

# MASTER INTERNATIONAL VINTAGE DIPLOMA SUPPLEMENT



This Diploma Supplement model was developed by the European Commission, Council of Europe and Unesco/CEPES. The purpose of the supplement is to provide sufficient independent data to improve the international 'transparency' and fair academic and professional recognition of qualifications (diplomas, degrees, certificates etc.). It is designed to provide a description of the nature, level, context, content and status of the studies that were pursued and successfully completed by the individual named on the original qualification to which this supplement is appended. It should be free from any value judgements, equivalence statements or suggestions about recognition. Information in all eight sections should be provided. Where information is not provided, an explanation should give the reason why.

The Master's degree "Vintage" has been elaborated jointly with 8 European and 3 non-European Institutions of higher education. Seven of them are entitled to award the Master's degree "Vintage", according to the pathways realised by the student. This degree may be awarded as a double degree (2 separate degrees are given by 2 higher education institutions for the same study program).

## 1. HOLDER OF THE QUALIFICATION

Family name	First name
1.1 «Nom»	1.2 «Prénom»
Date, place, country of birth	Student ID number or code
1.3 «Date_de_naissance»	1.4 «N_didentité_nationale»

## 2. QUALIFICATION

Name of qualification (full, abbreviated; in original language)	Main field(s) of study
2.1 <b>Diplôme National de Master en Sciences et Technologies, mention agronomie-agroalimentaire, spécialité Viticulture et Œnologie, « Vigne-Vin-Terroir-Management » (International VINTAGE)</b>	2.2 Viticulture, Enology, wine "terroirs", Economics and organisation of the wine industry in Europe, International marketing of wine, Foreign languages applied to wine and viticulture.
Institution awarding the qualification (in original language)	
2.3 Groupe Ecole Supérieure d'Agriculture, Angers, France - a private institution of higher education under the supervision of the French Ministries in charge of Education and Agriculture.	
Language(s) of instruction/examination	Institution administering studies (in original language)
2.5 French and English	2.4 «Lieu_denseignement_1» «Lieu_denseignement_2»

## 3. LEVEL OF THE QUALIFICATION

Level of qualification	Official length of programme
3.1 Students have to successfully complete 4 semesters (2 years of study) to be awarded the Master's degree	3.2 The total length of the course of study leading to the National Master's degree is 4 semesters, or 120 ECTS credits
Access requirement(s)	
3.3 All students have to hold at least a Bachelor of Sciences or of Economics/Marketing. The selection process includes application review and personal interview.	

#### 4. CONTENTS AND RESULTS GAINED

4.1 Mode of study Full time	4.2 Programme requirements / Qualification profile of the graduate The degree is delivered when each module is validated separately (no possible equivalence) and if a certificate of French or English is provided (550 TOEFL, 750 TOEIC or Cambridge or 750 TFI). <u>Target competences:</u> Students should acquire international experience through mobility schemes at least in three different countries. The objective of this program is to train executives specialized in the international winemaking industries, to provide them with a dual competence, both technical and strategic (economics and marketing), and enable them to carry out optimization and innovation procedures in viticulture and oenology, from the technical and qualitative points of view. The guiding principle of this course is to prepare future graduates to come face to face with the current winemaking industry by combining both technical skills and hands-on experience. The contribution of wine industry people and the many case studies carried out in class give students the opportunity to be confronted with professional issues and to improve and refine their professional project. This international pathway gives students the opportunity to acquire sound knowledge of European viti-viniculture in order to be flexible and thus able to work in a multicultural context.
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#### Programme details

4.3 See the transcript of records in appendix	
4.4 Grading scheme A module is validated if a minimum average mark is reached: 10/20 in France and Portugal, 18/30 in Italy, 5/10 in Spain, Greece and Romania, 4/6 in Switzerland, 4/7 in Chile, 2/5 in Hungary and 50% in South Africa	4.5 Overall classification (in original language) Non applicable

#### 5. FUNCTION OF THE QUALIFICATION

5.1 Access to further study A master's degree allows the student to follow his/her studies with a PhD	5.2 Professional status Non applicable
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## 6. ADDITIONAL INFORMATION

### Additional information

6.1 The International Master's Degree "Vintage" is an Erasmus Mundus Master's degree (a course of excellence, whose label is elaborated by the European Commission) and built by a consortium of 11 universities.

