Food, Wine & Beer
Lincoln University is proud to help grow your future.

As the longest running agriculturally based university in the Southern Hemisphere, Lincoln's story begins with farming but it certainly doesn't end there. As New Zealand's economy has diversified so have we. What we are interested in growing is people.

Now more than ever, we are enabling our students to grow to meet urgent industry demands in areas such as food, fibre, sustainability, agribusiness and more.

At Lincoln, we offer great learning and growth through powerful applied research, deep industry collaborations, global connections and world-class learning environments and teaching.

As a Lincoln graduate you'll arrive at your career globally connected, forward thinking and ready to shape tomorrow.

Lincoln is a safe haven that will offer you a wealth of opportunities to develop leading-edge skills here and in the real world. Just as importantly, you will become part of a thriving and inclusive student community, forging friendships that will last a lifetime.

We truly look forward to helping you grow.
Welcome to Canterbury
Our campus is located in the Lincoln township, a thriving village on the Canterbury plains. Lincoln is small and very friendly. It boasts local pubs, great cafés and eateries, shops and even its own farmers and craft market.

Twenty minutes away is Ōtautahi Christchurch, which is transforming itself into one of the world’s most sustainable cities. Its rapidly evolving culture and energy makes it ideal for students.

And no more than a couple of hours away from Ōtautahi Christchurch, Canterbury offers a huge range of exciting recreational options in areas of incredible natural beauty – you can bungy jump, hike, mountain bike, raft, surf, swim, play golf, shop, visit wineries of incredible natural beauty – you can gain work experience while they study, picking up real skills for the real world.

Choosing Lincoln University
At Lincoln, we’ve got a solid reputation for offering the finest, most industry-relevant learning programmes. And we’d like to make you a part of that.

As New Zealand’s leading land-based university, our specialised subject areas are all about harnessing the value of the land to help make the world a better place.

We’ve got strong industry ties to ensure that your learning lines up with what businesses need. Loads of our students gain work experience while they study, picking up real skills for the real world.

We can fill you in on what’s out there or even help you set up your own club.

Help is here.
Every student needs a little help now and then. That’s why we have support services for every area of student life. And they’re there for you whenever you need them. Whether it’s budgeting advice, help with a physical or mental health problem or you just want someone friendly to talk to, we’re on your side.

International students
Our students hail from around 80 different countries throughout the world. This makes Lincoln University a truly global network and a diverse, exciting place to be.

We hope you will join us soon.

Why Lincoln University?
At Lincoln University, we love our green and vibrant village full of like-minded people. There’s always something to get involved in and the vibe is super friendly. Here are just a few of the things available to you as a Lincoln student.

Join the club.
Looking for great ways to meet new people, broaden your horizons and have some fun? Join a club. The Lincoln University Students’ Association (LUSA) and the Whare Hākinakina LU Gym oversee all of our clubs and organisations.

Help is here.
Every student needs a little help now and then. That’s why we have support services for every area of student life. And they’re there for you whenever you need them. Whether it’s budgeting advice, help with a physical or mental health problem or you just want someone friendly to talk to, we’re on your side.

LUSA. They’re for you.
The good people at the Lincoln University Students’ Association are all about making student life the best it can be. Independent from the university, they offer impartial advice and look after your student rights. LUSA is committed to the Treaty of Waitangi and they help represent our Māori students at Lincoln. They also organise awesome and affordable events from lunchtime sausage sizzles to the legendary end-of-year Lincoln University Garden Party.

Follow us and keep up to date

Bridging the gap.
Urban meets rural at Lincoln, with students arriving from bustling cities, remote country farms and everywhere in between. They all find their place at New Zealand’s top land-based university and they tend to leave as lifelong friends.

Read it in RAM.
RAM is our infamous, entertaining and essential Lincoln student magazine. It’s your monthly fix of satire, legend, inside word and even the occasional serious and factual article. Don’t miss it.

Great care for little ones.
Our philosophy of helping people to grow also extends to our fantastic childcare centres. We create an environment that promotes wonder and play as central to learning. Children of all cultures love it, which makes it much easier for their parents to concentrate on studying.

Stellar coffee.
Where there are university students, there are also great cafés. And in our case, they’re well worth a visit or two. If you’re after a coffee to get your brain going, head to our fantastic student space, Grounded (which includes an awesome espresso bar), or our central café, Mrs O’s.

