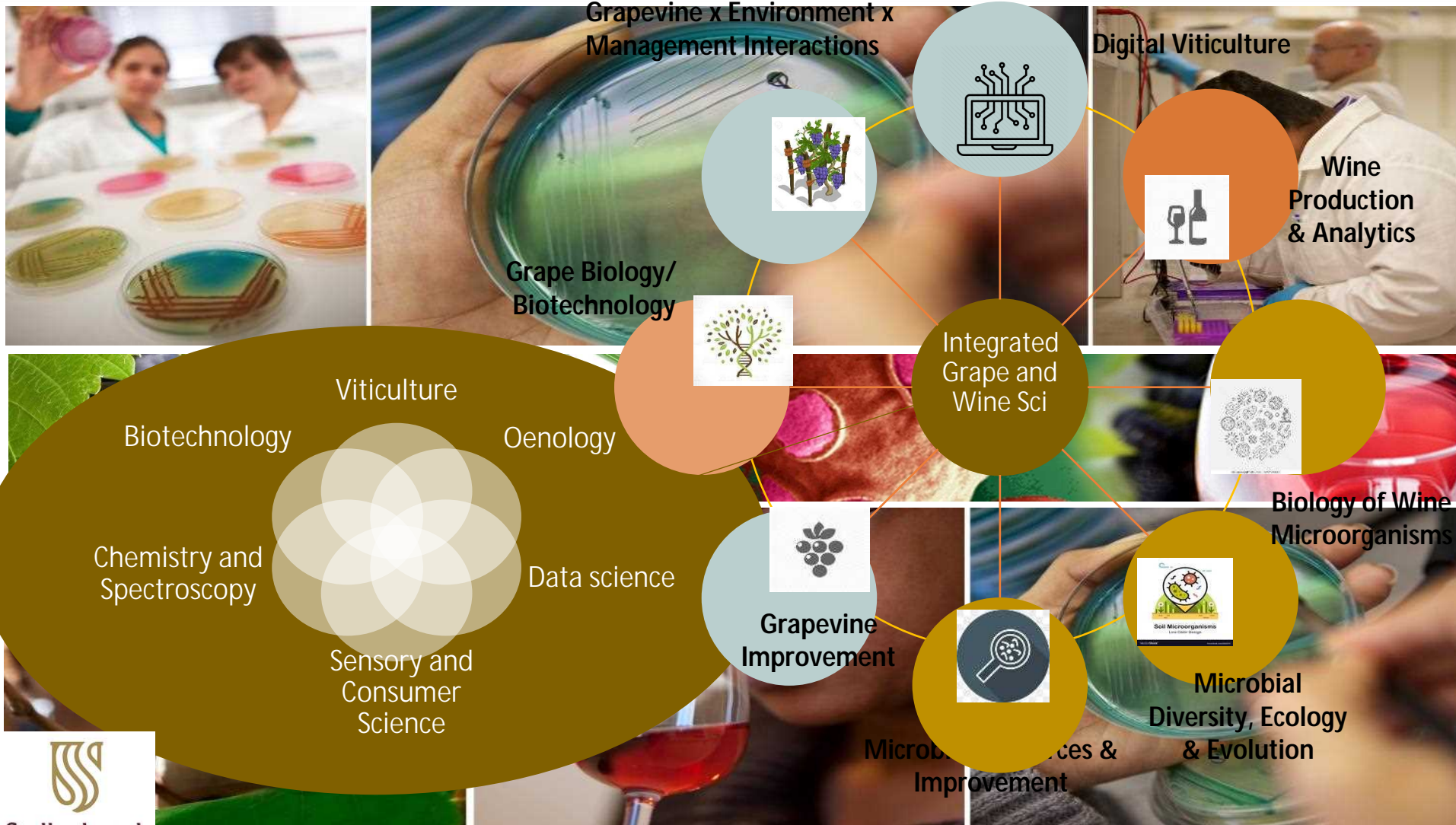




forward together · saam vorentoe · masiye phambili

The Honours Programme at SAGWRI

What does “Grape and Wine Sciences” encompass at SAGWRI?



