

Elevate Your Career with the

PlovdivWineUni

Joint Master's Programme

"Technology of Wine and Wine-Based Beverages"

Your Global Passport to Wine Industry Leadership

University of Food Technologies
Plovdiv, Bulgaria

Location:
Plovdiv, Bulgaria

Duration:
Two years (four semesters), full-time hybrid mode (lectures are online; practical training is on campus)

Number of credits:
128 ECTS



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OVERVIEW

A Unique International Alliance

Forge your future in the global wine industry with PlovdivWineUni – a cutting-edge international MSc programme hosted by the University of Food Technologies in Bulgaria. Brought to you by a powerful consortium of three top-tier institutions – the University of Food Technologies, the Agricultural University, and the Medical University in Plovdiv – this programme connects you directly with the industry. Throughout your studies, you will learn from acclaimed academic and commercial experts arriving as guest lecturers.

Become a Master-Oenologist

Step into the industry as a strategic professional equipped with deep expertise in oenology, viticulture, and the commercial control of wine and grape-based high-alcohol beverages. Our curriculum bridges the gap between tradition and innovation through a comprehensive learning experience:

- The "Grape-to-Glass" Philosophy: Gain hands-on expertise in vineyard design, agronomic management, and total winemaking process control.
- Commercial & Marketing Edge: Empower yourself to craft high-impact marketing strategies and drive commercialisation.
- Global Regulation & Quality: Master complex wine sector regulatory frameworks and spearhead world-class quality management systems.

Global Benchmarks

While the programme mirrors the world-renowned educational models of the Institut Agro Montpellier (France) and UC Davis (USA), it operates independently. Developed in close conformity with international OIV standards for oenology training, the curriculum is designed autonomously to meet the highest global quality requirements. It delivers a synchronised, top-tier education tailored specifically for tomorrow's wine leaders, without being affiliated with or regulated by any external organisational body.

MODULES

University of Food Technologies – Plovdiv

- Oenology
- Economics, Management and Law
- Marketing and Communication
- Quality, Food Safety and Environment
- Wine Quality Practicum
- Internship
- Master's Thesis

Agricultural University – Plovdiv

- Viticulture

Medical University – Plovdiv

- Wine and Health

CURRICULUM

Curriculum

- Ampelography
- Viticulture
- Grape vine management or Wine analysis
- Agroecology and climate change
- Fundamentals of winemaking Winemaking
- Technology of sparkling and special wines
- Wine microbiology
- Evolution of wine
- Treatment and stabilization of wine
- Technology of distillates and high-alcohol beverages

Course Book

- Sensory analysis
- Oenological engineering
- Wine regulations
- Wine consumer behaviour and wine marketing
- Wine tourism
- Wine and health
- Quality management in the wine supply chain
- Hygiene and beverage safety
- Sustainable wine systems
- Technological case study
- Wine quality practicum
- Pre-graduation internship
- Master’s thesis

CONTACTS

Admissions, Applications & Fees
Curriculum & Academic Inquiries

- Programme Coordinator:
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