

# Food, Wine & Beer



# Things grow when the conditions are right.

It's true for industry, agriculture and it's most certainly true for people. At Lincoln University, helping you grow is what we are all about.

And we encourage you to do it your way, with diverse learning that fits your ambitions in an environment that allows you to flourish.

We partner you with industry to prepare you for the real world and to plant the seeds of a rewarding future.

So when the time comes, you're ready to go out there and grow the future for yourself and others.

Welcome to Lincoln University.  
A place to grow.



## Welcome

### Lincoln University is proud to help grow your future.

As the longest running agriculturally based university in the Southern Hemisphere, Lincoln's story begins with farming but it certainly doesn't end there. As New Zealand's economy has diversified so have we. What we are interested in growing is people.

Now more than ever, we are enabling our students to grow to meet urgent industry demands in areas such as food, fibre, sustainability, agribusiness and more.

At Lincoln, we offer great learning and growth through powerful applied research, deep industry collaborations, global connections and world-class learning environments and teaching.

As a Lincoln graduate you'll arrive at your career globally connected, forward thinking and ready to shape tomorrow.

Lincoln is a safe haven that will offer you a wealth of opportunities to develop leading-edge skills here and in the real world. Just as importantly, you will become part of a thriving and inclusive student community, forging friendships that will last a lifetime.

We truly look forward to helping you grow.

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# Lincoln and the Canterbury region

## Welcome to Canterbury

Our campus is located in the Lincoln township, a thriving village on the Canterbury plains.

Lincoln is small and very friendly. It boasts local pubs, great cafés and eateries, shops and even its own farmers and craft market.

Twenty minutes away is Ōtautahi Christchurch, which is transforming itself into one of the world's most sustainable cities. Its rapidly evolving culture and energy makes it ideal for students.

And no more than a couple of hours from Ōtautahi Christchurch, Canterbury offers a huge range of exciting recreational options in areas of incredible natural beauty – you can bungee jump, hike, mountain bike, raft, surf, swim, play golf, shop, visit wineries and gardens, and so much more.



## Choosing Lincoln University

At Lincoln, we've got a solid reputation for offering the finest, most industry-relevant learning programmes. And we'd like to make you a part of that.

As New Zealand's leading land-based university, our specialised subject areas are all about harnessing the value of the land to help make the world a better place.

We've got strong industry ties to ensure that your learning lines up with what businesses need. Loads of our students gain work experience while they study, picking up real skills for the real world. You can't put a price on that.

We're the smallest university in New Zealand, which means a more personal learning environment, extra face time with lecturers and a friendly, village atmosphere.

## Māori and Pasifika

Lincoln University is a great place for Māori and Pasifika students to gain an excellent qualification in a fun, friendly and supportive environment.

We offer a values based programme of manaaki (support) for Māori students called Manaaki Tauria that offers academic support, internships and practical work opportunities.

We're also committed to helping to develop the next generation of Māori and Pasifika leaders by offering industry-relevant, career-orientated programmes with support from Te Manutaki - the Māori and Pasifika Team.

## International students

Our students hail from around 80 different countries throughout the world. This makes Lincoln University a truly global network and a diverse, exciting place to be.

We hope you will join us soon.

- 1 Skiing at a local skifield only an hour and half's drive from Ōtautahi Christchurch.
- 2 Local kapa haka group.
- 3 Recreational biking on Banks Peninsula.



Photos: ChristchurchNZ

# Why Lincoln University?

**At Lincoln University, we love our green and vibrant village full of like-minded people. There's always something to get involved in and the vibe is super friendly. Here are just a few of the things available to you as a Lincoln student.**

## Join the club.

Looking for great ways to meet new people, broaden your horizons and have some fun? Join a club. The Lincoln University Students' Association (LUSA) and the Whare Hākinakina LU Gym oversee all of our clubs and organisations. We can fill you in on what's out there or even help you set up your own club.

## Help is here.

Every student needs a little help now and then. That's why we have support services for every area of student life. And they're there for you whenever you need them. Whether it's budgeting advice, help with a physical or mental health problem or you just want someone friendly to talk to, we're on your side.

