Bachelor of Viticulture and Winemaking

Our Viticulture and Winemaking programmes are based in Marlborough, New Zealand's largest viticulture and wine production region.

<table>
<thead>
<tr>
<th>Length</th>
<th>Study options</th>
<th>Fees</th>
<th>Location and dates</th>
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</table>
| 3 years full time or 4-6 years part time study | Full time or part time | $6,852                      | Marlborough:  
|                             |                   |                             | 27 January 2020  
|                             |                   |                             | Year 2  
|                             |                   |                             | 27 January 2020  
|                             |                   |                             | Year 3  
|                             |                   |                             | 10 February 2020  
|                             |                   |                             | Year 1  
|                             |                   |                             | 20 July 2020  
|                             |                   |                             | Mid-year intake for Year 1  
|                             |                   |                             | 20 July 2020  
|                             |                   |                             | Mid-year Intake for Year 2  
|                             |                   |                             | 20 July 2020  
|                             |                   |                             | Mid-year Intake for Year 3  

Best place to study
The Marlborough region has over 100 wineries, more than 550 independent growers and 77% of New Zealand’s total wine production. NMIT has been delivering viticulture and winemaking programmes since 1991.

You will gain an in-depth, professional degree covering both growing grapes (viticulture) and winemaking. It includes a six-week practical vintage, vineyard experience and a final year research project.

One of the strengths of this qualification is the range of tutors and points of view you will receive. All staff are either currently, or have in the past, worked in industry. Tutors include David Hayward, Glenn Kirkwood, Ann Baker, Jan Fryer, Claudia Small, Dion Mundy, Sue Blackmore, Nadine Worley, Marc Greven, Chris Young, Jim Hargreaves (WaterForce) and Catherine Harris.

Mix with industry and researchers
You will be taught by well qualified, industry experienced staff and Plant and Food Research scientists. You will be equipped with the knowledge and skills needed to work in the industry because the programme was developed in consultation with key industry players including Pernod Ricard, Indevin, Wither Hills, WaterForce, Wine Marlborough and Plant and Food Research.

The right programme for you
The Bachelor of Viticulture and Winemaking is suitable for you whether you are a high school graduate, you are wishing to change careers, or you are currently working in the wine industry and want to gain a qualification while in your existing employment.

You can study full, part time or online. If you want to study online, you must be working in industry and need to complete residential schools in Marlborough for 5 courses (4-5 days each) over the degree.
Online students communicate with tutors via moodle, SKYPE and online forums. The first two years of the programme (Levels 5 and 6) are the compulsory courses. In your last year at level 7 you will have an opportunity to choose electives.

**Entry requirements**

**Academic requirements**

**Applicants under 20 years old require**

Achievement of NCEA Level 3 (60 credits at Level 3 or higher and 20 credits at Level 2 or higher) including:

- A minimum of 14 credits at Level 3 or higher in each of three subjects from the list of approved subjects
- A minimum of 10 credits at Level 2 or higher in English or Te Reo Māori made up of:
  - 5 credits in reading
  - 5 credits in writing

AND

- A minimum of
  - 10 credits at Level 1 or above in Numeracy, made up of:
    - achievement standards – specified achievement standards available through a range of subjects, or
    - unit standards – package of three numeracy unit standards (26623, 26626, 26627 - all three required).

*for the list of Level 1, Level 2 and Level 3 standards that contribute to University Entrance requirements, please visit the NZQA website [www.nzqa.govt.nz/ncea](http://www.nzqa.govt.nz/ncea)*

**Applicants Over 20**

For applicants 20 years or over there are no minimum academic requirements. However, applicants will need to provide their curriculum vitae detailing any relevant work experience and academic achievements. The Manager Aviation, Wine & Horticulture will use this information to assess whether the applicant is likely to successfully complete the Bachelor of Viticulture and Winemaking programme.

**English language requirements**

All applicants must have a standard of English sufficient to be able to study at this level. Those students whose first language is not English must have:

- An International English Language Testing System (IELTS) overall academic score of at least 6.0 (with at least 5.5 in each band), issued within the last two years

OR

- The equivalent

**Academic Recommendations**

It is strongly recommended that students enrolling in this programme have achieved:

- A minimum of 14 credits at NCEA Level 3 in Chemistry or a C pass in Bursary Chemistry
- A minimum of 14 credits at NCEA Level 3 in Physics, Statistics or Calculus or a C pass in Bursary Physics, Statistics or Calculus
Other requirements
The Bachelor of Viticulture and Winemaking has aspects that require a certain level of physical strength and fitness. Students must be physically capable of completing all aspects of the programme. Applicants will be required to sign a self-declaration form confirming they are physically capable of completing all aspects of the programme.

