

Bachelor of Technology (Wine) (BTWN) - BTechWine

QTAC code (Australian and New Zealand applicants): Toowoomba campus and Distance education: 906109

CRICOS code (International applicants): 066077M

	On-campus*	Distance education*
Semester intake:	Semester 1 (February)	Semester 1 (February)
Campus:	Toowoomba	-
Fees:	Commonwealth supported place Domestic full fee paying place International full fee paying place	Commonwealth supported place Domestic full fee paying place International full fee paying place
Residential school:	Toowoomba campus and Queensland College of Wine Tourism, Stanthorpe (compulsory)	Toowoomba campus and Queensland College of Wine Tourism, Stanthorpe (compulsory)
Standard duration:	3 years full-time; 6 years part-time	

Footnotes

* This program is not available fully on-campus or fully by distance education; to complete the program students will need to undertake courses in a mix of external and on-campus modes.

Contact us

Future Australian and New Zealand students	Future International students	Current students
Ask a question Freecall (within Australia): 1800 269 500 Phone (from outside Australia): +61 7 4631 5315 Email: studysci@usq.edu.au	Ask a question Phone: +61 7 4631 5543 Email: international@usq.edu.au	Ask a question Freecall (within Australia): 1800 007 252 Phone (from outside Australia): +61 7 4631 2285 Email: usq.support@usq.edu.au

Program focus

This program develops knowledge and skills in winemaking, wine science, viticulture, wine business and wine appraisal. Students can complete their studies full-time, or part-time while working in the wine industry. Courses cover key theoretical concepts and provide intensive, industry-focused practical experience. Unique features of this program include integrated studies in wine business and weather, climate and climate change as well as intensive, integrated practical and industry experience.

Career opportunities

Graduates may be employed as viticulturists, winemakers and operations managers in Australia and overseas. Areas of employment could include vineyard and winery operation, production management, quality control, marketing and export of wine, or research and development in the wine, brewing and food processing industries.

Program aims

The Bachelor of Technology (Wine) aims to develop knowledge and skills in wine making, wine science, viticulture, wine business and wine appraisal. Graduates will have a knowledge base and skills that will fit them for a career in vineyards, wineries, production management, wine marketing, quality control, research and development in the wine, brewing and food processing industries. Its aim is to provide graduates with an excellent technical understanding of wine making through provision of a relevant and coherent body of

knowledge on wine production and wine science a scientific base that allows the underlying principles and concepts to be understood, and industry-relevant skills.

Program objectives

Upon completion, graduates from the Bachelor of Technology (Wine) program will have the following knowledge and skills:

Knowledge

- a firm science foundation that provides the principles and concepts required to understand grape and wine production
- an understanding of the wine production process for all major wine types, including how wine production is influenced by demands of cost, quality and throughput
- awareness of how scientific principles in the fields of biology, biochemistry, chemistry, and microbiology influence technical aspects of wine production
- an understanding at a biochemical and physiological level of how viticultural management influences grape quality
- an understanding of wine business management principles and wine marketing
- awareness of factors that have shaped the Australian and global wine industries and their current directions of development
- an understanding of sensory evaluation of wines and wine judging systems.

Skills

- ability to inter-relate scientific concepts and principles to production processes so that production problems are quickly identified and new production situations and demands are successfully handled
- the practical skills to manage a winery or a vineyard
- sensory evaluation skills that permit identification of winemaking problems, rapid detection of faults, and reliable assessment of wine quality and characteristics
- ability to understand and participate in wine judging processes
- ability to understand, and communicate effectively with technical vineyard and winery staff
- ability to apply principles of business management and marketing of wines.

Admission requirements

Australian applicants:

To be eligible for a place in this program, applicants will have at least a Sound Achievement over four semesters in Queensland Senior (Years 11 and 12) English. It is also recommended to have a Sound Achievement over four semesters in Mathematics B and Biological Science or Chemistry, or the equivalent of these qualifications.

International applicants:

This program is offered to international students. An international student is a person who is not an Australian or New Zealand citizen and not an Australian permanent resident.