This way up.
Need a bit of parenting in the right direction? There are plenty of people on campus to talk to about career and employment advice. If you want to discuss job possibilities or need to find a part-time gig while you study, we’re here and ready to help.
## Lincoln at a glance

### Major
- links and collaborations with industry, iwi and research centres

### 15th
- rated for small universities in the world

### 3,483
- Undergraduate & Postgraduate students

### 6%
- higher graduate employment rate
  *(level 7 qualification – 3 years post study)*

### 13.3:1
- student to staff ratio

### 5 stars
- awarded by QS for reputation, world class facilities and internationally-renowned research and teaching

### Attracts
- urban & rural students

### Genuine
- student staff interaction

### 3rd
- oldest University in New Zealand

### Higher
- percentage of graduates compared to national average

<table>
<thead>
<tr>
<th>Farms</th>
<th>Research Centres</th>
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</thead>
<tbody>
<tr>
<td>7</td>
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</tbody>
</table>

### 5 stars awarded by QS

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**Areas of specialisation & qualifications**
Lincoln University's areas of specialisation

Our nine areas of specialisation are designed to help you tailor your learning to your ambitions. Each area contains a range of practical study programmes that you can mix and match to gain the breadth of knowledge and expertise needed for success in your chosen field.

Lincoln University areas of specialisation

Agriculture, Horticulture and Viticulture

Business

Environment

Food, Wine and Beer

Landscape Architecture

Property and Valuation

Science

Sport and Recreation

Tourism

The purpose of this booklet

Our food, wine and beer programmes will prepare you to play a part in meeting the major demand for university graduates in some of the world’s most enduring professions.

This booklet outlines the qualifications within the specialisation and explores potential career outcomes, as well as providing valuable information on how to get where you want to be.

We cover pathways our graduates have taken, offer insights into the journeys of some of our current students, and throw some real-world facts into the mix.

Ultimately, this book will assist you in making the right choice to grow your future.

To see the full range of qualifications on offer, visit www.lincoln.ac.nz

Food, Wine & Beer

Our food, wine and beer courses will help to prepare you for fulfilling careers all over the world.

The food science and innovation programmes allow you to explore the latest ideas and knowledge, from ingredients, nutrition, processing and engineering, all the way through to the development of new food products, including formulation and commercialisation.

Meanwhile, Agribusiness and Food Marketing teaches a savvy approach to food production that focuses on balancing finite resources and a growing global population with consumers’ increasing demand for high-quality products.

Alternatively, you could prepare for entry into the wine sector, with programmes that have been instrumental in developing the highly successful New Zealand wine industry.

We also offer brewing and fermentation qualifications at undergraduate and postgraduate level. These offer invaluable opportunities to enter a growing sector and gain the in-depth knowledge required for career success.

We offer plenty of opportunities for practical work, from group projects in the lab, to individual assignments at private companies. Our degrees are highly rated by industry, as they produce graduates with the practical skills that employers are looking for.

Qualifications

Bachelor of Agribusiness & Food Marketing

Bachelor of Science majoring in Brewing and Fermentation

Bachelor of Science majoring in Food Science

Bachelor of Viticulture & Oenology

Bachelor of Viticulture & Oenology (Honours)

Graduate Diploma in Brewing and Fermentation

Graduate Diploma in Viticulture & Oenology

Master of Science in Food Innovation

Master of Wine & Viticulture

PhD

www.lincoln.ac.nz
Bachelor of Agribusiness and Food Marketing

Food. A multi-billion dollar industry in a fast-changing world, with huge demand for experts who understand food systems, from production to the final consumer. Ready to get your teeth into a career with a big future? With the Bachelor of Agribusiness and Food Marketing, you will be employable right across the agrifood value chain.

Did you know food and beverage makes up 69% of New Zealand exports? As populations grow faster than resources, demand for innovative ways to produce and market food grows too. Underpinned by our strong history in agriculture and agribusiness, this degree offers you excellent working knowledge of global agribusiness and food marketing, not to mention tasty career options in key fields.

Key features
- Gain the only specialised food marketing degree in the Southern Hemisphere
- Become work-ready and highly employable in agrifood sectors in New Zealand and around the world
- Gain promising career options in everything from supplier management to product development and marketing.

Career opportunities
This degree will equip you for roles in areas such as food marketing and communications, product innovation, logistics and supply chain management, business development in dairy, meat, wine, horticulture and arable industries, processed food and beverage companies, product sales, and customer service.

Entry requirements
University Entrance through NCEA, or an approved equivalent qualification. If English is not your first language, other entry requirements will apply. Learn more about English language requirements here: www.lincoln.ac.nz/english-requirements

Recommended preparation
- Agribusiness
- Agriculture/Horticulture
- Biology
- Economics
- English*
- Māori Studies
*Highly recommended subjects

Intake semesters
You can start in either:
- Semester 1 (late February)
- Semester 2 (mid July)*

There are also options for starting in summer semesters, although the range of courses available would be limited.
*Please obtain course advice if you are thinking about this option.

Additional major
There may be an opportunity to add an additional major to your programme of study. Please refer to the programme course advisor for further information.

