ModuleWinery DesignCodeMSLS_S14Degree ProgramMaster of Science in Life Sciences (MSLS)ClusterFoodSpecializationViticulture and EnologyECTS Credits4WorkloadSpring term 120 h: Contact & Field work 75 lessons = 56 h; Self-study 64 hModule CoordinatorNameLiming ZengPhone+41 22 363 40 35
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 Liming Zeng Phone +41 22 363 40 35
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Guest lecturers
Entry Requirements
Learning Outcomes
Design and manage a winery building project
Characterize the different steps and phases in a winery design project Manage a winery building project: the role of the different stakeholders (winemaker, architects, engineering consultants, equipment retailers an other companies involved) Prioritize the specifications of the building by writing dedicated requirements Propose and justify processes flows organization according to the winemaking itineraries Choose the appropriate winemaking equipment according to the production volume and the winemaker's wishes (efficiency and quality) Integrate ecoconception in each step of the project Present detailed examples of winery design Work on a real winery building project in Switzerland
Teaching / Lectures, winery visits, group work Methods Lectures, winery visits, group work
Assessment of Learning Outcome Final examination (written): 50% of the final grade Practical work, reports / presentations: 50% of the final grade Remediation: written exam (100%)
Bibliography On Cyberlearn
Language English

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Comments	Field trip (class project): presence compulsory. Students with unjustified absence from the field trip will receive a grade of 1.0 for the part "Practical work, reports/presentations."
Last Update	08.05.2025 – Liming Zeng

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