

# Bachelor of Wine Business Articulated Set

## *includes:*

### **Bachelor of Wine Business**

#### **Associate Degree in Winegrowing** *[Exit Point Only]*

The Bachelor of Wine Business course is designed to develop knowledge and skills in winemaking, wine science, viticulture, wine appraisal and business. The course aims to prepare graduates for a business career in the rapidly expanding global wine industry. A wide range of electives allows students to specialise in accounting, management or marketing. Students complete their studies while working in the wine industry or by interchanging full-time study with distance education. Students not wishing to study the business element of the degree may elect to exit after two years of study and graduate with an Associate Degree in Winegrowing. Graduates are knowledgeable, practically-oriented, work-ready and meet the highest expectations of the wine industry. This course includes practical experience through workplace learning.

### **The course includes the following awards:**

Associate Degree in Winegrowing *AssocDegWinegrowing*

Bachelor of Wine Business *BWineBus*

### **Course Study Modes and Locations**

#### **Bachelor of Wine Business (4415WB)**

*Distance Education - Wagga Wagga*

*Distance Education - Wangaratta*

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

### **Normal course duration**

#### **Bachelor of Wine Business**

Full-time 3.0 years (6.0 sessions)

Part-time 6.0 years (12.0 sessions)

**Associate Degree in Winegrowing [Exit Point Only]**

Full-time 2 years (4.0 sessions)

Part-time 4.0 years (8.0 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](#)

**Bachelor of Wine Business**

Assumed knowledge is the NSW HSC (or equivalent) with 2 unit mathematics (or equivalent). Study in one or more of the subjects biology, chemistry or commerce would be desirable, but is not essential. The UAI cutoff for internal students is usually set at 69.3 .Successful applicants who do not have an appropriate HSC background will be recommended to undertake bridging subjects offered in the University's Studylink supplementary program prior to commencing study in the course.

Students who, during their course, experience difficulties in mathematics or chemistry, can avail themselves to additional tuition provided by the CSU Study Centres, that are administered by Student Services.

**Credit**

[CSU Credit Policy](#)

**Bachelor of Wine Business**

Normal CSU Credit regulations will apply.

**Articulation**

The Bachelor and Associate Degree [Exit Point Only]make up an articulated set of courses and credit is given in each higher level course for the subjects completed in the lower.

**Graduation requirements**

### **Bachelor of Wine Business**

To graduate students must satisfactorily complete 192 points.

### **Associate Degree in Winegrowing [Exit Point Only]**

To graduate students must satisfactorily complete 128 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

### 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  
[CHM108](#) Chemical Fundamentals

##### Session 4

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

#### Year 3

##### Session 5

[AHT231](#) Agricultural Business and Financial Management  
[VIT211](#) Viticultural Science (commenced)  
[WSC201](#) Wine Production 1 (commenced)

##### Session 6

[VIT211](#) Viticultural Science (completed)  
[WSC201](#) Wine Production 1 (completed)  
[AGR202](#) Food Environment and Culture

#### Year 4

**Session 7**

[AGR237](#) Property Planning and Development

[WSC210](#) Sensory Science

**Session 8**

[LAW110](#) Business Law

☐ Restricted Elective

Students can exit with the Associate Degree in Winegrowing, students continuing on will enrol in the following pattern

**Year 5****Session 9**

[AGB310](#) Agricultural Marketing

[AGB450](#) Agriculture Business Risk and Investment

**Session 10**

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

☐ Restricted Elective

**Year 6****Session 11**

[AGR375](#) Agribusiness Planning (commenced)

[WSC310](#) Wine Sensory Assessment (commenced)

[HRM210](#) Human Resources Management

**Session 12**

[AGR375](#) Agribusiness Planning (completed)

[WSC310](#) Wine Sensory Assessment (completed)

**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.

AGR375 Agribusiness Planning

CHM108 Chemical Fundamentals

ENG210 Food and Beverage Engineering

MCR101 Introduction to Microbiology  
PSC103 Botany  
PSC104 Soil Science  
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

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.*

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