Module	Winery Design
Code	MSLS S14
Degree Program	Master of Science in Life Sciences (MSLS)
Cluster	Food
Specialization	Viticulture and Enology
ECTS Credits	4
Workload	Spring term 120 h: Contact & Field work 75 lessons = 56 h; Self-study 64 h
Module Coordinator	Name Laure Van Gysel
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	Email laure.vangysel@changins.ch
	Address CHANGINS, Viticulture and Enology
	Route de Duillier 50, Case postale 1148, CH-1260 Nyon 1
Lecturers	Laure Van Gysel, CHANGINS
	Stefano Zerbi, HEPIA
	Paola Tosolini, HEPIA
	 Jean-Jacques Coquillard, Quality Wine
	 Marine Jacques-Leflaive, Atelier Zéro Carbone
	Kay Pfluger, Schenk
	François Arnaud, Ingévin
	Guest lecturers
Entry Requirements	Equivalent of a Bachelor of Science in Viticulture and Enology
Learning Outcomes and	After completing the module students will be able to:
Competences	Direct and coordinate the design of a winery
Module Content	Winery design
	 Introduction to Winery Design: Steps and phases in a winery design
	project
	 Managing a construction project: How and when to work with
	Architects, Engineering consultants, equipment retailers and other
	companies involved in winery project
	 Options and priorities when building a Winery: Establishing the
	specifications of your building
	Process flow organization
	Management of a large scale winery project: Project Methodology
	Technical choices in equipment
	Ecological winery design
	Example of building design
Teaching / Learning	Lectures, winery visits, group work
Methods	
Assessment of Learning	Final examination (written): 70% of the final grade
Assessment of Learning Outcome	Final examination (written): 70% of the final grade Practical work, reports / presentations: 30% of the final grade
Outcome	Practical work, reports / presentations: 30% of the final grade
Outcome Bibliography	Practical work, reports / presentations: 30% of the final grade On cyberlearn
Outcome Bibliography Language	Practical work, reports / presentations: 30% of the final grade
Outcome Bibliography	Practical work, reports / presentations: 30% of the final grade On cyberlearn

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