International applicants must have met the [University's English language requirements](#) or have completed the University's [ELICOS/EAP](#) program.

It is also recommended that international applicants should have the equivalent of a Sound Achievement over four semesters of Queensland Senior (Years 11 and 12) in Mathematics B and Biological Science or Chemistry. Please refer to [USQ International](#) for information about entry requirements.

How to apply

Domestic students

[Application for undergraduate programs](#) may be made through the Queensland Tertiary Admissions Centre (QTAC). The same procedure applies whether you plan to study on-campus or by distance education.

If you completed Year 12 at a Queensland secondary school you will be assessed for entry on the basis of your Overall Position (OP) or equivalent score. Year 12 students from other states or territories are considered for entry on the basis of their UAI, ENTER or TER and the subject prerequisites indicated. Other applicants will be based on their overall Rank.

International students

This program is offered to international students. An international student is a person who is not an Australian or New Zealand citizen and not an Australian permanent resident. Please refer to [USQ International](#) for information about entry requirements, visa arrangements and how to apply.

Program fees

Commonwealth supported place

A Commonwealth supported place is where the Australian Government makes a contribution towards the cost of your higher education and you as a student pay a [student contribution amount](#), which varies depending on the courses undertaken. You are able to calculate the fees for a particular course via the [Course Fee Finder](#). Commonwealth Supported students may be eligible to defer their fees through a Government loan called [HECS-HELP](#).

Domestic full fee paying place

Domestic full fee paying places are funded entirely through the full fees paid by the student. Full fees vary depending on the courses that are taken. You are able to calculate the fees for a particular course via the [Course Fee Finder](#).

Permanent Humanitarian Visa holders, Permanent Resident visa holders and New Zealand citizens who reside outside Australia pay full tuition fees.

Domestic full fee paying students may be eligible to defer their fees through a Government loan called [FEE-HELP](#).

International full fee paying place

International students pay full fees. Full fees vary depending on the courses that are taken and whether they are studied on-campus, via distance education/online. You are able to calculate the fees for a particular course via the [Course Fee Finder](#).

Program structure

To qualify for the award of Bachelor of Technology (Wine), a candidate must complete or be exempted from courses with a total value of at least 24 units, according to the following recommended enrolment pattern.

Required time limits

Students have a maximum of 8 years to complete this program.

IT requirements

Students should visit [Recommended Hardware](#) and [Recommended Software](#) sites to check that their computers are capable of running the appropriate software and versions of Internet web browsers and to check the minimum and recommended standards for software

Residential schools

Residential Schools of three to five days duration are compulsory for those courses listed as having residential schools in the Recommended Enrolment Patterns below. Residential Schools of 3 days duration will be held at the Toowoomba Campus for the courses [BIO1101](#), [BIO2202](#), [CHE1110](#) and [CHE2120](#). Residential Schools of 5 days duration will be held at the Toowoomba Campus or the Queensland College of Wine Tourism (QCWT), Stanthorpe, Queensland, for the courses [WIN2201](#), [WIN2202](#), [WIN2203](#), [WIN3304](#), and [WIN3306](#).

Enquires on the Residential Schools should be directed to:

Prospective Students

- telephone 1800 269 500 (within Australia Free Call), +61 7 4631 5315 (From outside Australia) or complete an [enquiry form](#).
- email studysci@usq.edu.au

Currently Enrolled Students

- telephone +61 7 4631 2361 (Program Coordinator)
- email studysci@usq.edu.au

Exemptions

Candidates must complete at least eight units of courses offered by USQ whilst enrolled in this program so at most sixteen units of exemptions may be granted.

Course transfers

Transfer or credit for completed courses from USQ or other institutions from incomplete programs to the Bachelor of Technology (Wine) program will be allowed in accordance with USQ regulations provided the courses in question are compatible with the requirements for the Bachelor of Technology (Wine).

Honours

Students meeting academic requirements in the undergraduate program may become eligible to continue on to a research Honours program, an 8-unit Coursework Masters program and further postgraduate study.