Practical work
You’ll need to complete 18 weeks of practical work during your degree. This must be undertaken in two different areas with a maximum of 12 weeks in any of the following:
- An agricultural production based enterprises i.e. farms of all types including livestock, crop, horticulture, vineyards and aquaculture.
- An associated processing industries such as food factories, wineries and meat works
- A distribution, logistics, transport, distribution centres, cool stores etc
- A marketing, import/export, retail, wholesalers etc.

For more information, please email the Practical Work Coordinator at practicalwork@lincoln.ac.nz or phone +64 3 423 0061.

Course structure

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<tr>
<th>Year 1</th>
<th>ECON 113</th>
<th>MKTG 105</th>
<th>COMM 112</th>
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<td>MKTG 325</td>
<td>MGMT 341</td>
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<td>MKTG 308</td>
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Please note this degree structure is indicative only.
A course advisor can assist you to select your electives and plan your degree.

Compulsory course
Elective course

Programme contacts
Nic Lees
Course Advisor
E: nic.lees@lincoln.ac.nz
P: 03 423 0275
Sharon Lucock
Course Advisor
E: sharon.lucock@lincoln.ac.nz
P: 03 423 0262

For more information or to apply visit www.lincoln.ac.nz or call 0800 10 60 10.
Craft your career in brewing. Gain sought after skills from this science-based programme covering brewing beer and fermenting a wide range of products such as cheese, kombucha, cider, yogurt, kimchi, and kefir.

The brewing and fermentation industries hold key positions in our food sector. They make a wide range of high-quality goods utilising the produce of the land-based sectors. This degree major will make you highly employable in the brewing and fermentation industries around the world.

You will work alongside industry partners to develop a particular style of beer or fermented product, develop valuable hands-on skills, gain experience and learn production principles, and to be able to step into a brewing or fermentation role in industry, or in your own business.

Key features
- Gain knowledge of the science and technology that underpin, maintain and enhance the quality of fermented products and be able to innovate new high-quality products
- Achieve a high level of technical skills and competence
- Gain an awareness of the whole value chain of brewed and fermented products
- Learn the skills and values to apply these attributes within the food and beverage production industries.

Career opportunities
Graduates in this Lincoln degree will have the opportunity to develop a meaningful, fulfilling career in areas such as brewing, production of fermented foods and beverages including cider, kombucha, cheese, yogurt, kimchi, and kefir, in almost any country.

Entry requirements
University Entrance through NCEA, or an approved equivalent qualification
- If English is not your first language other entry requirements will apply. Learn more about English language requirements here: [www.lincoln.ac.nz/english-requirements](http://www.lincoln.ac.nz/english-requirements)

Recommended preparation
- Biology*
- Chemistry*
- Computing
- English*
- Māori Studies
- Maths/Statistics*

*Highly recommended subjects.

Intake semesters
You can start in either:
- Semester 1 (late February)
- Semester 2 (mid July)
There are also options for starting in summer semesters, although the range of courses available would be limited.

Course structure

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<th>Year 3</th>
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Upon successful completion of this degree programme, you will be awarded a Bachelor of Science with a Brewing and Fermentation major.

Programme contact
Stephen On
Course Advisor
E: Stephen.on@lincoln.ac.nz
P: +64 3 423 0638

For more information or to apply visit [www.lincoln.ac.nz](http://www.lincoln.ac.nz) or call 0800 10 60 10.
Bachelor of Science
(Food Science)

Food is key to the New Zealand economy.
By studying food science with us, you’ll learn from leading academics and gain the skills to make you highly employable both in New Zealand and overseas.

This degree is designed to produce graduates with a firm grounding across the basic sciences. Graduates of the food science major will be the drivers of tomorrow’s New Zealand economy, with skills that make them highly employable here at home and around the world.

You’ll learn the practical and theoretical aspects of food composition, processing, microbiology, safety, nutrition, sensory evaluation and consumer-focused product innovation.

Career opportunities
As a graduate in food science, you can expect to develop a significant career in any field related to product development and quality assurance within the food industry in almost any country.

Entry requirements
University Entrance through NCEA, or an approved equivalent qualification
• If English is not your first language other entry requirements will apply. Learn more about English language requirements here: www.lincoln.ac.nz/english-requirements

Recommended preparation
• Biology*
• Chemistry*
• Computing
• English*
• Māori Studies
• Maths/Statistics*
*Highly recommended subjects

Intake semesters
You can start in either:
• Semester 1 (late February)
• Semester 2 (mid July)*
There are also options for starting in summer semesters, although the range of courses available would be limited.
*Please obtain course advice if you are thinking about this option.

Additional major
There may be an opportunity to add an additional major to your programme of study. Please refer to the programme course advisor for further information.

Course structure

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Please note this degree structure is indicative only. A course advisor can assist you to select your electives and plan your degree.

