

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)

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.

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

OR WSC312 Wine Science 2 (commence)

[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.

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

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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