

Bachelor of Viticulture

includes:

Bachelor of Viticulture

The Bachelor of Viticulture is designed for specialist vineyard management with extensive studies of viticulture, vine physiology, vine pests and diseases, water and soil management. Graduates attain scientific background in chemistry, plant sciences, soil science and statistics which underpin applied viticulture and wine production studies; develop knowledge in the chemical and biological processes that affect wine production, the principles, techniques and procedures for producing quality wines and also sensory evaluation; and have the skills to understand site selection, grapevine varieties, propagation, vineyard establishment and management, irrigation and plant protection. Students gain experience in a commercial vineyard and winery.

The course includes the following awards:

Bachelor of Viticulture *BViticulture*

Course Study Modes and Locations

Bachelor of Viticulture (4410VI)

Distance Education - Wagga Wagga

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

Normal course duration

Bachelor of Viticulture

Full-time 3.0 years (6.0 sessions)

Part-time 6.0 years (12.0 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.

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](#)

No special arrangements apply at this stage.

Graduation requirements

To graduate students must satisfactorily complete 192 points.

Course Structure

All undergraduate courses in the School of Agriculture and Wine Sciences undertake 7 common core subjects. Each course has additional compulsory subjects that are course specific and may have restricted electives.

School Core Subjects

[AGB110](#) Agricultural Economics

[AHT231](#) Agricultural Business and Financial Management

[AGB310](#) Agricultural Marketing

[AGR202](#) Food Environment and Culture

[AGS107](#) Precision Agriculture and Data Handling

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

[AHT274](#) Industry Practice OR [SCI301](#) International Practical Experience

[PSC104](#) Soil Science

Additional Compulsory Subjects

[AGR237](#) Property Planning and Development

[CHM115](#) Chemistry 1A

[IRR200](#) Principles of Irrigation
[PSC103](#) Botany
[PSC215](#) Plant Physiology
[PSC371](#) Plant Pathology
[PSC415](#) Soil Management OR [AGR220](#) Extension
[VIT211](#) Viticultural Science
[VIT406](#) Vine Physiology and Performance
[VIT405](#) Integrated Vineyard Management
[WSC101](#) Wine Science 1
[WSC201](#) Wine Production 1
[WSC210](#) Sensory Science
[MCR101](#) Introduction to Microbiology
Restricted Electives
[AGR220](#) Extension
[AGS301](#) Weed and Pesticide Science
[CHM107](#) Chemistry 1B
[ENG210](#) Food and Beverage Engineering
[ENG302](#) Winery Engineering
[HRM210](#) Human Resource Management
[PSC415](#) Soil Management
[WSC312](#) Wine Science 2
[WSC301](#) Wine Production 2
[WSC310](#) Wine Sensory Assessment
WSC405 Wine Chemistry
WSC406 Wine Microbiology
[FDS305](#) Quality Assurance

Enrolment Pattern

By Distance Education study

Year 1

Session 1

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

Session 2

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

Year 2

Session 3

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

Session 4

[PSC104](#) Soil Science

[WSC101](#) Wine Science 1

Year 3

Session 5

[AHT231](#) Agricultural Finance and Business Management

[PSC215](#) Plant Physiology

Session 6

[AGR202](#) Food Environment and Culture

[PSC371](#) Plant Pathology

Year 4

Session 7

[WSC210](#) Sensory Science

[VIT211](#) Viticultural Science (Commenced)

[WSC201](#) Wine Production 1 (Commenced)

Session 8

[IRR200](#) Principles of Irrigation

[VIT211](#) Viticultural Science (Completed)

[WSC201](#) Wine Production 1 (Completed)

Year 5

Session 9

[AGB310](#) Agricultural Marketing

[AGR220](#) Extension OR [PSC415](#) Soil Management

Session 10

[] Restricted Elective

[AHT274](#) Industry Practice OR [SCI301](#) International Practical Experience

Year 6

Session 11

[AGR237](#) Property Planning and Development

[VIT405](#) Integrated Vineyard Management (Commenced)

[VIT406](#) Vine Physiology and Performance (Commenced)

Session 12

[VIT405](#) Integrated Vineyard Management (Completed)

[VIT406](#) Vine Physiology and Performance (Completed)

[] Restricted Elective

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.

AGR220 Extension
AGS301 Weed and Pesticide Sciences
CHM107 Chemistry 1B
CHM115 Chemistry 1A
ENG210 Food and Beverage Engineering
IRR200 Principles of Irrigation
MCR101 Introduction to Microbiology
PSC103 Botany
PSC104 Soil Science
PSC215 Plant Physiology
PSC371 Plant Pathology
PSC415 Soil Management
VIT211 Viticultural Science
VIT406 Vine Physiology and Performance
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

Current Students

For any enquiries about subject selection or course structure you will need to contact your Course Director. You can find the name and contact details for your Course Director in your offer letter or contact your School office.

Prospective Students

For further information about Charles Sturt University, or this course offering, please contact info.csu on 1800 334 733 (free call within Australia) or [enquire online](#).

The information contained in the 2017 CSU Handbook was accurate at the date of publication: May 2017. The University reserves the right to vary the information at any time without notice.

[Back](#)