
Diplomirani inženir vinogradništva in vinarstva (vs)/diplomirana inženirka vinogradništva in vinarstva (vs)

Selected qualifications

Magister umetnosti giba/magistrica umetnosti giba	
Diplomirani umetnostni zgodovinar (un) in .../diplomirana umetnostna zgodovinarka (un) in ...	
Magister profesor inkluzivne pedagogike/magistrica profesorica inkluzivne pedagogike	
Compare Selected	Clear

Name of qualification

Diplomirani inženir vinogradništva in vinarstva (vs)/diplomirana inženirka vinogradništva in vinarstva (vs)

Translated title (no legal status)

Bachelor of Applied Science in wine growing and wine making engineering

Type of qualification

Diploma prve stopnje (VS)

Category of qualification

Izobrazba

Type of education

Professional bachelor's education

Duration

3 years

Credits

180 credits

Admission requirements

- Matura or
- vocational matura; or
- school-leaving examination (prior to 1 June 1995) under any four-year secondary school programme.

ISCED field

Field

Kmetijstvo, gozdarstvo, ribištvo in veterinarstvo

ISCED subfield

subfield interdisciplinarno izobraževalne aktivnosti/izidi, pretežno kmetijstvo, gozdarstvo, ribištvo in veterinarstvo

Qualification level

SQF 7
EQF 6
First level

Learning outcomes

The qualification holder will be able to:
(general competences)

- master basic research methods in terms of observing and collecting data from publications and from their own work experience,
- critically assess new technologies and determine the appropriateness of their transfer to the Slovene environment,
- apply acquired knowledge in practice,
- demonstrate autonomy in work,
- show familiarity with wine growing, wine making and marketing, enabling more rapid adaptation of both wine growing and wine making technologies to market requirements and thereby greater competitiveness on the market,
- organise and monitor work,
- work and make decisions independently,
- master communication skills and cooperate actively in professional associations,
- demonstrate knowledge of wine as an alcoholic beverage, familiarity with its ingredients, natural properties and production processes.

(subject-specific competences)

- solve specific problems applying scientific methods within limits attainable in technical studies,
- apply fundamental knowledge in practice,
- search and gather new information,
- critically assess technologies and their impact on other processes, the environment, quality and marketing,
- solve practical problems and develop their own theories in so doing,
- master communication and public appearances,
- use information and communication technology enabling further self-education and keeping abreast of new discoveries.

Assessment and completion

Students' knowledge is assessed by means of practical classes and seminar papers, and also via products, projects, performances, services, etc. and by examinations. Examination performance is graded as follows: 10 (excellent); 9 (very good: above-average knowledge but with some mistakes); 8 (very good: solid results); 7 (good); 6 (adequate: knowledge satisfies minimum criteria); 5-1 (inadequate). In order to pass an examination, a candidate must achieve a grade between adequate (6) and excellent (10).

Progression

Students may enrol in the next year if by the end of the academic year they have completed all requirements defined by the study programme for enrolment in the next year.

Transitions

Second-cycle master's study programmes (SQF level 8)

Condition for obtaining certificate

Students must meet all requirements defined by the study programme, and thus complete at least 180 credits, to complete their studies.

Awarding body

University of Nova Gorica, Wine Growing and Winery School

URL

<http://www.ung.si/en/>
