

Diploma of Wine (DWIN) - DipWin

QTAC code (Australian and New Zealand applicants): External: 906445

	External
Start:	Semester 1 (February)
Fees:	Commonwealth supported place Domestic full fee paying place
Residential school:	Queensland College of Wine Tourism, Stanthorpe, Queensland
Standard duration:	1 year full-time or equivalent part-time

Notes:

In 2023 the program follows the Semester calendar. The [Academic Calendar and Important Dates](#) webpage will allow you to view and download a copy of the important dates for the Semester calendar.

Contact us

Future Australian and New Zealand students	Current students
Ask a question Freecall (within Australia): 1800 269 500 Phone (from outside Australia): +61 7 4631 5315 Email: study@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 aims

This program will prepare students for careers in the grape growing, wine making or wine business sectors. This is a program providing students with the necessary skills and the knowledge of fundamental concepts in the wine science major.

Program objectives

On completion of this program graduates should be able to:

- display theoretical and technical knowledge of viticulture, wine production or wine business fundamentals;
- effectively apply relevant cognitive and technical skills associated with grape or wine production or wine business enterprise;
- communicate effectively using digital, verbal and written forums with industry and peers in order to transfer knowledge to a range of audiences;
- evaluate and apply a range of possible solutions to a variety of industry based scenarios;
- take responsibility for their own learning and make appropriate decisions in matters pertaining to their own safety and wellbeing;
- function effectively as a team member, including taking directions from others.

Australian Qualifications Framework

The Australian Qualifications Framework (AQF) is a single national, comprehensive system of qualifications offered by higher education institutions (including universities), vocational education and training institutions and secondary schools. Each AQF qualification has a set of descriptors which define the type and complexity of knowledge, skills and application of knowledge and skills that a graduate who has been awarded that qualification has attained, and the typical volume of learning associated with that qualification type.

This program is at AQF Qualification Level 05. Graduates at this level will have specialised knowledge and skills for skilled/paraprofessional work and/or further learning.

The full set of levels criteria and qualification type descriptors can be found by visiting www.aqf.edu.au.

Program Information Set

View UniSQ's admission criteria, student profiles and a summary of all offers made under [Course Admission Information Set](#) via the QTAC website.

Admission requirements

To be eligible for admission, applicants must satisfy the following requirements:

- Have achieved a minimum Australian Tertiary Admission Rank (ATAR) of **61.5**, or equivalent qualification.[^]
- English Language Proficiency requirements for Category 2.

Applicants are advised to also note the following:

- [Assumed knowledge](#) expectations: English and General Mathematics or equivalent

All students are required to satisfy the applicable [English language requirements](#).

If students do not meet the English language requirements they may apply to study a University-approved [English language program](#). On successful completion of the English language program, students may be admitted to an award program.

[^] These are determined by the University for specific programs each Semester. The 2023 ATAR and tertiary entrance ranks are based on agreed QTAC schedules which assess formal study at Year 12 or [equivalent level](#), tertiary, preparatory, professional or vocational qualifications or work experience, as detailed in the QTAC Assessment of Qualifications Manual and QTAC Assessor Guidelines.

Adjustment factors may help you get into the program of your choice by increasing your entrance rank. The additional points don't apply to all applicants or all programs. Please read the information about UniSQ's [Adjustment Factors](#) carefully to find out what you may be eligible for.

Program fees

Commonwealth supported place

A Commonwealth supported place is where the Australian Government makes a contribution towards the cost of a students' higher education and students pay a [student contribution amount](#), which varies depending on the courses undertaken. Students are able to calculate the fees for a particular course via the [Course Fee Schedules](#).

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. Students are able to calculate the fees for a particular course via the [Course Fee Schedule](#)

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](#).

Program structure

The Diploma of Wine consists of three core courses (one of 2-unit value delivered over semesters 1 and 2), and four of which are chosen from approved courses, depending on the minor being studied.

Required time limits

Students have a maximum of 3 years to complete this program.

Core courses

Core Course	Semester(s) Offered	Mode of Offer
WIN1101 Grape and Wine Production	S1	ONL
WIN2200 Viticultural and Winemaking Practice *	S1	EXT
WIN1102 Wine Production Skills * #	S1	EXT

Footnotes

- * Mandatory Residential School
Two unit course

Minor Studies

The minor study provides students with knowledge and skills in a specific area or specialisation. A minor study in a program is a group of four units of courses that provides students an appropriate breadth of study in an area of specialisation. Students must complete four (4) units from the minors listed below.