Compulsory course  Election course  Recommended elective course

Upon successful completion of this degree programme, you will be awarded a Bachelor of Science with a Food Science major.

Programme contact
Dr Luca Serventi
Course Advisor
E: luca.serventi@lincoln.ac.nz
P: 03 423 0860

For more information or to apply visit www.lincoln.ac.nz or call 0800 10 60 10.

Sophia Echeuerria Portillo
Bachelor of Science
(Food Science)
Bachelor of Viticulture and Oenology

Behind every great wine there’s a lot of high quality science and sound management. This specialist degree will prepare you for a rewarding career in a fascinating industry.

This degree covers wine preparation, advanced viticulture and wine science, pest and disease management, biometrics and wine chemistry. Our graduates are highly sought-after and if you’re one of them, you can look forward to great career opportunities all over the world.

Key features
• Receive a solid grounding in the sciences, including biology, chemistry, and plant, soil and wine science
• Enjoy the opportunity to produce your own wine
• Discover the essentials of horticultural systems
• Learn the principles of wine science and wine quality assessment
• Develop an understanding of the wine supply chain from plant and soil sciences through to marketing and management of wine products
• Lincoln University delivered one of the first cool climate wine production programmes, and we’ve been leading the way ever since.

Career opportunities
Employment options in the wine industry are many and varied. You could become a Viticulturist, Winemaker, Vineyard Manager, Cellar Manager, Winery Lab Manager, Marketing Manager or Sales Representative.

Entry requirements
University Entrance through NCEA, or an approved equivalent qualification
• If English is not your first language other entry requirements will apply. Learn more about English language requirements here: www.lincoln.ac.nz/english-requirements

Recommended preparation
• Agriculture/Horticulture
• Biology*
• Chemistry*
• Computing
• English*
• Māori Studies
• Maths/Statistics
*Highly recommended subjects

Intake semesters
You can start in either:
• Semester 1 (late February)
• Semester 2 (mid July)*

There are also options for starting in summer semesters, although the range of courses available would be limited.
*Please obtain course advice if you are thinking about this option.

Additional major
There may be an opportunity to add an additional major to your programme of study. Please refer to the programme course advisor for further information.

Practical work
You’ll need to complete 18 weeks of practical work during your degree. This must include a minimum of 6 consecutive weeks in both:
• A commercial vineyard
• A commercial winery.

In addition to this, you can complete 6 weeks practical work in an allied industry such as wine bar or shop, winery laboratory or brewery. Alternatively, you can complete up to 12 weeks in your vineyard or winery practical work placement.
For more information, please email the Practical Work Coordinator at practicalwork@lincoln.ac.nz or phone +64 3 423 0061.

Typical degree structure:

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<thead>
<tr>
<th>Year 1</th>
<th>BIOS 110</th>
<th>PHSC 101</th>
<th>WINE 101</th>
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<td>Year 3</td>
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<td>WINE 304</td>
<td>Elective</td>
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Please note this degree structure is indicative only. A course advisor can assist you to select your electives and plan your degree.

Complimentary course
Elective course
Select at least two of four courses

Programme contacts
Olaf Schelezki
Course Advisor
E: olaf.schelezki@lincoln.ac.nz
P: 03 423 0879

For more information or to apply visit www.lincoln.ac.nz or call 0800 10 60 10.
Additional majors

Studying for a bachelor’s degree? You can include an additional major, which will supplement your degree programme with meaningful study in a complementary discipline.

Accounting
Develop the accounting-based knowledge and skills required to understand global financial systems and to operate in a wide variety of business careers. This major will massively increase your employability, especially when coupled with a core business major. Learn to evaluate accounting issues in a business environment, use the latest tools and techniques to solve accounting problems and prepare and analyse accounting and finance reports.

Courses
The Accounting major consists of eight courses: one 100-level course, four 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Economics
Use economics to solve real-world problems and gain the expertise to help address a range of global issues. You’ll develop the ability to quantitatively analyse New Zealand value chains (from primary production to end consumers), a skill that is highly sought-after by employers.

Courses
The Economics major consists of eight courses: two 100-level courses, three 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Environmental Management
This major is strongly aligned with Agriculture, Environmental Science, Tourism Management, Land and Property Management, Landscape Architecture and Recreation Management. If you’re studying for one of these degrees, Facilities Management will provide you with essential environmental management skills, leading to employment in the profession. The public and political interest in environmental issues across a broad range of industries, along with increased media coverage, is likely to increase the importance of the environment in employers’ minds and create more careers for people with environmental management skills.

Courses
This major consists of eight courses, which is one-third of a 24-course degree. At least three of the courses are at the 300-level and no more than three can be taken at the 100-level. Courses selected at the 300-level cannot be applied to any other qualification.

