The wine industry is highly attractive to people who strive for excellence and is an industry that rewards commitment and creativity with opportunities for travel and for career development.

**Course Description**
The Bachelor of Science (Viticulture and Oenology) course develops knowledge and practical skills relevant to winemaking. The course has a solid scientific base and is presented in an industry context, therefore ensuring graduates are job ready and in high demand. Students undertake units in vine physiology, vineyard management, irrigation technology, wine chemistry and microbiology, wine production and science, and wine evaluation. The principles and practices of beer brewing are also explored. The course aims to be flexible enough to allow students to obtain work in the industry during their study. On-line systems such as Web CT and i-lectures are utilised for students requiring flexible delivery and the commencement of third year is delayed to enable students to undertake a full time vintage.

**Career Opportunities**
This degree boasts a high level of employment on completion. Viticulture and Oenology graduates find employment opportunities in vineyards, wineries and support industries, as well as in research and development organisations. Job opportunities are available locally and overseas in countries such as New Zealand, Chile, America, Portugal, France, Spain and South Africa. Graduates will often undertake international travel to complete vintages in both the northern and southern hemispheres.

agrienvi.curtin.edu.au
All about:
Viticulture and Oenology

Entry Requirements
TER 2008 – 71.90
Mature Age – STAT, elements E, V or Q.
TAFE – Completion of a Diploma in Viticulture, Certificate IV in Viticulture or a National Certificate in Food Processing.

Duration
3 years full-time or equivalent part-time.

Location
Bentley and Margaret River. First year can be studied at Bentley or Margaret River. Second and third year is studied at Margaret River.

Delivery
Internal and External. External study is part-time only with intensive practical periods on the Margaret River Education Campus.

Real World Practice
The state of the art teaching facilities at the Margaret River Education Campus, including the fully operational winery, provide an excellent training ground for students. The location of the campus ensures students have exposure to an internationally renowned wine region and creates incredible scope for employment options and invaluable networking opportunities between students and industry.

In the final year of the degree students must also complete at least 12 weeks of paid work placement in the industry, including a full vintage. This hands on industry placement provides students with essential experience that ensures they are job ready upon graduation.

Professional Recognition
Graduates are eligible to join the Australian Society of Viticulture and Oenology and the Australian Society of Wine Education.

Salary Trends
The average maximum wage in the Viticulture/Wine Industry is $77,802, with an average maximum wage in the Australian Society of Viticulture and Oenology is $71,155. Source: Salary data obtained from mycareer.com.au

Double Degree
Bachelor of Agribusiness (Viticulture) and Bachelor of Science (Viticulture and Oenology)

Graduate Profile
Vanessa Carsen
Winemaker
Ferngrove Winery
I was first exposed to the wine industry at 15 years old when I started work experience in the Swan Valley. I decided early that this was the career path I wanted to follow, so when I heard Curtin offered a Viticulture and Oenology course I was immediately interested.
I enjoyed the focus of the course. It was practically orientated which meant as graduates we had confidence to start working in a winery and were able to grasp the workings of a winery, as well as apply the theory to the practical components of winemaking.
Since graduating I have worked throughout WA, in the Swan Valley, Margaret River and Frankland regions. This has been interspersed with vintages in Bordeaux and Italy – Trentino Alto Adige region.
For those thinking about a career in this industry – I believe it to be a career that is fun, as well as a wonderful amalgamation of so many different spectrums. It combines science with art, working outdoors as well as indoors and the challenges and problem solving aspect allows it to be a constantly interesting and evolving work environment.

Margaret River Education Campus
The Margaret River Education Campus is located 280km south of Perth in Western Australia’s premium wine growing region. The campus was opened in 2004 and offers articular of training from a high school and TAFE level through to undergraduate and postgraduate degrees.
Within the Campus, Curtin is the lead partner in the Centre for Wine Excellence, which comprises of a teaching winery, chemistry laboratory, sensory evaluation and research laboratories, lecture rooms and library.
The pivotal location of the campus allows Curtin’s Viticulture and Oenology students to access leading vineyards and wineries to complement their theoretical studies.

International Students
International Students studying in Australia on a student visa can only study full-time and there are also specific entry requirements that must be met. Please refer to www.international.curtin.edu.au or phone +61 8 9266 7331 for further information, as some information contained in this booklet may not be applicable to international students. Australian citizens and permanent residents and international students studying outside Australia may have the choice of full-time, part-time and external study. Information about TISC only applies to Australian residents.

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Course Structure

YEAR 1
Grape and Wine Production
Communications
Agricultural Soils
Horticultural Agronomy
Introductory Wine Science
Wine Microbiology
Wine Chemistry
Statistics
Horticultural Plants and Grapevine Physiology
Irrigation Science and Technology

YEAR 2
Wine Production
Viticultural Principles
Wine Science
Grapevine Pests and Disease
Viticulture Practices
Sensory Evaluation
Water Resource Management

YEAR 3
Wine Marketing and Business
Viticulture Resource Management
Wine Industry Project
Winery Engineering
Wine Industry Project
Wine Science
Sensory Evaluation or Wine Tourism
Grape and Wine Technology

CurtInnovation
Curtin applies to be a leading edge university of technology. To fulfill this vision, we strive to be innovative and forward-looking in everything we do. It’s in our approach to teaching and learning. It’s in our research. It’s in our staff. It’s in our students. It’s in our graduates. It’s in the way we think and act. It’s what we call CurtInnovation.