

<b>Module</b>	<b>Winery Design</b>
<b>Code</b>	MSLS_S14
<b>Degree Program</b>	Master of Science in Life Sciences (MSLS)
<b>Cluster</b>	Food
<b>Specialization</b>	Viticulture and Enology
<b>ECTS Credits</b>	4
<b>Workload</b>	Spring term 120 h: Contact & Field work 75 lessons = 56 h; Self-study 64 h
<b>Module Coordinator</b>	<p><b>Name</b> Laure Van Gysel</p> <p><b>Phone</b> +41 22 363 40 46</p> <p><b>Email</b> laure.vangysel@changins.ch</p> <p><b>Address</b> CHANGINS, Viticulture and Enology Route de Duillier 50, Case postale 1148, CH-1260 Nyon 1</p>
<b>Lecturers</b>	<ul style="list-style-type: none"> <li>• Laure Van Gysel, CHANGINS</li> <li>• Stefano Zerbi, SUPSI</li> <li>• Paola Tosolini, HEPIA</li> <li>• Jean-Jacques Coquillard, Quality Wine</li> <li>• Marine Jacques-Leflaive, Atelier Zéro Carbone</li> <li>• François Arnaud, Tadem Process Partner</li> <li>• Guest lecturers</li> </ul>
<b>Entry Requirements</b>	Equivalent of a Bachelor of Science in Viticulture and Enology
<b>Learning Outcomes and Competences</b>	<p>After completing the module students will be able to:</p> <ul style="list-style-type: none"> <li>• Direct and coordinate the design of a winery</li> </ul>
<b>Module Content</b>	<p>Winery design</p> <ul style="list-style-type: none"> <li>• Introduction to Winery Design: Steps and phases in a winery design project</li> <li>• Managing a construction project: How and when to work with Architects, Engineering consultants, equipment retailers and other companies involved in winery project</li> <li>• Options and priorities when building a Winery: Establishing the specifications of your building</li> <li>• Process flow organization</li> <li>• Management of a large scale winery project: Project Methodology</li> <li>• Technical choices in equipment</li> <li>• Ecological winery design</li> <li>• Example of building design</li> </ul>
<b>Teaching / Learning Methods</b>	Lectures, winery visits, group work
<b>Assessment of Learning Outcome</b>	<p>Final examination (written): 50% of the final grade</p> <p>Practical work, reports / presentations: 50% of the final grade</p>

<b>Bibliography</b>	On cyberlearn
<b>Language</b>	English
<b>Comments</b>	-
<b>Last Update</b>	19.03.2019 – Laure Van Gysel