## LUSA. They're for you.

The good people at the Lincoln University Students' Association are all about making student life the best it can be. Independent from the university, they offer impartial advice and look after your student rights. LUSA is committed to the Treaty of Waitangi and they help represent our Māori students at Lincoln. They also organise awesome and affordable events from lunchtime sausage sizzles to the legendary end-of-year Lincoln University Garden Party.

Follow us and keep up to date



## Bridging the gap.

Urban meets rural at Lincoln, with students arriving from bustling cities, remote country farms and everywhere in between. They all find their place at New Zealand's top land-based university and they tend to leave as lifelong friends.

## Read it in RAM.

RAM is our infamous, entertaining and essential Lincoln student magazine. It's your monthly fix of satire, legend, inside word and even the occasional serious and factual article. Don't miss it.

## Great care for little ones.

Our philosophy of helping people to grow also extends to our fantastic childcare centres. We create an environment that promotes wonder and play as central to learning. Children of all cultures love it, which makes it much easier for their parents to concentrate on studying.

## Stellar coffee.

Where there are university students, there are also great cafés. And in our case, they're well worth a visit or two. If you're after a coffee to get your brain going, head to our fantastic student space, Grounded (which includes an awesome espresso bar), or our central café, Mrs O's.

## This way up.



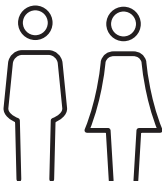
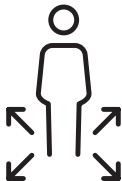
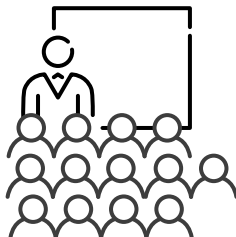






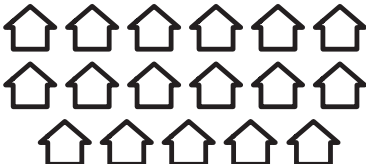
Need a bit of pointing in the right direction? There are plenty of people on campus to talk to about career and employment advice. If you want to discuss job possibilities or need to find a part-time gig while you study, we're here and ready to help.

- 1 The Grounded student space is a great place to catch-up.
- 2 Students enjoying themselves at the end-of-year Garden Party.
- 3 The Lincoln Tramping and Climbing club, one of over 30 clubs and societies at Lincoln.