Recommended Enrolment Pattern: Full Time

Course	Year of program and semester in which course is normally studied						Residential school (compulsory /optional)	Enrolment requirements	Comments
	On-campus (ONC)		External (EXT)		Online (WEB)				
	Year	Sem	Year	Sem	Year	Sem			
Year 1									
WIN1101 Grape and Wine Production	1	1	1	1					
BIO1101 Biology 1*	1	1	1	1			C		Residential School: TWM BA
CHE1110 Chemistry 1*	1	1	1	1			C		Residential School: TWM BA
MKT1001 Introduction to Marketing	1	1	1	1, 2, 3					
WIN2102 Wine Composition, Stability and Analysis	1	2	1	2				Pre-requisite: WIN1101 and CHE1110	
BIO2202 Plant Physiology*	1	2	1	2			C	Pre-requisite: BIO1101	
CHE2120 Chemistry 2*	1	2	1	2			C	Pre-requisite: CHE1110	Residential School: TWM BA
STA2300 Data Analysis	1	2	1	2, 3			O		
Year 2									
WIN2201 Wine Analysis Practice**	2	3					C	Pre-requisite: WIN2102	

Course	Year of program and semester in which course is normally studied						Residential school (compulsory /optional)	Enrolment requirements	Comments
	On-campus (ONC)		External (EXT)		Online (WEB)				
	Year	Sem	Year	Sem	Year	Sem			
WIN2202 Winemaking Practice 1	2	1					C	Pre-requisite: WIN2102	Residential School: QCWT
WIN2203 Viticultural Practice 1	2	1					C	Pre-requisite: WIN1101	Residential School: QCWT
Business Elective (1)	2	1	2	1					
WIN2204 Wine Biochemistry			2	2				Pre-requisite: BIO1101 and CHE2120 and WIN2102	
WIN2205 Viticultural Principles			2	2				Pre-requisite: BIO2202 and WIN1101	
WIN2206 Wine Microbiology			2	2				Pre-requisite: BIO1101 and WIN2102	
Business Elective (2)	2	2	2	2					
Year 3									
WIN3301 Sensory Analysis			3	1				Pre-requisite: STA2300 and WIN1101	
WIN3302 Viticultural Production			3	1				Pre-requisite: WIN2205	
CLI1110 Weather and Climate			3	1					
WIN3303 Wine Production			3	1				Pre-requisite: WIN2102	
MKT3006 Small and Medium Enterprise Development	3	2	3	2				Pre-requisite: MKT1001	
WIN3304 Viticultural and Winemaking Practice 2	3	3					C	Pre-requisite: WIN2202 and WIN2203	Residential School: QCWT
SCI3302 Industry Placement	3	1, 2, 3						Pre-requisite: Completion of 2nd year (or 2 years full time study in a relevant area)	
WIN3306 Sensory Analysis Practice	3	1					C	Pre-requisite: WIN3301	
Business Elective Courses									
MKT2001 Promotion Management	2	1	2	1, 3				Pre-requisite: MKT1001	
MKT2002 Global Marketing	2	1	2	1				Pre-requisite: MKT1001	
MKT3001 Applied Business Research	2	1	2	1					
MKT1002 Consumer Behaviour	2	2	2	1, 2				Co-requisite: MKT1001	
MKT2004 Marketing Channels	2	2	2	2				Pre-requisite: MKT1001	
MKT3007 Marketing Strategy	2	2	2	2				Pre-requisite: MKT1001 or MKT1002	
TOU3010 Event Management			2	2					

Footnotes

- * These courses are designed primarily for other programs, and have EXT residential school practical components. Candidates of the BTWN will undertake the residential schools as two blocks (Semester 1 - Biology 1 & Chemistry 1; Semester 2 – Chemistry 2 and Plant Physiology). International and Domestic students residing overseas wishing to carry forward all prac components into the final year will need to study these courses in 1st year and will carry IDM grades until the practical components are completed.
- ** For the transition year of 2011, WIN2201 will be offered in S1 and S3, from 2012 onwards it will be offered only in S3.

