

BACHELOR OF VITICULTURE AND WINE SCIENCE 2022



Information for International applicants

Napier Campus

Located in one of the premium winemaking districts in New Zealand, EIT offers a newly updated degree in viticulture and wine science. You will discover everything about what makes grapes grow and how wine is made.

You will learn about grape varieties, the soils, and environments they are best suited to and the science and art involved in turning them into one of New Zealand's most famous exports.

The Bachelor of Viticulture and Wine Science enables graduates to pursue a professional career in the winemaking industry by gaining technical, scientific and managerial expertise in both growing quality grapes and making world class wines.

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 important 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, complete a research project in collaboration with industry, develop a wine palate and gain practical skills like tractor driving, first aid and forklift operation within the degree structure.

CAREER OUTCOMES

Graduating with a degree in Viticulture and Wine Science from EIT 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.

CAREER OUTLOOK

Visit the following websites for the latest information about job opportunities in New Zealand for your chosen career path.

CareersNZ offers a range of tools to help you explore jobs and plan your career: careers.govt.nz

For extensive information on labour supply and demand for occupations visit: occupationoutlook.mbie.govt.nz

For information about the Long Term Skill Shortage List visit: skillshortages.immigration.govt.nz



"I love that we are able to make our own wine at the start of the programme. It's a really fun way to gain knowledge about winemaking."

KEVIN WANG | China

Qualifications	Bachelor of Viticulture and Wine Science
Level	Level 7
Length	3 years
Start dates	31 Jan, 18 July
Study options	Full-time
Fees	NZ\$ 21,900 per year
Total credits	360 credits
Class times	On campus classes are usually scheduled between 8.00am and 5.00pm Monday to Friday
Study hours	Students should plan to spend ten hours of study per course per week including scheduled classroom time.

FACILITIES

EIT has world-class facilities: a modern multi laboratory complex, including an instrument laboratory that houses advanced research analytical instruments, a teaching and research winery, sensory laboratory and vineyard.

One of New Zealand's largest wine regions, which produces a wide variety of wine styles, is at our doorstep. The Hawke's Bay wine industry is extremely supportive of EIT and provides many opportunities for field trips and practical experience in vineyards and wineries.

PRACTICUM

Courses in the programme that involve off-campus experiential learning are:

- WINE5.04 Fundamentals of Wine
- VIT15.07 Viticulture in the Field
- WINE6.03 Winegrowing Industry Experience
- RESE7.02 Research Project
- VIT17.04 Vine Health

ENTRY CRITERIA

ACADEMIC ENTRY REQUIREMENTS

Applicants must meet degree standard entry requirements. A good understanding of chemistry, physics, and mathematics is essential. Applicants must be over 18 years of age on 1 February of the year they apply for entry to this programme. Applicants under 18 years of age may be provisionally accepted into the programme but restricted in which courses they are enrolled in until they turn 18 years of age.

ENGLISH LANGUAGE ENTRY REQUIREMENTS

PTE (Academic) score of 50 with no band score lower than 42 or IELTS (Academic) score of 6.0 with no band score lower than 5.5 (or equivalent) achieved within the last 2 years.

SCHOLARSHIP

There is a scholarship available for this programme. This scholarship provides a small contribution to assist students realise their goal of studying in New Zealand.

All International students who accept an offer of place for this programme will receive the scholarship. Please contact us for more information: international@eit.ac.nz



EXCURSION

As part of the programme students will participate in a 4 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. Students will have the chance to network with vineyard and winery staff, whilst enjoying the company of their fellow students and lecturers.

Cost of the excursion is included in course fees.



COURSE LIST

CREDITS

VIT15.01	Plant Science	15
SCIE5.02	Science Preparation	15
SCIE5.03	Chemistry in Wine Science	15
WINE5.04	Fundamentals of Wine	30
BUS15.05	Introduction to Wine Business	15
MICR5.06	Microbiology	15
VIT15.07	Viticulture in the Field	15
WINE6.01	Winery Engineering	15
BUS16.02	Wine Business Management	15
WINE6.03	Winegrowing Industry Experience	30
WINS6.04	Wine Sensory Science	15
WINE6.05	Wine Quality	15
RESE6.06	Statistics And Research Preparation.	15
VIT16.07	Viticultural Science	15
VIT16.08	Viticultural Practice	15
WINS7.01	Wine Sensory Assessment	15
RESE7.02	Research Project	30
VIT17.06	Flavour Farming	15

ELECTIVES

SUST7.03	Sustainable Winegrowing	15
VIT17.04	Vine Health	15
BUS17.05	Wine Business Establishment	15
MICR7.07	Wine Microbiology	15
SCIE7.08	Wine Chemistry	15
BUS17.10	Wine Marketing And Sales	15

Programme information: The following two pages provide a list of courses (subjects) offered in the Bachelor of Viticulture and Wine Science degree. The structure of the programme is given in the Delivery Schedules which you will find at the end of this document.

Course descriptions: Courses are offered subject to sufficient numbers applying.