The minor studies available are:

- Grape Growing
- Wine Making
- Wine Business Management

Grape Growing minor: Approved course list

[WIN2210 Viticultural Principles and Production](#) and the choice of three (3) of the following approved courses (or as approved by the Program Director):

Courses	Semester(s) Offered	Mode of Offer
WIN2225 Wine Production Placement	S1, S2, S3	EXT
AGR2301 Agricultural Science	S2	ONC/ONL
BIO1810 Introduction to Food Science	S1	ONC/ONL
CHE1110 Chemistry 1 ^	S1	EXT/ONC
CHE2120 Chemistry 2 ^	S2	EXT/ONC
CLI1110 Weather and Climate	S1	ONC/ONL
REN1201 Environmental Studies	S1	ONC/ONL
REN2200 Ecology for Sustainability	S1	ONC/ONL

Footnotes

- ^ Highly Recommended Residential School

Wine Making minor: Approved course list

[WIN2220 Wine Production](#) and the choice of three (3) of the following approved courses (or as approved by the Program Director):

Courses	Semester(s) Offered	Mode of Offer
WIN2210 Viticultural Principles and Production	S2	ONL
WIN2225 Wine Production Placement	S1, S2, S3	EXT
BIO1810 Introduction to Food Science	S1	ONC/ONL
CHE1110 Chemistry 1 ^	S1	EXT/ONC
CHE2120 Chemistry 2 ^	S2	EXT/ONC

Footnotes

^ Highly Recommended Residential School

Wine Business Management minor: Approved course list

Choose four of the following approved courses (or as approved by the Program Director):

Courses	Semester(s) Offered	Mode of Offer
ACC1201 Data Insights and Financial Performance £	S1, S2 S1, S2	ONC ONL
ECO1002 Market Behaviour	S2 S2	ONC ONL
MKT1001 Marketing Fundamentals	S1 S1, S2	ONC ONL
WIN2210 Viticultural Principles and Production	S2	ONL
WIN2220 Wine Production	S2	ONL
WIN2225 Wine Production Placement	S1, S2, S3	EXT

Footnotes

£ In Semester 3, 2023 this course will be delivered as a Transition (9 week) semester, commencing on 13 November 2023 and concluding on 12 January 2024

Residential schools

The attendance requirement of residential schools within this degree is indicated by the following letters: R = Recommended; HR = Highly Recommended; M = Mandatory. To 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](#).

Highly recommended residential school (linked to an assessment item and non-attendance will mean a student misses an element for assessment preparation or an element of assessment).

Mandatory residential school (compulsory and has an associated pass/fail linked to the residential school attendance).

Core courses:

- [WIN1102 Wine Production Skills](#) (2 units)
- [WIN2200 Viticultural and Winemaking Practice](#)

Approved courses:

- [CHE1110 Chemistry 1](#)
- [CHE2120 Chemistry 2](#)

Articulation

Upon successful completion of the Diploma of Wine students have the opportunity to articulate directly into the [BSCI or BSCP Bachelor of Science or Bachelor of Science \(Psychology\)](#).

Students articulating into the UniSQ [BSCI or BSCP Bachelor of Science or Bachelor of Science \(Psychology\)](#) may be given exemptions for up to eight courses completed in the Diploma of Wine.

Credit

Exemptions/credit will be assessed based on the [UniSQ Credit and Exemption Procedure](#).

Recommended Enrolment Pattern - Full-time

Course	Year of program and semester in which course is normally studied						Residential school	Enrolment requirements
	On-campus (ONC)		External (EXT)		Online (ONL)			
	Year	Sem	Year	Sem	Year	Sem		
WIN1101 Grape and Wine Production					1	1		
WIN2200 Viticultural and Winemaking Practice			1	1			M	Co-requisite: WIN1101
WIN1102 Wine Production Skills [#]			1	1			M	
Course from Minor Approved List	1	2			1	2		
Course from Minor Approved List	1	2			1	2		
Course from Minor Approved List	1	2			1	2		
Course from Minor Approved List	1	2			1	2		

Footnotes

Two unit course

Recommended Enrolment Pattern - Part-time

Course	Year of program and semester in which course is normally studied						Residential school	Enrolment requirements
	On-campus (ONC)		External (EXT)		Online (ONL)			
	Year	Sem	Year	Sem	Year	Sem		
Year 1								
WIN1101 Grape and Wine Production					1	1		
WIN2200 Viticultural and Winemaking Practice			1	1			M	Co-requisite: WIN1101
Course from Minor Approved List	1	2			1	2		
Course from Minor Approved List	1	2			1	2		
Year 2								
WIN1102 Wine Production Skills [#]			2	1			M	
Course from Minor Approved List	2	2			2	2		
Course from Minor Approved List	2	2			2	2		

Footnotes

Two unit course