# Bachelor of Technology (Wine) (BTWN) - BTechWine

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

CRICOS code (International applicants): 066077M

**This program is only offered to continuing students. No new admissions will be accepted. Students who are interested in this study area should contact us.**

|  | **On-campus*** | **External*** |
|---|---|---|
| **Semester intake:** | No new admissions | No new admissions |
| **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 external mode; to complete the program students will need to undertake courses in a mix of external and on-campus modes.

## Contact us

| **Current students** |
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| Ask a question Freecall (within Australia): 1800 007 252 Phone (from outside Australia): +61 7 4631 2285 Email: usq.support@usq.edu.au |

## 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

Domestic full fee paying students may be eligible to defer their fees through a Government loan called FEE-HELP provided they meet the residency and citizenship requirements.

Australian citizens, Permanent Humanitarian Visa holders, Permanent Resident visa holders and New Zealand citizens who will be resident outside Australia for the duration of their program pay full tuition fees and are not eligible for 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. Students 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 the USQ minimum computing standards 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

The attendance requirement of residential schools within this degree is indicated by the following letters: V = Voluntary; O = Optional; C = Compulsory; R = Recommended; HR = Highly Recommended; M = Mandatory. Find out more about residential schools, visit the Residential School Schedule to view specific dates for your degree, or visit the Policy and Procedure Library.

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**

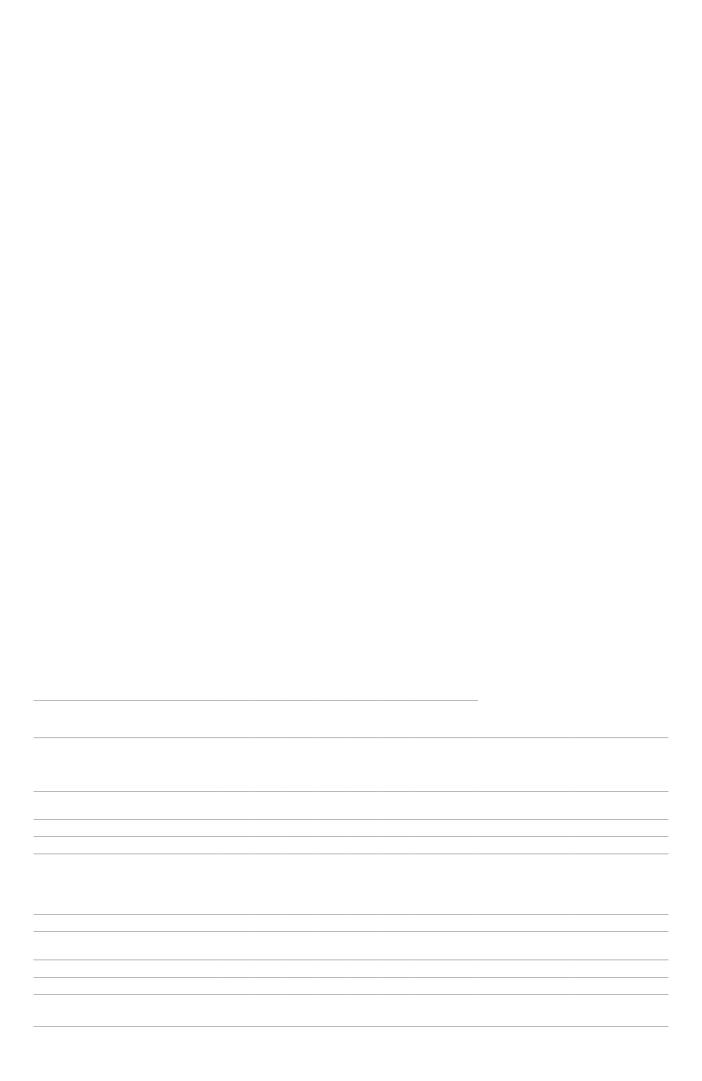- telephone +61 7 4631 2361
- email studysci@usq.edu.au

## Credit

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 T

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