- We recruit and train students from any *relevant* disciplines into post-graduate studies in Grape and Wine Sciences:
 - Genetics, Biochemistry, Biotechnology, Molecular Biology, Geography, Engineering, Robotics, Sensory Sciences, Horticulture, Microbiology, Plant Pathology, Conservation Ecology, Soil Science
- We endeavor to ensure that graduates have exposure to the broader Grape and Wine Sciences and how Biotechnology can contribute to the disc.
- Most applicants have **very little (to no!) grape and/or wine background** (apart from having been on a wine farm or having consumed grapes and wine), so the modules have been designed to introduce you to the most important concepts in grape and wine sciences.
- **IMPORTANT TO REMEMBER:**
 - You ***do not*** need an academic background in specifically grape and/or wine sciences to apply or to make a meaningful contribution!
 - Academic diversity is a huge strength in our trans- and/or multi-disciplinary research projects....this means you all potentially bring a fresh and unique perspective to our research.



Why do graduate/post-graduate students consider Wine Biotechnology (Grape and Wine Sciences) at SAGWRI?

SAGWRI is focused on primarily:

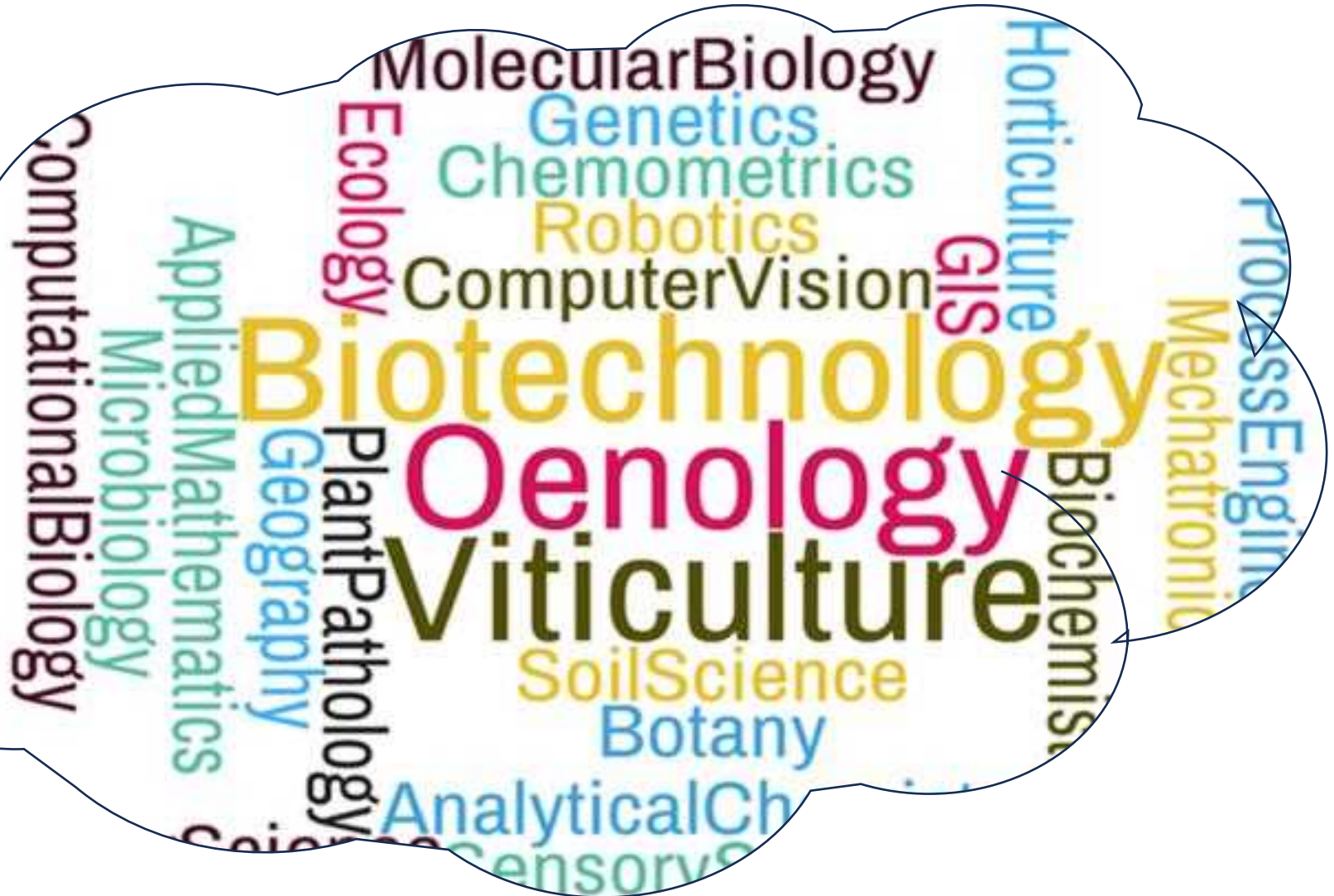
1. Studying the biology of grapevine and wine-related micro-organisms (Grape and Wine Sciences).
2. Innovative training and research in support of the South African grape and wine industries.
3. Establishing knowledge, expertise and key support technologies.
4. Identifying the most relevant industrial problems and how to translate them into relevant scientific questions.
5. Generating intellectual property and products.