Event Management
Gain the expertise to pursue a career as an event professional in a range of industries. Event management is a growing area of specialisation at tertiary institutions throughout Australasia and the world. The significance of events has spread beyond the traditional realm of tourism, sport and the arts into the corporate world and a range of other sectors, including hospitality and wine and food production. Corporations, organisations and local councils appreciate the value that events and festivals bring to businesses and local economies as they help to facilitate their role in encouraging community development and engagement.

Courses
The Event Management major consists of eight courses – three 100-level courses, two 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Global Business
Learn the management techniques required to run global organisations. Develop leadership and strategy skills and have the option of specialising in international marketing, international economics, or business sustainability management.

An emphasis on internationalisation of management, as well as management functions in multinational corporations, will offer employment opportunities all over the world.

Courses
The Global Business major consists of eight courses: two 100-level courses, three 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Marketing
Develop the expertise to make the right marketing decisions for businesses, consumers, society and the environment. Become aware of the profession’s social, ethical, moral and legal standards and their impact on society. You’ll learn the concepts and tools to be a productive and responsible marketing professional.

Courses
The Marketing major consists of seven courses: two 100-level courses, two 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Finance
Finance lies at the heart of business operations and is a dynamic field within the modern global economy. Develop the advanced knowledge and skills to become a finance expert so that when you join the workforce, you can effectively adapt to a rapidly changing business environment. As New Zealand becomes more dependent on global value chains, greater numbers of university graduates will be required in many industries.

Courses
The Finance major consists of eight courses: three 100-level courses, two 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Parks and Outdoor Recreation
The major in Parks and Outdoor Recreation is a multidisciplinary programme bringing together areas of social and ecological science to give a holistic approach to this field of study, equipping students for public and private sector roles in parks and reserves management, visitor services, recreation policy and planning or nature-based tourism.

Courses
This major consists of eight courses, which is one-third of a 24-course degree. Courses selected at the 300-level cannot be applied to any other qualification.

DOC Scholarship
The Department of Conservation (DOC) is offering a number of $5,000 scholarships to talented Lincoln bachelor’s degree students undertaking this major. DOC is looking for qualified individuals who can think and plan strategically for tourism on a landscape scale. DOC is also interested in graduates with multi-disciplinary skills in general management, working with iwi, whānau and hapū, visitor and facilities management and partnering skills to help DOC work with others to grow conservation. For more information and application details, visit lincoln.ac.nz/scholarships.

Supply Chain Management
New Zealand is becoming more dependent on long, complex and vulnerable global supply chains for both imports and exports. Gain a solid grounding in sustainable supply chain practices and the legal framework of global business and prepare to work in supply chain managerial roles within any land-based, manufacturing or service industry. Supply chain management is taught from a systems perspective, to add value to producers, distributors and consumers.

Courses
The Supply Chain Management major consists of eight courses: two 100-level courses, three 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

Tourism Management
A knowledge of tourism adds an extra level of expertise if you would like to work in a range of organisations charged with protecting the physical environment. To be more effective, planners, designers and developers need to understand the behaviour of tourists. Understanding the commercial differences of tourism compared with other sectors of the economy will be invaluable if you’re studying for a business degree.

Water Management
Water management is a particular challenge for New Zealand, given that the nation’s primary and tourism sectors are underpinned by high-quality fresh water and ecologically sustainable waterways. Yet waterways are diminishing in quality and water is over-allocated in many sub-regions. Develop the water management knowledge and skills to enter a career in the water, land or environmental management sector.

Courses
The Water Management major consists of eight courses, which is one-third of a 24-course degree. Courses selected at the 300-level cannot be applied to any other qualification.
**Choose an additional major**

If you’re studying for a Lincoln University bachelor’s degree, you may be able to include an additional major, which will add depth to your qualification. Please speak to your course advisor to ensure you pick up the right courses for you.

This table will help you to work out which additional majors you can study within your chosen degree.

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✓ Additional major may be available   Seek course advice

**Careers**

Employers are always on the hunt for Lincoln graduates and our degrees open doors. Learn about some of the career opportunities that could come knocking once you’ve finished studying.

**Missed out on University Entrance?**

Look no further than our Certificate and Diploma in University Studies, which will lead you into a bachelor’s degree programme.

The Certificate in University Studies (CUS) provides language, writing and study skills, along with concepts relating to communication and technology, mathematics, economics and environment. It can be completed fully online through new enhanced virtual courses.

Once you have successfully completed the certificate, you can transfer to the Diploma in University Studies (DUS).

The diploma takes you from a pre-degree stage to entry into the second year of a bachelor’s degree. Depending on your entry qualifications, you can complete it in two or three semesters. You’ll develop your academic skills and study a range of courses from our bachelor’s programme.