Recommended Enrolment Pattern: Part Time

Course	Year of program and semester in which course is normally studied						Residential school (compulsory /optional)	Enrolment requirements	Comments
	On-campus (ONC)		External (EXT)		Online (WEB)				
	Year	Sem	Year	Sem	Year	Sem			
Year 1									
WIN1101 Grape and Wine Production	1	1	1	1					
CHE1110 Chemistry 1*	1	1	1	1			C		Residential School: TWM BA
WIN2102 Wine Composition, Stability and Analysis	1	2	1	2				Pre-requisite: WIN1101 and CHE1110	
CHE2120 Chemistry 2*	1	2	1	2			C	Pre-requisite: CHE1110	Residential School: TWM BA
Year 2									
BIO1101 Biology 1*	2	1	2	1			C		Residential School: TWM BA
MKT1001 Introduction to Marketing	2	1	2	1, 2, 3					
BIO2202 Plant Physiology*	2	2	2	2			C	Pre-requisite: BIO1101	Residential School: TWM BA
STA2300 Data Analysis	2	2	2	2, 3			O		
Year 3									
WIN2201 Wine Analysis Practice**	3	3					C	Pre-requisite: WIN2102	
WIN2202 Winemaking Practice 1	3	1					C	Pre-requisite: WIN2102	Residential School: QCWT
WIN2204 Wine Biochemistry			3	2				Pre-requisite: BIO1101 and CHE2120 and WIN2102	
WIN2205 Viticultural Principles			3	2				Pre-requisite: BIO2202 and WIN1101	
Year 4									
WIN2203 Viticultural Practice 1	4	1					C	Pre-requisite: WIN1101	Residential School: QCWT
Business Elective (1)	4	1	4	1					

Course	Year of program and semester in which course is normally studied						Residential school (compulsory /optional)	Enrolment requirements	Comments
	On-campus (ONC)		External (EXT)		Online (WEB)				
	Year	Sem	Year	Sem	Year	Sem			
WIN2206 Wine Microbiology			4	2				Pre-requisite: BIO1101 and WIN2102	
Business Elective (2)	4	2	4	2					
Year 5									
WIN3301 Sensory Analysis			5	1				Pre-requisite: STA2300 and WIN1101	
WIN3302 Viticultural Production			5	1				Pre-requisite: WIN2205	
MKT3006 Small and Medium Enterprise Development	5	2	5	2				Pre-requisite: MKT1001	
WIN3304 Viticultural and Winemaking Practice 2	5	3					C	Pre-requisite: WIN2202 and WIN2203	Residential School: QCWT
Year 6									
WIN3303 Wine Production			6	1				Pre-requisite: WIN2102	
CLI1110 Weather and Climate			6	1					
SCI3302 Industry Placement	6	1, 2, 3						Pre-requisite: Completion of 2nd year (or 2 years full time study in a relevant area)	
WIN3306 Sensory Analysis Practice	6	1					C	Pre-requisite: WIN3301	
Business Elective Courses									
MKT2001 Promotion Management	4	1	4	1, 3				Pre-requisite: MKT1001	
MKT2002 Global Marketing	4	1	4	1				Pre-requisite: MKT1001	
MKT3001 Applied Business Research	4	1	4	1					
MKT1002 Consumer Behaviour	4	2	4	1, 2				Co-requisite: MKT1001	
MKT2004 Marketing Channels	4	2	4	2				Pre-requisite: MKT1001	
MKT3007 Marketing Strategy	4	2	4	2				Pre-requisite: MKT1001 or MKT1002	
TOU3010 Event Management			4	2					

Footnotes

- * These courses are designed primarily for other programs, and have EXT residential school practical components. Candidates of the BTWN will undertake the residential schools as two blocks (Semester 1 - Biology 1 & Chemistry 1: Semester 2 – Chemistry 2 and Plant Physiology). International and Domestic students residing overseas wishing to carry forward all prac components into the final year will need to study these courses in 1st year and will carry IDM grades until the practical components are completed.
- ** For the transition year of 2011, WIN2201 will be offered in S1 and S3, from 2012 onwards it will be offered only in S3.