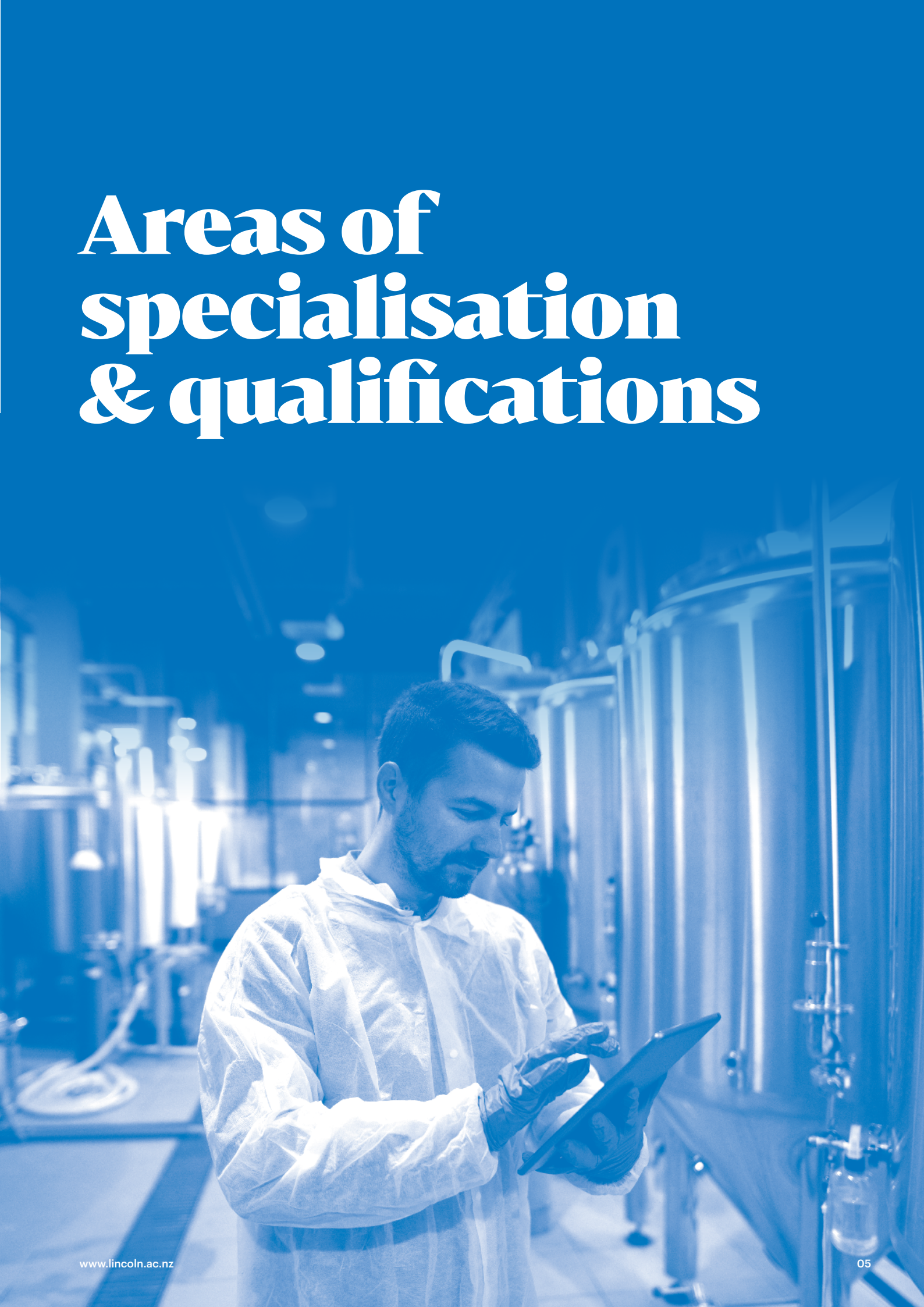




# Lincoln at a glance

<div>Major</div> <div>links and collaborations with industry, iwi and research centres</div> <div></div>	<div>15th</div> <div>rated for small universities in the world</div> <div></div>	<div>3,483</div> <div>Undergraduate &amp; Postgraduate students</div> <div></div>
<div>6%</div> <div>higher graduate employment rate</div> <div><small>*level 7 qualification – 3 years post study</small></div> <div></div>	<div>13.3:1</div> <div>student to staff ratio</div> <div></div>	<div>5 stars</div> <div>awarded by QS</div> <div>for reputation, world class facilities and internationally-renowned research and teaching</div> <div></div>
<div>Attracts</div> <div>urban &amp; rural students</div> <div></div>	<div>Genuine</div> <div>student staff interaction</div> <div></div>	<div>3rd</div> <div>oldest University in New Zealand</div> <div></div>
<div>Higher</div> <div>percentage of graduates compared to national average</div> <div></div>	<div>7</div> <div>farms</div> <div></div> <div>plus additional land holdings</div>	<div>17</div> <div>research centres</div> <div></div>

# Areas of specialisation & qualifications





# Lincoln University's areas of specialisation

Our nine areas of specialisation are designed to help you tailor your learning to your ambitions.

Each area contains a range of practical study programmes that you can mix and match to gain the breadth of knowledge and expertise needed for success in your chosen field.

## Lincoln University areas of specialisation

Agriculture, Horticulture  
and Viticulture

Business

Environment

Food, Wine and Beer

Landscape Architecture

Property and Valuation

Science

Sport and Recreation

Tourism



## The purpose of this booklet

Our food, wine and beer programmes will prepare you to play a part in meeting the major demand for university graduates in some of the world's most enduring professions.

This booklet outlines the qualifications within the specialisation and explores potential career outcomes, as well as providing valuable information on how to get where you want to be.

We cover pathways our graduates have taken, offer insights into the journeys of some of our current students, and throw some real-world facts into the mix.

Ultimately, this book will assist you in making the right choice to grow your future.



To see the full range of qualifications on offer, visit: [www.lincoln.ac.nz](http://www.lincoln.ac.nz)

# Food, Wine & Beer

Our food, wine and beer courses will help to prepare you for fulfilling careers all over the world.

The food science and innovation programmes allow you to explore the latest ideas and knowledge, from ingredients, nutrition, processing and engineering, all the way through to the development of new food products, including formulation and commercialisation.