Postgraduate students (Hons, MSc and PhD) at SAGWRI are the hands and brains that make this possible...



Our post-graduate students' undergraduate degrees/training/experience place them *somewhere* in this cloud...

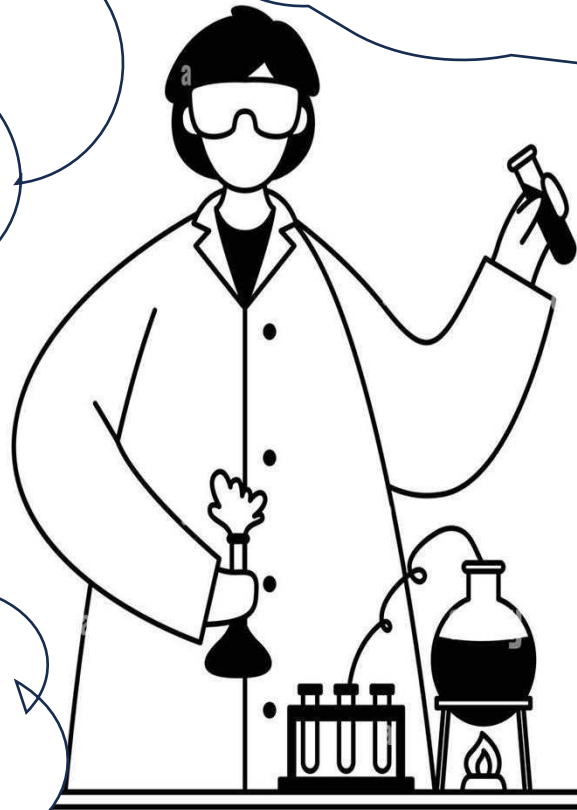
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Gaining THEORETICAL
KNOWLEDGE Grape and
Wine Sciences

Obtaining PRACTICAL
COMPETENCY in Grape and Wine
Sciences

SCIENTIFIC
COMMUNICATION of
RESEARCH



*PG students that are prepared for industry
careers or further post-graduate study....*

Overview of the SAGWRI Hons programme

Gaining **THEORETICAL KNOWLEDGE** in the following fields:

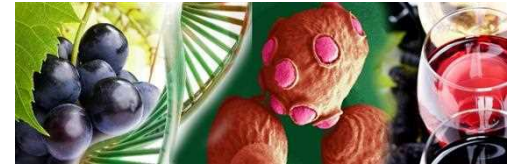
Grape and wine related microbes (WBT 773 - 20 credits)

Chemistry and Biochemistry of grapes and wine (WBT 776 – 20 credits)

Grapevine Biology and Biotechnology (WBT 774 – 20 credits)

Obtaining **PRACTICAL COMPETENCY** in Grape and Wine Sciences:

Techniques in grape and wine Sciences (WBT 772 – 20 credits)



Conducting **RESEARCH** in Grape and Wine Sciences:

Independent research in Grape and Wine Sciences at SAGWRI (WBT 771 – 30 credits)



Proper **SCIENTIFIC COMMUNICATION** (written and oral):

Seminar on a research-related topic (WBT 775 – 10 credits)

Written and oral defence of research results (WBT 771 – 30 credits)



Timeline of SAGWRI Hons Programme



Section 1: (6 weeks)

Welcome Programme

(Orientation and Experiential Learning)

Some classes (viticulture during the growth/harvest period)

Section 2: (15 weeks)