For more information, visit www.lincoln.ac.nz/cus and www.lincoln.ac.nz/dus
Pay for production managers varies depending on skills and experience.
- Production managers with one to five years’ experience usually earn $65,000 to $100,000 a year.
- Senior production managers may earn between $100,000 and $150,000.

What you will do
Production managers may do some or all of the following:
- Order and co-ordinate materials, supplies and equipment
- Set production goals, timetables and budgets
- Evaluate production processes, and report on production results
- Manage repairs, testing and upgrading of equipment
- Develop new products or production processes
- Recruit and train new production staff
- Meet with clients or customers
- Maintain safety standards in the factory.

Working conditions
Production managers:
- Work regular business hours or do shift work, which may include nights and weekends
- Are usually based in an office or on the factory floor
- May work in conditions that are hot and noisy
- May travel locally or nationally to meet new customers or suppliers.

Entry requirements
To become a production manager you need to have experience working in a related role such as production planner or technical manager. Employers may also prefer you to have a tertiary qualification, such as a certificate or diploma, in one of the following areas:
- Engineering or manufacturing technology
- Food technology
- Purchasing and materials management
- Quality assurance
- Supply chain management or warehouse logistics.

Personal requirements
Production managers need to be:
- Friendly and patient
- Organised, and good at planning
- Good at decision making and problem solving
- Excellent at communicating with people
- Able to work well under pressure, and deal with conflict.

What are the chances of getting a job?
Growth in manufacturing creates opportunities
Opportunities for production managers are growing because:
- Manufacturing is expanding, with the largest sectors – food products, fabricated metal and machinery – continuing to provide the largest number of opportunities for production managers
- High-tech companies, such as Fisher & Paykel Healthcare, are growing and require skilled production managers.

Opportunities best for production managers with trades skills
Many manufacturing companies – especially bigger high-tech companies – prefer to employ production managers who have experience in a trade, such as mechanical engineering, or who have a degree.
You can increase your chances by having:
- A good attitude to work
- Good communication and people skills, including being a good team player
- Good literacy and numeracy skills
- An ability to do shift work
- Some trades skills
- An interest in management.
It is also useful to gain:
- Management qualifications
- Diverse experience in the manufacturing process, as production management requires an overview of the production process.

Types of employers varied
Most manufacturing companies have a production manager. In small companies, which are often privately owned, the job may be combined with another role such as team administrator.

Pay
Pay per year
Graduate $60k–$100k
Senior $90k–$130k

Job opportunities
Good due to strong demand.

This profile is abridged from the CareersNZ website. For a more detailed profile, visit www.careers.govt.nz/education/graduate manufacturing/graduateproductionmanager/
**Food Technologist**

Kaihangarau Kai

Food technologists research, develop and improve food and drink products. They may also be involved in the processing, packaging, storage and safety of food to meet government and industry standards.

**What you will do**

Food technologists may do some or all of the following:
- Develop new or improve current food and drinks
- Source and select ingredients for food products
- Improve efficiency of manufacturing processes
- Develop new or improve current food packaging
- Ensure food products meet specifications and standards (quality assurance)
- Investigate the nutritional properties of foods.

**Working conditions**

Food technologists:
- Usually work regular business hours, but may need to run factory trials at night or on weekends
- Usually work in laboratories, offices or factories
- May travel overseas to clients’ companies or factories, and attend local or international conferences and trade shows.

**Entry requirements**

**Strong prospects for graduates with process engineering knowledge and industry experience**

Some large food technology companies may have graduate recruitment programmes. Employers prefer graduates with broader qualifications that include some process engineering, rather than just food science. A postgraduate diploma can improve your chances of getting work if it includes an applied project for a food manufacturing company and getting hands-on industry experience.

**Types of employers varied**

Most food technologists work for:
- Food manufacturing companies such as dairy processing companies, breweries, food and vegetable processing companies, cereal manufacturers and commercial bakeries
- Private food research institutes such as Fonterra Research and Development Centre
- Crown research institutes such as AgResearch and Plant & Food Research
- Universities.

**Pay**

Pay per year

- Graduate: $65k–$75k
- Senior: $75k–$100k

**Job opportunities**

Good due to strong demand

**Winemaker**

Kaihangarau Waina

Winemakers make wine from grapes and other fruit.

**What you will do**

Winemakers may do some or all of the following:
- Discuss fruit quality and quantity with grape growers (viticulturists) throughout the growing season
- Develop new wine styles and improve the wine quality
- Process grapes to make wine
- Control fermentation and adjust wines as needed
- Ensure legal standards and specifications are met, such as alcohol level requirements in New Zealand or the country of export
- Filter, bottle and package the wine for sale
- Maintain winemaking equipment and machinery
- Manage winery workers
- Use software to track grape health and growth
- Record procedures, blends and inventories
- Market and sell wine.

