

NZ Certificate in Cellar Operations [Level 3]

Do you want a taste of what it's like to work in a winery?

The NZ Certificate in Cellar Operations [Level 3]* is an intensive programme covering the basics of winemaking and finishing procedures during a winery harvest, and working in a cellar team. The integrated practical work is run in tandem with Hawke's Bay wineries. This course includes a paid cellar vintage.

This course is suitable for those with no previous experience or winery workers with some experience but no formal qualifications in the cellar operations area. Final entry by interviews with EIT | Te Pūkenga and industry held in late November.

LOCATION	Hawke's Bay
START	January
LENGTH	Six months part-time**
CONTACT	Jo Rolfe Phone: 06 830 1913 Email: jrolfe@eit.ac.nz



** You must be 18 years of age when you begin this programme.*

*** With work experience incorporating a full vintage in a winery.*



TE AHO A MĀUI



Te Pūkenga

For NZ Citizens and Permanent Residents

EASTERN INSTITUTE OF TECHNOLOGY

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Are you interested in a pathway into the wine industry?

The NZ Certificate in Cellar Operations [Level 3] is an intensive programme covering the basics of winemaking and finishing procedures during a winery harvest, and working in a cellar team. The integrated practical work is run in tandem with Hawke's Bay wineries.

The courses are suitable for those with no previous experience or winery workers with some experience but no formal qualifications in the cellar operations area.

The NZ Certificate in Cellar Operations [Level 3] will give you the introductory skills needed to start your first vintage in a cellar. You could then progress onto related higher education programmes.

Upon graduating you will be able to:

- ▶ Work as an entry level cellar operator in commercial wine cellar operations.
- ▶ Utilise practical knowledge of processes involved with commercial wine cellar operations plus current health and safety information.
- ▶ Utilise a range of team cellar operations applying correct protocols and safety measures.

Successful entry into the course will be by application and interview.

YOUR FUTURE CAREER AND STUDY OPPORTUNITIES

Graduates who wish to pursue an academic pathway could transition onto either the Bachelor of Viticulture and Wine Science or the NZ Certificate in Horticulture Production (Winegrowing strand) [Level 4] in July 2023, subject to meeting entry requirements.

Possible job opportunities may include working full-time in a winery as a cellar hand.

WHAT YOU NEED TO KNOW

NZ Certificate in Cellar Operations

LEVEL	3	CREDITS	60
LENGTH	Six months part-time (Includes work experience incorporating a full vintage in a winery)	FEE*	FREE**

* This is a guide only based on the previous year. All costs quoted include GST and student services levy. Fees apply to New Zealand citizens and New Zealand permanent residents only.
 ** Please note these programmes could affect your future 'Fees Free' entitlement. For more information go to [FeesFree.govt.nz](https://feesfree.govt.nz).

KEY DATES

PROGRAMME DATES

Programme starts:	Monday, 16 January	Programme ends:	Friday, 2 June
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INDUSTRY-BASED TRAINING

Students are required to participate in practical work associated with a winery. The entry interview will involve representatives of the Hawke's Bay wine industry. During harvest (March- April) successful applicants will complete a paid vintage of at least six weeks in a commercial winery.

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).

Contact Time

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

Non-contact Time

Each course in this programme requires individual study time outside of classroom hours.

Practical vintage work could involve shift work of up to 12 hours per day in a commercial winery.

ADDITIONAL COSTS

Optional costs include:

- ▶ \$80 approximately for work boots
- ▶ \$35 approximately for gumboots

ENTRY CRITERIA

NCEA Level 1 or equivalent knowledge and skills is required for entry.

Applicants must complete a questionnaire about their background and reasons for wanting to undertake the programme.

The NZ Certificate in Cellar Operations [Level 3] has aspects that require a certain level of physical strength and fitness. Applicants must be physically capable of completing all aspects of the programme.

Please note that wineries have drug and alcohol restriction requirements.

ENGLISH LANGUAGE ENTRY REQUIREMENT

All applicants must have a level of English sufficient to be able to study at this level. Those applicants whose first language is not English should have an International English Language

Testing System (IELTS) overall Academic score of at least 5 issued within the last two years, with no less than 5 in any band or equivalent.

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 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 (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 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.

LITERACY AND NUMERACY SKILLS

A Literacy and Numeracy assessment is part of the preparation for all level 1 to 3 programmes. This is a national requirement from the Tertiary Education Commission (TEC). This information gives your tutors information on what you already know to help them provide the support that you may need in your studies. There are two assessments. The first assessment will take place within the first three weeks of the programme. The second will be a week or two before you finish the programme. This final assessment will show how you have improved with your Literacy and Numeracy skills.

There will always be a tutor to help you when doing the assessment. The most important thing to know about this assessment is that you CANNOT fail. You will merely get information on your Literacy and Numeracy skills. The result will NOT have an impact on any of your assessment marks in your course work.

ASSESSMENTS

Assessments will include practical tests, written tests and written assignments.

FACILITIES

The facilities comprise of an on-site winery complex and vineyard. Adjacent to the winery are modern classrooms and teaching laboratories allowing the ready integration of theoretical and practical aspects of winemaking and vineyard management.

You will also go out to a commercial winery to complete learning practical requirements.

EIT IS NOW PART OF TE PŪKENGA

Te Pūkenga will bring 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 will not only remain, they will be strengthened by being part of the extensive Te Pūkenga network around the country. Your enrolment for study in 2023 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.

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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PROGRAMME INFORMATION

This programme is offered at EIT | Te Pūkenga Hawke's Bay.

This concentrated, six week preparatory programme aims to prepare students to work at entry level in a commercial cellar for vintage. Emphasis is placed on developing the communication patterns, behaviours and attitudes that are required when working in a team in a winery. Assessment requires students at all times to follow safe practices that ensure personal safety and the safety of clients, staff and the environment.

Students who achieve 60 credits will graduate with a NZ Certificate in Cellar Operations [Level 3].

Course Descriptions

The following is a list of courses (subjects) offered in the NZ Certificate in Cellar Operations for 2023. More detail on individual courses can be obtained from the Programme Coordinator and/or the Programme Administrator, phone 06 830 1913.

COURSE NO.	BRIEF DESCRIPTION	NO. OF CREDITS	NZQA LEVEL
CCO3.01	Wine and the Wine Industry Introduction to the NZ Wine industry and the principles of working effectively in a cellar team.	10	3
CCO3.02	Wine Processing Outline red and white winemaking processes and the safe use of the equipment required.	20	3
CCO3.03	Cellar Operations Completion of a range of team cellar operations applying correct protocols and safety measures.	20	3
CCO3.04	Wine Management Post-Fermentation Introduce the stages of finishing a wine following correct protocols and safety procedures.	10	3