Collaborative *research training* as part of ongoing multi-/transdisciplinary
Research projects with a Microbial and Plant Biotechnology Scope

Classes and assessments

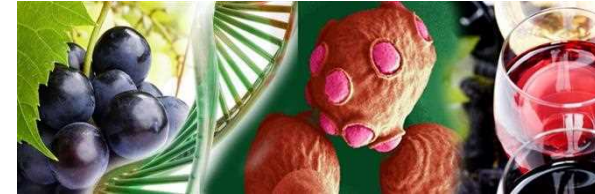
2-week recess before the start of second semester

Section 3: (18 weeks)

Collaborative *research* as part of ongoing multi-/transdisciplinary research
projects with a Microbial and Plant Biotechnology Scope

Individual responsibilities/contributions to research projects

Training in soft skills (written and oral scientific communications) etc



End September to beginning November: Data analysis and finalising reports

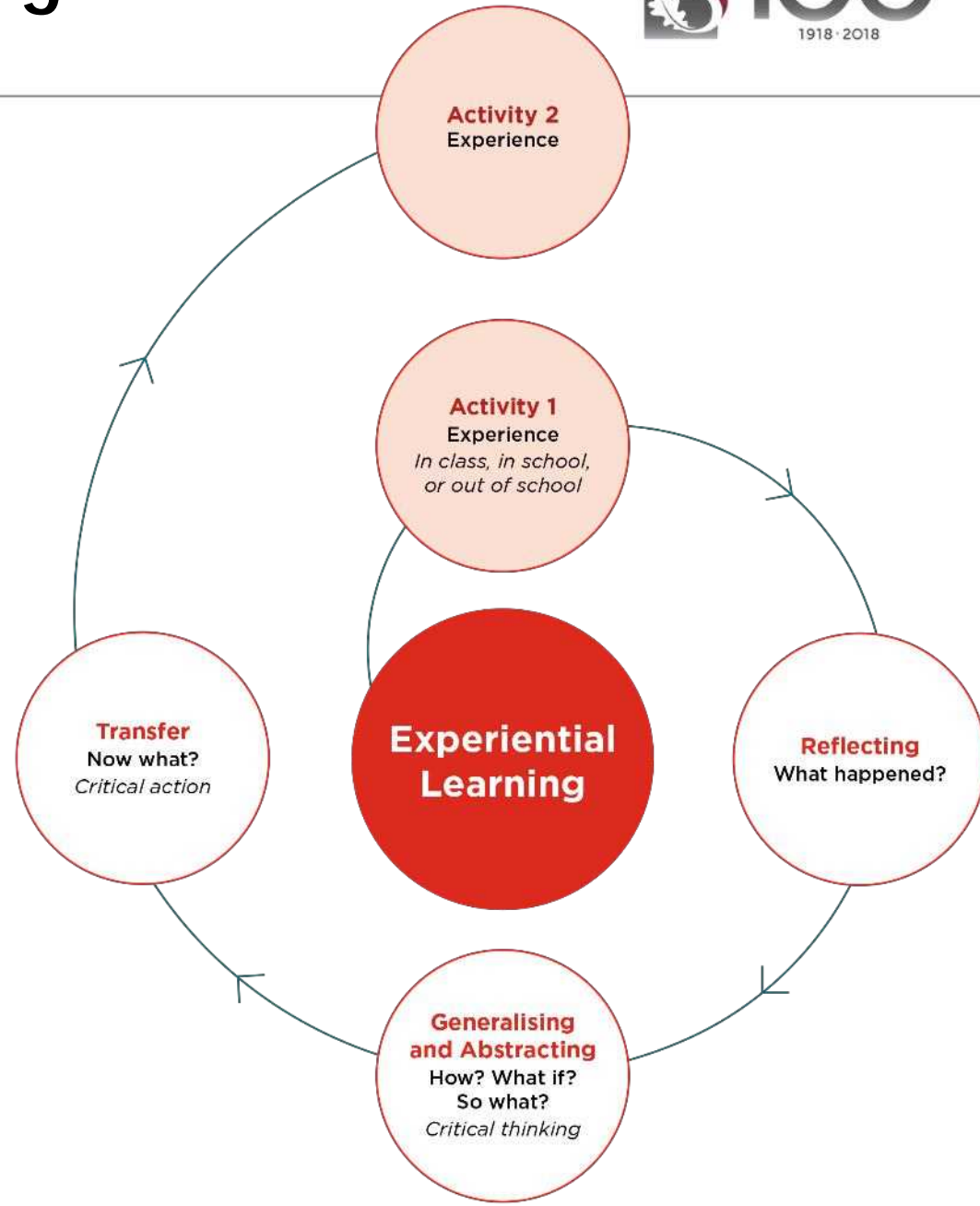
Rest of November: Final Evaluations



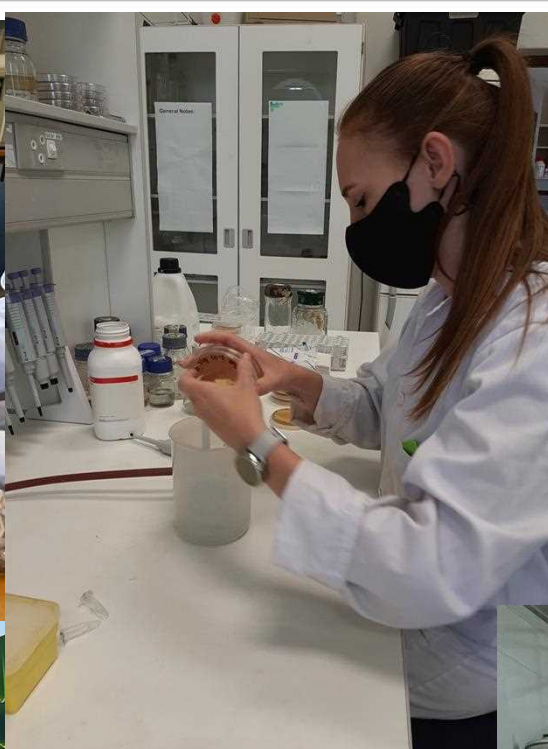