**Pay**

Pay for winemakers varies depending on experience, the type of work they do and the size of the winery and its region:
- Unqualified cellar hands usually earn from $42,000 to $46,000 a year.
- Qualified cellar hands usually earn from $42,000 to $52,000.
- Assistant winemakers usually earn from $60,000 to $83,000.
- Winemakers can earn between $89,000 and $136,000.
- Chief winemakers, who manage teams of winemakers, can earn between $144,000 and $211,000.
- Winemakers who buy into wineries or factories, and attend local or international conferences and trade shows.

**Working conditions**

Winemakers:
- Usually work a 40-hour week, but during harvest will often work up to 100 hours a week
- Work in a winery, winery laboratory, office or factory
- May also work outdoors in vineyards.

**Entry requirements**

There are no specific requirements to become a winemaker. However, employers often prefer you to have a qualification such as:
- Graduate Diploma in Viticulture or Oenology
- Bachelor of Viticulture and Winemaking

**Personal requirements**

Winemakers need to have:
- Good communication skills
- Ability to problem solve and work under pressure
- Practical and creative skills
- Business, management and marketing skills.

**What are the chances of getting a job?**

**Number of winemakers expected to grow**

New Zealand wine has an excellent reputation, attracting tourists and creating export demand. The export value of wine has risen each year for the last decade and will likely reach $2 billion annually by 2020. The number of wineries is increasing. From 2018 to 2019, 19 new wineries were established. Due to industry growth, the number of winemakers is expected to increase by 3% each year until 2026.

**Shortage of skilled winemakers**

Employers report difficulty finding skilled winemakers, so your chances of securing a job are best if you have relevant experience.

Winemaker appears on Immigration New Zealand’s regional skill shortage list. This means the Government is actively encouraging skilled winemakers from overseas to work in New Zealand.

Chances better in larger wine-producing regions

It can be hard to get an entry-level position or to progress from an assistant winemaker role. However, chances for entry-level roles are better in larger wine regions such as Marlborough, Central Otago and Hawke’s Bay.

**Most winemakers work for wineries or wine companies**

Winemakers generally work for wineries or wine companies. They can work for small wineries, which make up 80% of New Zealand’s total wine producers, or for large corporate producers.

*This information is a guide only.

Last updated 30 July 2021*
Ellen Pryor studied for a Bachelor of Agribusiness and Food Marketing, and she’s thrilled by the world of new opportunities that opened up for her since she studied at Lincoln. As part of her study programme, she learned about cutting-edge approaches to food production, which will meet the needs of a growing world population while addressing the constraints of finite resources. She’s also discovered how to meet increasing demands for high-quality food products. The degree includes 18 weeks of practical work, where students work in the food industry and are exposed to agricultural and horticultural production systems. The hands-on learning style at Lincoln particularly impressed Ellen, who says the practical experiences she was exposed to in her courses really helped to consolidate what she had been studying in class.

When she served as Tumuaki President of Te Awhioraki, the Māori students’ association on campus, she’s covered more than course work. “I learned more about Māori culture at Lincoln than I ever had before and one of my goals here is getting that recognised more,” she says.

During her study, Ellen was awarded a Sir Turi Carroll Scholarship, aimed at Māori students studying for land-based degrees. Sir Turi attended Lincoln from 1910-1912 and made many achievements in the field of Māori development. “Lincoln’s helped me to grow so much,” Ellen says. “Before I came to university, I was living in Auckland, working in the food and wine industry. But I wanted to get an academic qualification to improve my career prospects. Moving quickly through the ranks, Ellen is now a Senior Associate (Agribusiness) at the Bank of New Zealand. In addition she’s returning to Lincoln to do a Graduate Diploma.

Ellen Pryor
Auckland, New Zealand
Bachelor of Agribusiness and Food Marketing

A seed sown from Rangiātea will not be lost.

Website: www.lincoln.ac.nz
Graduate pathways

Chloe Balderstone
Bachelor of Commerce in Food Science and Marketing (Hons)
Sales Manager, Dairyworks

Chloe Balderstone attended Lincoln University on a hockey scholarship while studying for a Bachelor of Commerce in Food Science and Marketing (Honours).

“I chose Lincoln because it’s a small university, which means it has a great lecturer-student ratio, and it’s got excellent courses that actually lead into a job,” she says.

Chloe found the course content challenging, interesting and relevant to the real world.

“There’s a great range of courses with good practical content you can use in the workforce. I loved the Commerce department. The lecturers are awesome people and really care about your future. The sports scholarship was also an amazing programme, which taught me to push myself and always strive to be the best I can be.”

Now working as a Sales Manager at Dairyworks, Chloe says she’s passionate about quality food and relationship management, which she enjoys doing in her current role.