In the following descriptions:

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

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

Course No.	Brief Description	No. of Credits	NZQA Level	Semester Offered
VIT15.01	Plant Science In this course the student will develop introductory knowledge and skills about the structure and function of plants with particular emphasis on the grapevine.	15	5	1
SCIE5.02	Science Preparation To provide students with an overview of fundamental chemical and biochemical structures.	15	5	1
SCIE5.03	Chemistry in Wine Science This course will allow students to develop knowledge of the principal chemical analyses related to wine production decision making.	15	5	1
WINE5.04	Fundamentals of Wine This course provides a comprehensive introduction to the theory of wine production and establishes skills and knowledge necessary to work in a winery. This includes a winemaking project and an introduction to sensory analysis.	30	5	1 and 2
BUSI5.05	Introduction to Wine Business To provide students with foundational knowledge of the wine industry and wine business concepts.	15	5	2
MICR5.06	Microbiology To provide students with introductory knowledge and skills of microbiology as it is applied in the winemaking industry.	15	5	2
VIT15.07	Viticulture in the Field 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.	15	5	2
WINE6.01	Winery Engineering 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: WINE5.04 Fundamentals of Wine or equivalent knowledge and skills	15	6	1
BUSI6.02	Wine Business Management To provide students with knowledge and skills to manage a wine business. P: BUSI5.05 Introduction to Wine Business or equivalent knowledge and skills	15	6	2
WINE6.03	Winegrowing Industry Experience 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. This course practical work in vineyards and a vintage in a winery. P: VIT15.07 Viticulture in the Field or equivalent knowledge and skills WINE5.04 Fundamentals of Wine or equivalent knowledge and skills	30	6	1
WINS6.04	Wine Sensory Science In this course the 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.	15	6	1
WINE6.05	Wine Quality The aim of this course is to allow students to develop the knowledge of aspects that influence wine style and quality. P: WINE5.04 Fundamentals of Wine or equivalent knowledge and skills	15	6	2
RESE6.06	Statistics And Research Preparation 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.	15	6	2
VIT16.07	Viticultural Science In this course students will develop core Viticultural knowledge, including vine anatomy, physiology and the vineyard yearly cycles. P: VIT15.07 Viticulture in the Field or equivalent knowledge and skills VIT15.01 Plant Science or equivalent knowledge and skills	15	6	2
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. P: VIT15.07 Viticulture in the Field or equivalent knowledge and skills VIT15.01 Plant Science or equivalent knowledge and skills	15	6	1

WINS7.01	Wine Sensory Assessment To enable students to develop the knowledge and skills to carry out the advanced assessment of wine. P: WINS6.03 Sensory Science or equivalent knowledge and skills	15	7	2
RESE7.02	Research Project 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 supervisors. P: RESE6.06 Statistics and Research Preparation or equivalent knowledge and skills.	30	7	1
VITI7.06	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. P: VITI6.07 Viticulture Science or equivalent knowledge and skills VITI5.01 Plant Science or equivalent knowledge and skills	15	7	2
ELECTIVES				
SUST7.03 elective	Sustainable Winegrowing In this course students will develop knowledge and skills to investigate issues of sustainability throughout the winegrowing process. P: At least one 600 level Viticulture/ Wine course or equivalent knowledge and skills	15	7	2
VITI7.04 elective	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. P: VITI6.07 Viticulture Science or equivalent knowledge and skills VITI6.08 Viticultural Practice or equivalent knowledge and skills	15	7	1
BUSI7.05 elective	Wine Business Establishment Investigate an existing wine business to identify a change in philosophy or practice that could result in a new market opportunity. Prepare and present a wine business plan to communicate business opportunities to potential interested parties. P: BUSI6.02 Wine Business Management or equivalent knowledge and skills	15	7	2
MICR7.07 elective	Wine Microbiology 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: MICR5.06 Microbiology or equivalent knowledge and skills P: WINE6.05 Wine Quality or equivalent knowledge and skills	15	7	2
SCIE7.08 elective	Wine Chemistry To allow the student to develop the knowledge and skills related to the chemical and physical processes that influence and achieve wine stability, quality and development. P: WINE6.05 Wine Quality or equivalent knowledge and skills	15	7	2
BUSI7.10 elective	Wine Marketing And Sales To provide students with advanced knowledge and skills in concepts of wine marketing and sales e.g. Advanced concepts in wine sales including direct to consumer sales, domestic distributor sales and international distributor sales Professional skills including developing strategic marketing and sales plans, building distributor relationships and developing a global vision for wine businesses. P: BUSI6.02 Wine Business Management or equivalent knowledge and skills	15	7	1

EIT is now part of Te Pūkenga - New Zealand Institute of Skills and Technology

Te Pūkenga will bring together New Zealand's Institutes of Technology, Polytechnics, and Industry Training Organisations to build a network of on-campus, online, offshore and work-based education and training. The quality of education we deliver will not only remain, it will be strengthened by being part of the extensive Te Pūkenga network. From 2023 your enrolment will transfer to Te Pūkenga and you will become part of the extensive Te Pūkenga network in New Zealand.



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