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Experiential learning

- ...is the process of *learning by doing*
- ...an educational approach that *emphasizes personal or practical experience* in the acquisition of knowledge, skills, values, and attitudes
- ...students are encouraged to develop a passion for learning and a thirst for knowledge *by engaging in authentic experiences* that allow them to learn what they need to know.



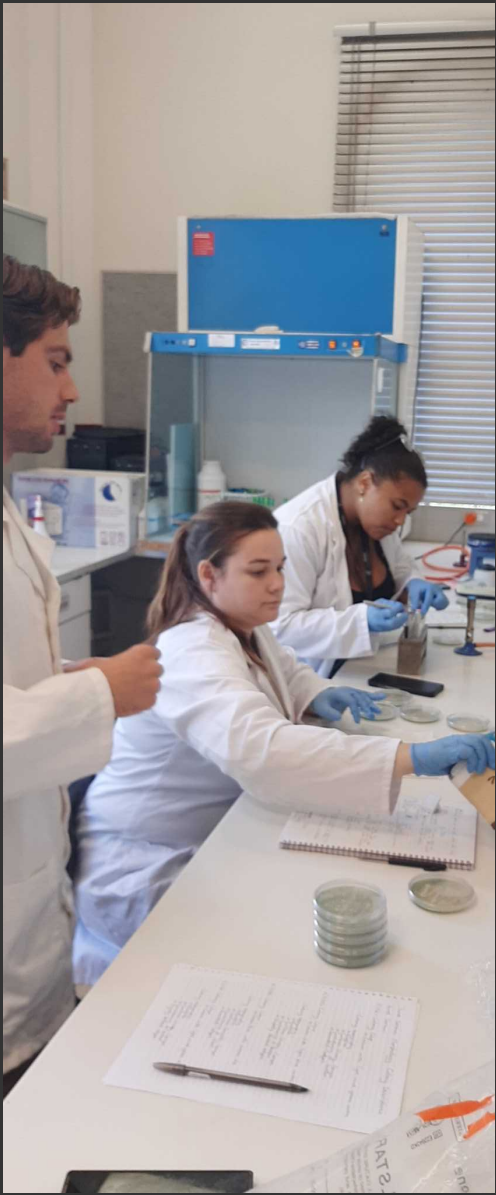
















Honours Social media pages



[@SU WineBiotechnology](#)



[@SU Wine Biotechnology](#)



[@SU Wine Biotechnology](#)



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- Prof Melane Vivier (Director: SAGWRI)

