

Bachelor of Viticulture and Oenology (BV&O)

FIRST YEAR

| | | | | |
|-------------------|---|---|---|----------|
| Semester 1 | LINC 101 Land, People and Economies 1,7 | BIOS 110 Biological Sciences 4 | PHSC 101 Chemistry IA 7 | Elective |
| Semester 2 | WINE 101 Introduction to the Winegrowing Industry 2 | SOSC 106 Soil Science I 6 | PLSC 104 Plant Science I 7 | Elective |

SECOND YEAR

| | | | | |
|-------------------|---|---|--|----------|
| Semester 1 | WINE 201 Viticulture I 2 | MGMT 214 Horticultural Systems 3 | WINE 202 Principles of Wine Science 5 | Elective |
| Semester 2 | LINC 201 Sustainable Futures 1 | QMET 201 Biometrics 3 | Elective | Elective |

THIRD YEAR

| | | | | |
|-------------------|-------------------------------------|--|--------------------|--------------------|
| Semester 1 | Elective | Elective | Elective or List A | Elective |
| Semester 2 | WINE 301 Viticulture II 3 | WINE 302 Wine Quality Assessment or Elective 6 | Elective or List A | Elective or List A |

= compulsory course

Summary of regulations:

(Unless noted otherwise, each course is 15 credits)

- At least 360 credits (24 courses)
- All the compulsory courses
- No more than 165 credits (11 courses) at the 100-level
- At least 75 credits (five courses) at the 300-level
- **One** further course at a 300-level
- Complete practical work.

Suggestions for elective in first year:

| Course | Semester | Block |
|----------|----------|-------|
| TOUR 101 | 1 | 2 |
| COMM 110 | 1 | 3 |
| PHSC 107 | 1 | 3 |
| MGMT 106 | 1 | 6 |
| FOOD 101 | 2 | 4 |

| LIST A (two of) | Semester | Block |
|-----------------|----------|-------|
| PLPT 323 | 1 | 3 |
| ENGN 361 | 1 | 6 |
| MGMT 325 | 2 | 1 |
| WINE 304 | 2 | 4 |
| WINE 303 | 2 | 5 |



Practical work

This degree includes a compulsory 18-week practical work component. For more details, see the Lincoln University website.



Glen Creasy

Course Advisor

E: glen.creasy@lincoln.ac.nz

P: +64 3 423 0646