



Year 1 / Level I (24 units)				
S1	# <a href="#">BIOLOGY 1101</a> <i>Biology I: Molecules, Genes &amp; Cells OR</i> # <a href="#">BIOLOGY 1401</a> <i>Concepts in Biology OR</i> <a href="#">BIOLOGY 1001</a> <i>Fundamentals of Biology (Summer)</i>	# <a href="#">CHEM 1100</a> <i>Chemistry IA OR</i> # <a href="#">CHEM 1101</a> <i>Foundations of Chemistry IA</i>	<a href="#">OENOLOGY 1018NW</a> <i>Foundations of Wine Science I</i>	# <a href="#">PHYSICS 1101</a> <i>Physics for the Life and Earth Sciences IA OR</i> # <a href="#">PHYSICS 1008</a> <i>Physical Aspects of Nature I</i>
S2	<a href="#">BIOLOGY 1202</a> <i>Biology I: Organisms</i>	# <a href="#">CHEM 1200</a> <i>Chemistry IB OR</i> # <a href="#">CHEM 1201</a> <i>Foundations of Chemistry IB</i>	<a href="#">SOIL&amp;WAT 1000WT</a> <i>Soils and Landscapes I</i>	<a href="#">STATS 1004</a> <i>Statistical Practice I (Life Sciences)</i>
Year 2 / Level II (24 units)				
S1	<a href="#">AGRIC 2500WT</a> <i>Agricultural Biochemistry II</i>	<a href="#">OENOLOGY 2501WT</a> <i>Microbiology for Viticulture and Oenology II</i>	<a href="#">PLANT SC 2510WT</a> <i>Foundations in Plant Science II</i>	<a href="#">SOIL&amp;WAT 2500WT</a> <i>Soil and Water Resources II</i>
S2	<a href="#">AGRIC 2510WT</a> <i>Agricultural Genetics II</i> *Global Experience: The Faculty of Sciences recommends students to consider an exchange in this semester. Please see note below.	<a href="#">OENOLOGY 2503WT</a> <i>Introductory Winemaking II</i>	<a href="#">OENOLOGY 2502WT</a> <i>Sensory Studies II</i>	<a href="#">VITICULT 2500WT</a> <i>Viticultural Science II</i>
Year 3 / Level III (24 units)				
S1	<a href="#">OENOLOGY 3007WT</a> <i>Stabilisation and Clarification III</i> *Global Experience: The Faculty of Sciences recommends students to consider an exchange in this semester. Please see note below.	<a href="#">OENOLOGY 3047WT</a> <i>Winemaking at Vintage III</i>	<a href="#">PLANT SC 3510WT</a> <i>Plant Health III</i>	<a href="#">VITICULT 3021WT</a> <i>Viticultural Science III</i>
S2	<a href="#">OENOLOGY 3037WT</a> <i>Distillation, Fortified &amp; Sparkling Winemaking III</i> *Global Experience: The Faculty of Sciences recommends students to consider an exchange in this semester. Please see note below.	<a href="#">OENOLOGY 3046WT</a> <i>Fermentation Technology III</i>	<a href="#">VITICULT 3044WT</a> <i>Viticultural Methods &amp; Procedures III</i>	<a href="#">OENOLOGY 3530WT</a> <i>Engineering for Viticulture and Oenology III</i>
Year 4 / Level IV (24 units)				
S1	<a href="#">OENOLOGY 3500WT</a> <i>Industry Experience (Viticulture &amp; Oenology) III [or Semester 2]</i>	<a href="#">OENOLOGY 3016WT</a> <i>Cellar and Winery Waste Management III</i>	<a href="#">Approved Level III Elective</a>	<a href="#">Approved Level III Elective</a>
S2	<a href="#">OENOLOGY 3520WT</a> <i>Advances in Wine Science III</i>	<a href="#">OENOLOGY 3003WT</a> <i>Wine Packaging and Quality Management III</i>	<a href="#">Approved Level III Elective</a>	<a href="#">Approved Level III Elective</a>

ALL COURSES ARE WORTH 3 UNITS UNLESS OTHERWISE SPECIFIED

## Key

<b>Core Course</b>	Elective Course
--------------------	-----------------

# Check [Course Planner](#) or with the Faculty of Sciences Office to ensure you meet the pre-requisites prior to enrolling into this course.

## Enrolment Advice

- It is your responsibility to ensure you are correctly enrolled. Enrolment into courses outside of the Study Plan and Enrolment Advice listed could affect your eligibility to graduate.
- A total of **96 units** are required to complete the Bachelor of Viticulture and Oenology program.
- 24 units must be completed for each of Levels I, II, III and IV.
- Please consult your [Program Coordinator](#) or contact the Faculty of Sciences Office for advice.
- If you commenced your program prior to 2014, please contact the Faculty of Sciences Office for variations to your study plan.

## Global Experience

The University of Adelaide is committed to offering its students the opportunity to study overseas through a Global Learning Experience. This experience is available in a wide range of degrees and can include student exchange (for either one or two full semesters), study tours, internships and placements. There are many exciting opportunities in Europe, Asia, the Americas, Africa, and Oceania ranging from a few weeks to a full academic year.

\* The Faculty of Sciences recommends students completing a Bachelor of Viticulture and Oenology program who want to undertake an exchange in an overseas university for 1 semester only, will need to go in semester 1 of year 3 only. Students wishing to go for 2 semesters should plan to go in either semester 2 of level 2 and semester 1 of level 3 **OR** semester 1 and 2 of level 3. To find Global Learning opportunities available in your study area click [Global Experiences](#).

## Electives and Broadening

- Please refer to your [Program Rules](#) for electives and all other requirements
- Ensure that you check any restrictions and pre-requisites in [Course Planner](#).

## Further Information and Enrolment Advice

### Faculty of Sciences

Phone: +61 8 8313 5673

Email: [faculty.sciences@adelaide.edu.au](mailto:faculty.sciences@adelaide.edu.au)