

# **BScHons in Wine Biotechnology**

## ***Programme Code***

5971001

## ***Specific Admission Requirements***

- A suitable degree (e.g. BSc, BScAgric or BEng) with any applicable discipline as major.
- An average final mark of 60% for all final-year major subject modules.

## ***Closing Date for Applications***

See the website for relevant application information and deadlines.

## ***Duration of Programme***

This programme extends over one year.

## ***Programme Content***

The honours programme consists of further study in one of the majors for the degree BScAgric, BSc or BEng; supplementary study is sometimes required. The modules and study assignments add depth to the study and form a continuation of the bachelor's programme. The programme is research and career oriented and is based on modern technology and the most recently available research in the field of wine production systems.

The programme comprises formal lectures, as well as seminars, self-study and experimental work in Wine Biotechnology. The following topics are covered:

- genetic properties and improvement of wine yeasts;
- grape-based beverages;
- alcoholic fermentation;
- chemical compounds of grapes and wine;
- techniques in wine and grapevine biotechnology;
- malolactic fermentation and microbial spoilage;
- enzymes in preparation of wine;
- grapevine structure and functions; and
- grapevine biology, biotechnology and improvement.

You must carry out self-study on the South African wine industry as well as independent research in grapevine and wine biotechnology.

### *Compulsory Modules*

50997: Wine Biotechnology	771(30): Research methodology for grapevine and wine biotechnology
50997: Wine Biotechnology	772(20): Techniques in grape and wine sciences
50997: Wine Biotechnology	773(20): Wine-related microbes
50997: Wine Biotechnology	774(20): Grapevine biology and biotechnology
50997: Wine Biotechnology	775(10): Seminar
50997: Wine Biotechnology	776(20): Chemistry and biochemistry of grapes and wine

### ***Assessment and Examination***

Modules are assessed by means of practical and written assignments, tests and written examinations throughout the year.

### ***Enquiries***

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