Meanwhile, Agribusiness and Food Marketing teaches a savvy approach to food production that focuses on balancing finite resources and a growing global population with consumers' increasing demand for high-quality products.

Alternatively, you could prepare for entry into the wine sector, with programmes that have been

instrumental in developing the highly successful New Zealand wine industry.

We also offer brewing and fermentation qualifications at undergraduate and postgraduate level. These offer invaluable opportunities to enter a growing sector and gain the in-depth knowledge required for career success.

We offer plenty of opportunities for practical work, from group projects in the lab, to individual assignments at private companies. Our degrees are highly rated by industry, as they produce graduates with the practical skills that employers are looking for.



## Qualifications

Bachelor of Agribusiness  
& Food Marketing

Bachelor of Science majoring  
in Brewing and Fermentation

Bachelor of Science  
majoring in Food Science

Bachelor of Viticulture  
& Oenology

Bachelor of Viticulture  
& Oenology (Honours)

Graduate Diploma in  
Brewing and Fermentation

Graduate Diploma in  
Viticulture & Oenology

Master of Science  
in Food Innovation

Master of Wine & Viticulture

PhD



# Bachelor of Agribusiness and Food Marketing

Duration (Years)

3

Intake (Semesters)

1

2

Food. A multi-billion dollar industry in a fast-changing world, with huge demand for experts who understand food systems, from production to the final consumer. Ready to get your teeth into a career with a big future? With the Bachelor of Agribusiness and Food Marketing, you will be employable right across the agrifood value chain.

Did you know food and beverage makes up 69% of New Zealand exports?

As populations grow faster than resources, demand for innovative ways to produce and market food grows too.

Underpinned by our strong history in agriculture and agribusiness, this degree offers you excellent working knowledge of global agribusiness and food marketing, not to mention tasty career options in key fields.

### Key features

- Gain the only specialised food marketing degree in the Southern Hemisphere
- Become work-ready and highly employable in agrifood sectors in New Zealand and around the world
- Gain promising career options in everything from supplier management to product development and marketing.

### Career opportunities

This degree will equip you for roles in areas such as food marketing and communications; product innovation; logistics and supply chain management; business development in dairy, meat, wine, horticulture and arable industries; processed food and beverage companies; product sales; and customer service.

### Entry requirements

University Entrance through NCEA, or an approved equivalent qualification

- If English is not your first language other entry requirements will apply. Learn more about English language requirements here: [www.lincoln.ac.nz/english-requirements](http://www.lincoln.ac.nz/english-requirements)

### Recommended preparation

- Agribusiness
- Agriculture/Horticulture
- Biology
- Economics
- English\*
- Māori Studies

\*Highly recommended subjects

### Intake semesters

You can start in either:

- Semester 1 (late February)
- Semester 2 (mid July)\*

There are also options for starting in summer semesters, although the range of courses available would be limited.

\*Please obtain course advice if you are thinking about this option.

### Additional major

There may be an opportunity to add an additional major to your programme of study. Please refer to the programme course advisor for further information.

### Practical work

You'll need to complete 18 weeks of practical work during your degree. This must be undertaken in two different areas with a maximum of 12 weeks in any of the following:

- An agricultural production based enterprises i.e. farms of all types including livestock, crop, horticulture, vineyards and aquaculture.
- An associated processing industries such as food factories, wineries and meat works
- A distribution, logistics, transport, distribution centres, cool stores etc
- A marketing, import/export, retail, wholesalers etc.

For more information, please email the Practical Work Coordinator at [practicalwork@lincoln.ac.nz](mailto:practicalwork@lincoln.ac.nz) or phone +64 3 423 0061.



### Course structure

Year 1

ECON 113	MGMT 106	COMM 112	FOOD 101	MKTG 115	COMM 111	Elective	Elective
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Year 2

FOOD 201	MKTG 210	MGMT 222	MGMT 223 or FOOD 202	Elective	Elective	Elective	Elective
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Year 3

MKTG 301	FOOD 301	MKTG 323	MGMT 341	MGMT 340	MKTG 308	Elective	Elective
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Please note this degree structure is indicative only. A course advisor can assist you to select your electives and plan your degree.

