA level	No. of credits	Semester offered
SCIE5.03	<p>Chemistry in Wine Science</p> <p>This course will allow students to develop knowledge of the principal chemical analyses related to wine production decision making.</p>	5	15	1
WINS6.04	<p>Sensory Science</p> <p>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.</p>	6	15	1
WINE6.01	<p>Winery Engineering</p> <p>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.</p> <p><i>Co-requisite: WINE7.11 Applied Winemaking</i></p>	6	15	1
WINE7.11	<p>Applied Winemaking</p> <p>To provide students with knowledge and skills in wine production and vineyard practice.</p> <p><i>Required course for students with no prior industry experience.</i></p>	7	15	1
RESE7.12	<p>Research Literature Review (Distance Learning only)</p> <p>To develop skills in independent study and critical literature review within a specialised knowledge of winegrowing topics.</p> <p><i>Pre-requisite: One Level 6 Viticulture/Wine course or relevant industry experience</i></p>	7	15	1
MICR7.07	<p>Wine Microbiology</p> <p>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.</p> <p><i>Pre-requisite: Prior microbiology study at Level 5 and one Level 6 Viticulture/Wine course</i></p>	7	15	2
VIT17.06	<p>Flavour Farming</p> <p>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).</p> <p><i>Pre-requisite: WINE7.11 Applied Winemaking or relevant industry experience</i></p>	7	15	2
WINS7.01	<p>Wine Sensory Assessment</p> <p>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.</p> <p><i>Pre-requisite: WINS6.04 Sensory Science or relevant industry experience</i></p>	7	15	2

Course no.	Brief description	NZQA level	No. of credits	Semester offered
BUSI7.05	Wine Business Establishment 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-requisite: WINE7.11 Applied Winemaking or relevant industry experience</i>	7	15	2
	Sustainable Winegrowing In this course students will develop knowledge and skills to investigate issues of sustainability throughout the winegrowing process. <i>Pre-requisite: WINE7.11 Applied Winemaking or relevant industry experience</i>	7	15	2
WINE7.15	Excursion 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



Graduate Diploma in Viticulture Science degree structure

Course selection must be discussed with the Programme Coordinator prior to enrolment.

A Graduate Diploma requires a minimum of 120 credits, of which 72 credits must be at Level 7 or above.

In the following tables:

* = compulsory course; P = pre-requisite course; C = co-requisite course

On-campus learning - one year

One year duration	Sem 1	VITI5.01 Plant Science*	VITI6.08 Viticultural Practice*	VITI7.04 Vine Health*	VITI7.14 Applied Viticulture	
	Sem 2	VITI7.06 Flavour Farming*	VITI6.07 Viticulture Science*	SUST7.03 Sustainable Winegrowing or An approved Level 7 option	BUSI7.05 Wine Business Establishment or An approved Level 7 option	WINE7.15 Graduation Requirement – Excursion*

Distance learning - two years

Maximum time to complete programme is four years.

Year 1	Sem 1	VITI5.01 Plant Science*	VITI6.08 Viticultural Practice* C: VITI5.01
	Sem 2	VITI6.07 Viticultural Science* P: VITI5.01	Plus one Level 7 option from below: BUSI7.05 Wine Business Establishment P: VITI7.14 or relevant industry experience SUST7.03 Sustainable Winegrowing P: VITI7.14 or relevant industry experience
Year 2	Sem 1	VITI7.04 Vine Health* C: VITI5.01	Plus one Level 7 option from below: VITI7.14 Applied Viticulture RESE7.12 Research Literature Review
	Sem 2	VITI7.06 Flavour Farming* C: VITI6.07 P: VITI6.08	WINE7.15 Graduation Requirement – Excursion* Plus one Level 7 option from below: BUSI7.05 Wine Business Establishment P: VITI7.14 or relevant industry experience SUST7.03 Sustainable Winegrowing P: VITI7.14 or relevant industry experience

Best fit of courses for residential school timing:

Year one

Semester 1

- VITI6.08 Viticultural Practice
- VITI5.01 Plant Science

Semester 2

- VITI6.07 Viticultural Science
- SUST7.03 Sustainable Winegrowing

Graduate Diploma in Wine Science degree structure

Course selection must be discussed with the Programme Coordinator prior to enrolment.

A Graduate Diploma requires a minimum of 120 credits, of which 72 credits must be at Level 7 or above.

In the following tables:

* = compulsory course; P = pre-requisite course

On-campus learning - one year

One year duration	Sem 1	WINS6.04 Wine Sensory Science*	SCIE5.03 Chemistry in Wine Science*	WINE6.01 Winery Engineering*	WINE7.11 Applied Winemaking or RESE7.12 Research Literature Review (for those with industry experience)
	Sem 2	WINS7.01 Wine Sensory Assessment* P: WINS6.04	WINE7.15 Graduation Requirement – Excursion* <i>Plus three Level 7 options from below:</i> SCIE7.08 Wine Chemistry SUST7.03 Sustainable Winegrowing BUSI7.05 Wine Business Establishment MICR7.07 Wine Microbiology VITI7.06 Flavour Farming		

Distance learning - two years

Maximum time to complete programme is four years.

Year 1	Sem 1	SCIE5.03 Chemistry in Wine Science*	WINE7.11 Applied Winemaking or WINS6.04 Wine Sensory Science*
	Sem 2	<i>Plus two Level 7 options from below:</i> WINS7.01 Wine Sensory Assessment* SCIE7.08 Wine Chemistry BUSI7.05 Wine Business Establishment VITI7.06 Flavour Farming SUST7.03 Sustainable Winegrowing MICR7.07 Wine Microbiology	
Year 2	Sem 1	WINE6.01 Winery Engineering*	WINE7.11 Applied Winemaking or WINS6.04 Wine Sensory Science* or RESE7.12 Research Literature Review
	Sem 2	WINE7.15 Graduation Requirement – Excursion* <i>Plus two Level 7 options from below:</i> WINS7.01 Wine Sensory Assessment* SCIE7.08 Wine Chemistry BUSI7.05 Wine Business Establishment VITI7.06 Flavour Farming SUST7.03 Sustainable Winegrowing MICR7.07 Wine Microbiology	

Best fit of courses for residential school timing:

Year one recommended courses for those not working in the winegrowing industry

Semester 1

- SCIE5.03 Chemistry in Wine Science
- WINE7.11 Applied Winemaking

Semester 2

- Two optional courses from list.

Year one recommended courses for those with winegrowing industry experience

Semester 1

- SCIE5.03 Chemistry in Wine Science
- WINS6.04 Wine Sensory Science

Semester 2

- WINS7.01 Wine Sensory Assessment
- One optional course from list.

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 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 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.

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 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.



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Apply now for 2024

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.