

# Bachelor of Wine Science

*includes:*

## **Bachelor of Wine Science**

**The course includes the following awards:**

Bachelor of Wine Science *BWineSc*

## **Course Study Modes and Locations**

### **Bachelor of Wine Science (4410WS)**

*Distance Education - Wagga Wagga*

Availability is subject to change, please verify prior to enrolment.

## **Normal course duration**

### **Bachelor of Wine Science**

Full-time 3.0 years (6.0 sessions)

Normal course duration is the effective period of time taken to complete a course when studied Full-time (Full-time Equivalent: FTE). Students are advised to consult the Enrolment Pattern for the actual length of study. Not all courses are offered in Full-time mode.

## **Admission criteria**

[CSU Admission Policy](#)

Assumed knowledge is NSW HSC, equivalent 2 unit Chemistry and 2 unit Mathematics, or a degree in any field.

No HSC subjects are specified as prerequisites for admission to the course, but confidence and proficiency in HSC chemistry and mathematics is advantageous.

Successful applicants who believe they do not have an appropriate high school background in chemistry or mathematics are strongly recommended to undertake Introductory Chemistry (SSS010) or Foundation Mathematics (SSS018) in the University's Study Link supplementary

program prior to commencing study in the course.

Applicants intending to study by distance education will also require access to a winery and vineyard in order to complete the practical requirements in the later stages of their course. Experience in commercial wineries and vineyards may include; cellar hand duties, wine making, harvesting, vineyard practises (pruning, irrigation, disease management)

Applicants must provide a letter indicating their reasons for applying for the course.

### **Credit**

[CSU Credit Policy](#)

Regular CSU credit rules apply.

### **Graduation requirements**

To graduate students must satisfactorily complete 192 points.

### **Course Structure**

The course comprises of compulsory subjects with a total of 192 points .

### **Core Subjects**

[AGB110](#)Agricultural Economics

[AGB310](#)Agricultural Marketing

[AGR202](#)Food Environment and Culture

[AGS107](#)Precision Agriculture and Data Handling

[AHT101](#)Professional Skills in Agriculture and Horticulture

[AHT231](#)Agricultural Finance and Business Management

[PSC104](#)Soil Science

### **Compulsory Subjects**

[CHM107](#)Chemistry 1B

[CHM115](#)Chemistry 1A

[ENG210](#)Food and Beverage Engineering

[ENG302](#)Winery Engineering

[PSC103](#)Botany

[PSC208](#)Plant Metabolism

[VIT211](#)Viticultural Science

[WSC101](#)Wine Science 1

[WSC201](#)Wine Production 1

[WSC210](#)Sensory Science

[WSC301](#)Wine Production 2

WSC405 Wine Chemistry  
WSC406 Wine Microbiology  
[WSC310](#)Wine Sensory Assessment  
[WSC312](#)Wine Science 2  
[MCR101](#)Introduction to Microbiology  
[AHT274](#)Industry Practice **OR** [SCI301](#)International Practical Experience

## Enrolment Pattern

### Full-time

This course is not offered full time

### Distance Education

#### Year 1

##### Session 1

[AHT101](#)Professional Skills in Agriculture and Horticulture  
[PSC103](#)Botany

##### Session 2

[AGS107](#)Precision Agriculture and Data Handling  
[MCR101](#)Introduction to Microbiology

#### Year 2

##### Session 3

[AGB110](#)Agricultural Economics  
[CHM115](#)Chemistry 1A

##### Session 4

[PSC104](#)Soil Science  
[WSC101](#)Wine Science 1

#### Year 3

##### Session 5

[WSC210](#)Sensory Science  
[VIT211](#)Viticultural Science (commence)  
[WSC201](#)Wine Production 1 (commence)

##### Session 6

[CHM107](#)Chemistry 1B  
[VIT211](#)Viticultural Science (complete)  
[WSC201](#)Wine Production 1 (complete)

#### Year 4

**Session 7**

[AHT231](#) Agricultural Finance and Business Management  
[AGB310](#) Agricultural Marketing

**Session 8**

[PSC208](#) Plant Metabolism  
[ENG210](#) Food and Beverage Engineering

**Year 5**

**Session 9**

[AHT274](#) Industry Practice  
[SCI301](#) International Practical Experience  
[ENG302](#) Winery Engineering  
[WSC310](#) Wine Sensory Assessment (commence)

**Session 10**

[AGR202](#) Food Environment and Culture  
[WSC310](#) Wine Sensory Assessment (complete)  
[WSC312](#) Wine Science 2 (complete)

**Year 6**

**Session 11**

[WSC301](#) Wine Production 2 (commence)  
 WSC405 Wine Chemistry (commence)  
 WSC406 Wine Microbiology (commence)

**Session 12**

[WSC301](#) Wine Production 2 (complete)  
 WSC405 Wine Chemistry (complete)  
 WSC406 Wine Microbiology (complete)

**Workplace learning**

Please note that the following subjects may contain a Workplace Learning component.

AHT274 Industry Practice

**Residential School**

Please note that the following subjects may have a residential school component.

AGR202 Food Environment and Culture

CHM107 Chemistry 1B  
CHM115 Chemistry 1A  
CHM213 Analytical Chemistry  
ENG210 Food and Beverage Engineering  
MCR101 Introduction to Microbiology  
PSC103 Botany  
PSC104 Soil Science  
PSC208 Plant Metabolism  
VIT211 Viticultural Science  
WSC101 Wine Science 1  
WSC201 Wine Production 1  
WSC210 Sensory Science  
WSC301 Wine Production 2  
WSC310 Wine Sensory Assessment  
WSC312 Wine Science 2

Enrolled students can find further information about CSU residential schools via the [About Residential School](#) page.

## Accreditation

Students are eligible for student membership to the Australian Society for Viticulture and Oenology.

Graduated students are eligible for full membership to the Australian Society for Viticulture and Oenology.

## Contact

For further information about Charles Sturt University, or this course offering, please contact info.csu on 1800 334 733 (free call within Australia) or email [inquiry@csu.edu.au](mailto:inquiry@csu.edu.au)

*The information contained in the 2016 CSU Handbook was accurate at the date of publication: October 2015. The University reserves the right to vary the information at any time without notice.*

[Back](#)