■ Compulsory course ■ Elective course

### Programme contacts

**Nic Lees**  
Course Advisor  
E: [nic.lees@lincoln.ac.nz](mailto:nic.lees@lincoln.ac.nz)  
P: 03 423 0275

**Sharon Lucock**  
Course Advisor  
E: [sharon.lucock@lincoln.ac.nz](mailto:sharon.lucock@lincoln.ac.nz)  
P: 03 423 0262



For more information or to apply visit [www.lincoln.ac.nz](http://www.lincoln.ac.nz) or call 0800 10 60 10.



**Lincoln's helped me to grow so much. Before I came to university, I was working in the food and wine industry. Now I've got an academic qualification that will improve my career prospects, which is so amazing.**

**Ellen Pryor**  
Bachelor of Agribusiness and Food Marketing



# Bachelor of Science (Brewing and Fermentation)

Craft your career in brewing. Gain sought after skills from this science-based programme covering brewing beer and fermenting a wide range of products such as cheese, kombucha, cider, yogurt, kimchi, and kefir.

The brewing and fermentation industries hold key positions in our food sector. They make a wide range of high-quality goods utilising the produce of the land-based sectors. This degree major will make you highly employable in the brewing and fermentation industries around the world.

You will work alongside industry partners to develop a particular style of beer or fermented product, develop valuable hands-on skills, gain experience and learn production principles, and to be able to step into a brewing or fermentation role in industry, or in your own business.

### Key features

- Gain knowledge of the science and technology that underpin, maintain and enhance the quality of fermented products and be able to innovate new high-quality products
- Achieve a high level of technical skills and competence
- Gain an awareness of the whole value chain of brewed and fermented products
- Learn the skills and values to apply these attributes within the food and beverage production industries.

### Career opportunities

Graduates in this Lincoln degree will have the opportunity to develop a meaningful, fulfilling career in areas such brewing, production of fermented foods and beverages including cider, kombucha, cheese, yogurt, kimchi, and kefir, in almost any country.

### Entry requirements

University Entrance through NCEA, or an approved equivalent qualification

- If English is not your first language other entry requirements will apply. Learn more about English language requirements here: [www.lincoln.ac.nz/english-requirements](http://www.lincoln.ac.nz/english-requirements)

### Recommended preparation

- Biology\*
- Chemistry\*
- Computing
- English\*
- Māori Studies
- Maths/Statistics\*

*\*Highly recommended subjects.*

### Intake semesters

You can start in either:

- Semester 1 (late February)
- Semester 2 (mid July)

There are also options for starting in summer semesters, although the range of courses available would be limited.

*\*Please obtain course advice if you are thinking about this option.*

Duration (Years)

3

Intake (Semesters)

12



### Course structure

Year 1							
BIOS 110	PHSC 101	FOOD 101	Elective	Elective	Elective	Elective	Elective
Year 2							
FERM 201	QMET 201	BICH 207	FERM 202	ENGN 230	Elective	Elective	Elective
Year 3							
FERM 301	FERM 302	FERM 303	Elective	Elective	Elective	Elective	Elective

Compulsory course  Elective course

Upon successful completion of this degree programme, you will be awarded a Bachelor of Science with a Brewing and Fermentation major.

### Programme contact

**Stephen On**  
Course Advisor  
E: [Stephen.on@lincoln.ac.nz](mailto:Stephen.on@lincoln.ac.nz)  
P: +64 3 423 0638

➔ For more information or to apply visit [www.lincoln.ac.nz](http://www.lincoln.ac.nz) or call 0800 10 60 10.

**We see great employment prospects in the brewing industry which has grown massively with craft beer becoming so popular, as well as other sectors such as cheese and kombucha making.**

**Professor Stephen On**  
Course Advisor



# Bachelor of Science (Food Science)

Food is key to the New Zealand economy. By studying food science with us, you'll learn from leading academics and gain the skills to make you highly employable both in New Zealand and overseas.

This degree is designed to produce graduates with a firm grounding across the basic sciences.

Graduates of the food science major will be the drivers of tomorrow's New Zealand economy, with skills that make them highly employable here at home and around the world.

You'll learn the practical and theoretical aspects of food composition, processing, microbiology, safety, nutrition, sensory evaluation and consumer-focused product innovation.

### Key features

- Learn from world-leading academics
- Hear from industry guest speakers
- Carry out problem-based learning tasks to consolidate your knowledge
- Benefit from hands-on engagement with potential employers
- Have the opportunity to conduct experiments in purpose built laboratories.