All applicants please download, fill out the following questionnaire and include it with your application Bachelor of Viticulture and Winemaking Questionnaire [PDF, 289 KB]

Additional Distance Study Requirements
For distance study, applicants must have the following to be able to utilise the online learning environment and complete practical/vocational aspects of the programme:

- Access to a suitable wine industry workplace to undertake assignment and practical work required for specific courses
- Attendance at compulsory residential workshops
- Attend NMIT or an alternative venue at another tertiary institute to complete examinations

Special Entry
In exceptional circumstances an applicant under the age of 20 years who does not meet the academic entry requirements may be granted entry to the Programme where they supply evidence to satisfy the Academic Committee of their ability to succeed on the Bachelor of Viticulture and Winemaking.

Structure and timetable
The Bachelor of Viticulture and Winemaking is a three year full time (or part time equivalent) programme of study.

Semester two 2018 timetable [PDF, 84 KB]
The first year provides a solid foundation in the basics of viticulture and winemaking, the second focuses on further developing and refining technical skills and the third year comprises a mix of higher level viticulture, winemaking and research skills. The third year has significant components of applied research and practical work experience which allow students to specialise in viticulture, winemaking, industry management or a combination of these which best suits their career aspirations and interests.

One of the aims of the programme is provide flexibility of delivery allowing you the opportunity to study in the mode that suits your professional and personal situation. Study is facilitated online with residential schools and tutor support, fully on-campus or you can opt for a blend of the two.

Total hours if full time - face to face or online - approximately 40 hours per week, based on 4 courses per semester.
Total hours if part time approximately 10 hours per course per week.
Industry based learning

Off-site practical and workplace components are designed to provide you with practical experience and involve placement in a wine industry work environment which is actively supervised by competent and experienced workers and directed towards specific educational goals and skills training.

The Bachelor of Viticulture and Winemaking programme includes two compulsory Industry Practice courses, which include workplace components (work-based training),

- BVWS06 Industry Practice – Vineyard – 100 hours total spread over peak periods through winter, spring, summer, and autumn.
- BVW606 Industry Practice – Winery – 300 hours total spread across Wine Vintage in autumn, which usually is 7-8 weeks depending on the season.
- BVW706 Applied Industry Project course at Level 7 - 300 hours total which can be spread across a Wine Vintage or other seasonal activity.

You will spend this time working in industry to learn new skills and concepts as well as apply campus based learning in off-site practical and workplace environments. You may also be conducting research.

Marlborough centre for wine

The Budge Street site of our campus is a centre of excellence for wine in New Zealand. Alongside our campus, you will find:

Marlborough Research Centre(external link)
Plant and Food Research(external link)
Wine Marlborough(external link)
And Sustainable Winegrowing New Zealand(external link) also has their head office now on campus.

Career opportunities & pathways

After you successfully graduate you could gain employment as a viticulturalist, a research and development technician, vineyard manager or owner, wine marketer or winemaker or assistant winemaker. You could also go onto further study.
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<table>
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<th>Code</th>
<th>Course name</th>
<th>Location</th>
<th>Type</th>
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<tr>
<td>BUS502</td>
<td>Business Environment</td>
<td>Marlborough</td>
<td>Compulsory</td>
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<tr>
<td>BVW501</td>
<td>Āronga Māori and Viticultural Practices</td>
<td>Marlborough, Off Campus</td>
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<tr>
<td>BVW502</td>
<td>Wine Production</td>
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<td>BVW503</td>
<td>Wine Chemistry and Analysis</td>
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<td>Tāne rāua ko Rongo and Plant Science</td>
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<td>Papatūānuku and Soil Science</td>
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<td>BVW506</td>
<td>Industry Practice – Vineyard</td>
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<td>Industry Practice – Vineyard</td>
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<tr>
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<td>Wine Science</td>
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<td>Kaitiakitanga and Vineyard Bio-protection</td>
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<td>Winery and Vineyard Engineering</td>
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<tr>
<td>BVW606</td>
<td>Industry Practice – Winery</td>
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<tr>
<td>BVW704</td>
<td>Winery Technology and Design</td>
<td>Marlborough, Off Campus</td>
<td>Elective</td>
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