Chloe found her course content challenging, interesting and relevant to the real world.

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Len Ibbotson
Bachelor of Viticulture and Oenology
Technical Services Lead (Horticulture), Syngenta Australia and New Zealand

Len Ibbotson, originally from Hawke’s Bay, chose to study for a Bachelor of Viticulture and Oenology, as the programme of study offered him the exact training he was looking for.

“Studying at Lincoln offered a good opportunity to travel to the South Island, which I wanted to do. It also made sense to study plants at a university with a strong land-based history,” he says.

He was impressed with the choice and variety of courses available and says the lecturers and staff were enthusiastic, personable and very approachable.

Len says the most valuable aspect of his study was the balance between plant and wine science, and the practical wine and grape management tools he received.

“I have found that my degree is highly relevant to the wine-growing industry and provides sound theoretical knowledge, which enables recruitment and development,” he says.

Len still keeps in touch with staff and friends from Lincoln and says he loved meeting many interesting people on campus.

Cecelia Buckenham Baines
Bachelor of Viticulture and Oenology
Commercial Manager, Pernod Ricard Winemakers

Cecelia Buckenham Baines attended Lincoln University because she was interested in studying winemaking and viticulture and says that “Lincoln has the most recognised viticulture course in the country”.

Now living in Napa, California, she works for Pernod Ricard Winemakers as their Viticulture Manager.

She says that one of the most valuable aspects of the Lincoln course was establishing contacts with people in the wine industry and gaining an understanding of the sector’s different business models.

She describes the Lincoln lecturers as approachable and friendly and says she has remained in contact with several of them since leaving the university.

After receiving her degree, Cecelia moved to Marlborough and spent the first nine months there working in a number of wine industry positions.

“I did everything from cellar-door, to a vintage in a winery, to pruning in the vineyard,” she says.

Cecelia has since held various roles within the company’s viticulture department and taken a sabbatical to work in the Loire Valley of France.

“The wine industry is a dynamic, interesting and tasty world to live in.”

Chloe found her course content challenging, interesting and relevant to the real world.

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“The wine industry is a dynamic, interesting and tasty world to live in.”
Many of our programmes have a practical work component. It’s considered a crucial aspect of study for some courses and offers experiences in a broad range of relevant careers.

You’ll normally carry out practical work during summer breaks and it will be closely linked to the lecture material in your study programme. While it’s your responsibility to find practical work placements, the Practical Work Coordinator can help by putting you in touch with employers who are already connected with us. You’re strongly encouraged to seek out a diverse range of practical work opportunities.

Why practical work?

Practical work will:

• Complement your studies and enhance the marketability of your qualification
• Give you a chance to experience new learning environments
•Expose you to the appropriate industry environment, including its technical, economic and social environments
• Teach you to perform a range of tasks specific to the industry environment including skills in observation, information gathering, data analysis, and report writing
• Equip you with more knowledge of industry employment opportunities.

For more information, please contact the Practical Work Coordinator at practicalwork@lincoln.ac.nz or +64 3 423 0061. Ask for a practical work handbook.

Go beyond textbooks and the classroom and enjoy a range of practical learning opportunities as part of your degree.

I’m a hands-on person, so practical work gives me a better understanding of the course content.

Kylie Lyders
Key Dates and Events

Here are some of the events you won’t want to miss as you consider your Lincoln journey.

Information Evenings
A chance to chat with academics from our areas of specialisation, network with existing students and find out more about accommodation, scholarships and student wellbeing and experience in a relaxed atmosphere in a city venue with nibbles and beverages.

Hui Whakatuwhera
Open Day
A whole day when you can tour our campus and learn why Lincoln University is such a great place to study with subject presentations and lecturers and students available to answer all of your questions.

Halls application start/finish and moving in
Do you want to live on campus and get the full “Lincoln experience”? Halls applications open in October and move in is in February.

Scholarship applications
We have hundreds of scholarships available, but Lincoln scholarships like Future Leader and Sports Scholarships close in August. You can check them all out on our website, see if you meet the criteria, and find out all the closing dates.

Enrolments
Enrolments open in October but you can apply anytime. Once we have offered you a place and you have accepted then you can begin your enrolment.

Rā Whakawhanaukataka - Orientation Day
Rā Whakawhanaukataka-Orientation Day brings together our new students to celebrate the start of their Lincoln University journey. You’ll meet other students, learn what it means to belong to the Lincoln whānau and find out what to expect in your first lectures.

Preparation Week
Preparation Week is the perfect time for new and existing students to get assistance with completing to-do lists (including enrolment) and find your way around campus before the start of lectures.

Make sure you go to www.lincoln.ac.nz/key-dates for more info and the exact dates these exciting events take place.