#### International Vintage Master Consortium :

- . University of Stellenbosch (*South Africa*) ;
- . Pontifica Universidad Católica de Santiago de Chile (*Chile*) ;
- . Universidad Politécnica de Valencia (*Spain*) ;
- . Groupe ESA d'Angers (*France*), *coordinator* ;
- . Corvinus University of Budapest (*Hungary*) ;
- . Università di Bologna (*Italy*) ;
- . Università Cattolica del Sacro Cuore di Piacenza (*Italy*) ;
- . Universidade de Tras-Os-Montes e Alto Douro de Vila Real (*Portugal*) ;
- . Université des Sciences Agronomiques et de Médecine Vétérinaire de Bucarest (*Romania*) ;
- . Haute Ecole Spécialisée – Suisse Occidentale École d'ingénieurs de Changins (*Switzerland*).

#### Institution associated :

- . Technological Educational Institute of Athens (*Greece*)

This course of study welcomes around 25 students every year, including:

- 10-15 non-European students
- 5-15 European students

#### Double degree :

On successful completion of the curriculum, the student is awarded the following diploma(s):

- «Diplôme\_1»
- «Diplôme\_2»

### Further information sources

6.2 <http://www.vintagemaster.com>  
<http://club.vintagemaster.com>

#### Professional Project Module - End of Studies internship

6.3 Company

«Entreprise\_MFE»

Country

«Pays\_MFE»

Title

«Titre\_MFE»

## 7. CERTIFICATION

Certification date

7.1 15 10 2014

Signature

7.2 Andrea VERSARI

Function

7.3 Associate Professor

Official stamp/seal

7.4



ALMA MATER STUDIORUM  
UNIVERSITA DI BOLOGNA

Certification date

7.1 15 10 2014

Signature

7.2 José Luis ALEIXANDRE BENAVENT

Function

7.3 Full Professor (Food Technology Department)

Official stamp/seal

7.4



Certification date

7.1 15 10 2014

Signature

7.2 Patrick VINCENT

Function

7.3 Directeur Général

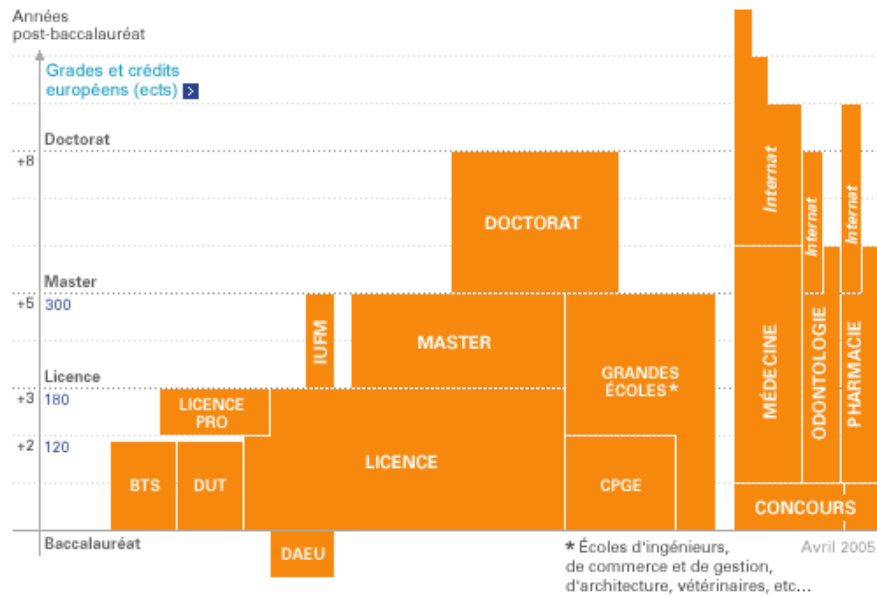
Official stamp/seal

7.4



## 8. INFORMATION ON THE NATIONAL SYSTEM OF HIGHER EDUCATION

### FRANCE



### SPAIN



### ITALY

