

STUDY PLAN GUIDE

BACHELOR OF AGRICULTURE AND TECHNOLOGY (Course code: HEPIBAT) v2 VITICULTURE AND WINEMAKING MAJOR

The below guide is for a full time load of study. Please contact your course advisor if you need assistance with subject selection.

			COMPULSORY ONLINE MODULE (must be	completed in your first semester of stu	dy)	
		Academic Integrity Module				
YEAR 1	ster 1	BES109 (Core)	BAT101 (Core)	AGR100 (Major core)	Elective	
	Semester 1	Living Systems 1	Agricultural Systems and Technology	Winemaking 1	Choose one elective subject from the recommended 1 st , 2 nd or 3 rd year level subject options. Refer to page 2. Recommend: Agronomy 1 , Or TER102 Language and Logic OR Irrigation Design	
		BES110 (Core)	Elective	Elective	AGR101 (Major core)	
	Semester 2	Living Systems 2 Pre-requisite: BES109	Choose one elective subject from the recommended 1 st , 2 nd or 3 rd year level subject options. Refer to page 2. Recommend: BVW213 Rural Business Management or Aquaponics (2023)	Choose one elective subject from the recommended 1 st , 2 nd or 3 rd year level subject options. Refer to page 2. Recommend: BAT102 Food Production in a Changing World or Aquaponics (2023)	Vineyard Management	
		BAT204 (Core)	BVW203 (Major core)	Elective	Elective	
YEAR 2	Semester 1	Ecological Systems	Wine Chemistry 1 Prerequisite: BES110	Choose one elective subject from the recommended 1 st , 2 nd or 3 rd year level subject options. Refer to page 2. Recommend: Agronomy 1, Applied Genomics , Animal Management and Nutrition (Winter), Wine Evaluation 1 (Winter – note this is a Major core subject), Irrigation Design or Industry Placement	Choose one elective subject from the recommended 1 st , 2 nd or 3 rd year level subject options. Refer to page 2. Recommend: Agronomy 1, Applied Genomics , Animal Management and Nutrition (Winter), Wine Evaluation 1 (Winter – note this is a Major core subject), Irrigation Design, or Industry Placement	
		AEM201 (Core)	BVW214 (MAJOR Core)	AGR201 (Major core)	Elective	
	Semester 2	Statistics and Experimental Design	Plant Physiology Recommended pre-req: BES110	Wine Evaluation 1 (Winter Semester)	Choose one elective subject from the recommended 1 st , 2 nd or 3 rd year level subject options. Refer to page 2. Recommend: Animal Management and Nutrition (Winter), Vine Physiology and Grape Production or Plant Pests and Pathogens	
		BAT304 (Core)	AGR300 (Core)	BVW318/AGR303 (Major	Elective	
YEAR 3	Semester 1	Applied Research Project 1 Pre-requisite: AEM201	Digital Technologies in Agriculture	Wine Marketing/Marketing of Rural Products and Services	Choose one elective subject from the recommended 3rd year level subject options. Recommended: AGR3WMB or AGR3RAH (Summer) or BAT308 Environmental Management	
		BAT305 (Core)	BVW305/AGR304 (Major	BVW207/AGR305 (Major	Elective	
	Semester 2	Applied Research Project 2 Pre-requisite: BAT304	Viticulture Engineering/Vineyard and Winery Engineering	International Wine Styles	Choose one elective subject from the recommended 3rd year level subject options. Recommended: The Australian Wine Industry, or Wine Chemistry 2, or Winemaking 2, or Advanced Industry Placement	

GREY	Core subject - is a required subject within your course	
GREEN	Major core subject – Viticulture and Winemaking	
BLUE	Free elective - you can choose any subject at the year level indicated from any major (subject to meeting the prerequisites). Refer to elective subjects on page 2.	

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ELECTIVE SUBJECT OPTIONS

(HEPIBAT - EPPING)

VITICULTURE AND WINEMAKING (MAJOR)

Somester	ALM110 Agronomy 1
l	AGR1TM1 Turf Management 1 (may not be offered. Refer Course Coordinator)
L	TER102 Language and Logic
	BVW213 Rural Business Management
Semester	AGR1TM2 Turf Management 2 (may not be offered. Refer Course Coordinator)
2	BAT102 Food Production in a Changing World
	AEM207 Aquaponics (commencing 2023)
Summer	ALM211 Animal Anatomy and Physiology
	emester

	Semester 1	BAT202 Applied Genomics and Plant Breeding (pre-requisite BES110) AEM306 Industry Placement AGR202 Irrigation Design
YEAR 2	Semester 2	AGR200 Plant Pests and Pathogens BVW211 Vine Physiology and Grape Production (runs every odd year)
	Winter	ALM212 Animal Management and Nutrition

	Semester 1	ALM309 Agricultural Marketing and Commodity Trading AGR309 Wine Microbiology and Biochemistry (runs every even year) BAT308 Environmental Management
YEAR 3	Semester 2	AGR301 Agronomy 2 (pre-requisite ALM110) AGR302 Integrated Production Management AGR3TCD Turf Construction and Drainage (pre-requisite AGR1TM2) AGR3TGS Turfgrasses for Sport (pre-requisite AGR1TM2) BVW303 The Australian Wine Industry and its Wines (runs every odd year) (pre-req Wine Evaluation 1) BVW306 Wine Chemistry 2 (runs every even year) (pre-req Wine Chemistry 1) AGR310 Winemaking 2 (runs every even year) (pre-req Winemaking 1) BVW207 International Wine Styles (pre-req Wine Evaluation 1) AGR308 Advanced Industry Placement
	Summer	AEM305 Restoration of Aquatic Habitat

Suggested electives for Viticulture and Winemaking Major students are shown in **bold** font.

PLEASE NOTE: Some subjects may not be offered each year.

Part-time students or those selecting subjects off plan should ensure they discuss with the Course Coordinator Dr Sylvana Iacuone. Email sylvanaiacuone@melbournepolytechnic.edu.au