### Career opportunities

As a graduate in food science, you can expect to develop a significant career in any field related to product development and quality assurance within the food industry in almost any country.

### Entry requirements

University Entrance through NCEA, or an approved equivalent qualification

- If English is not your first language other entry requirements will apply. Learn more about English language requirements here: [www.lincoln.ac.nz/english-requirements](http://www.lincoln.ac.nz/english-requirements)

### Recommended preparation

- Biology\*
- Chemistry\*
- Computing
- English\*
- Māori Studies
- Maths/Statistics\*

\*Highly recommended subjects

Duration (Years)

3

Intake (Semesters)

1 2

### Intake semesters

You can start in either:

- Semester 1 (late February)
- Semester 2 (mid July)\*

There are also options for starting in summer semesters, although the range of courses available would be limited.

\*Please obtain course advice if you are thinking about this option.

### Additional major

There may be an opportunity to add an additional major to your programme of study. Please refer to the programme course advisor for further information.



### Course structure

Year 1							
BIOS 110	PHSC 101	FOOD 101	Elective	Elective	Elective	Elective	Elective
Year 2							
FOOD 201	FERM 202	BICH 207	QMET 201	ENGN 230	Elective	Elective	Elective
Year 3							
FOOD 306	FOOD 301	FOOD 303	FOOD 302	FOOD 399	FOOD 305	Elective or BIOS 304	Elective

Please note this degree structure is indicative only. A course advisor can assist you to select your electives and plan your degree.

■ Compulsory course ■ Elective course ■ Recommended elective course

Upon successful completion of this degree programme, you will be awarded a Bachelor of Science with a Food Science major.

### Programme contact

**Dr Luca Serventi**  
Course Advisor  
E: [luca.serventi@lincoln.ac.nz](mailto:luca.serventi@lincoln.ac.nz)  
P: 03 423 0860

➔ For more information or to apply visit [www.lincoln.ac.nz](http://www.lincoln.ac.nz) or call 0800 10 60 10.

I looked at food science programmes all over the world and eventually chose Lincoln, due to the university's solid reputation.

**Sofia Echeuerria Portillo**  
Bachelor of Science  
(Food Science)



# Bachelor of Viticulture and Oenology

Behind every great wine there's a lot of high quality science and sound management. This specialist degree will prepare you for a rewarding career in a fascinating industry.

This degree covers wine preparation, advanced viticulture and wine science, pest and disease management, biometrics and wine chemistry.

Our graduates are highly sought-after and if you're one of them, you can look forward to great career opportunities all over the world.

### Key features

- Receive a solid grounding in the sciences, including biology, chemistry, and plant, soil and wine science
- Enjoy the opportunity to produce your own wine
- Discover the essentials of horticultural systems
- Learn the principles of wine science and wine quality assessment
- Develop an understanding of the wine supply chain from plant and soil sciences through to marketing and management of wine products
- Lincoln University delivered one of the first cool climate wine production programmes, and we've been leading the way ever since.

### Career opportunities

Employment options in the wine industry are many and varied.

You could become a Viticulturist, Winemaker, Vineyard Manager, Cellar Manager, Winery Lab Manager, Marketing Manager or Sales Representative.

### Entry requirements

University Entrance through NCEA, or an approved equivalent qualification

- If English is not your first language other entry requirements will apply. Learn more about English language requirements here: [www.lincoln.ac.nz/english-requirements](http://www.lincoln.ac.nz/english-requirements)

### Recommended preparation

- Agriculture/Horticulture
- Biology\*
- Chemistry\*
- Computing
- English\*
- Māori Studies
- Maths/Statistics

\*Highly recommended subjects

### Intake semesters

You can start in either:

- Semester 1 (late February)
- Semester 2 (mid July)\*

There are also options for starting in summer semesters, although the range of courses available would be limited.

\*Please obtain course advice if you are thinking about this option.

### Additional major

There may be an opportunity to add an additional major to your programme of study. Please refer to the programme course advisor for further information.

### Practical work

You'll need to complete 18 weeks of practical work during your degree. This must include a minimum of 6 consecutive weeks in both:

- A commercial vineyard
- A commercial winery.

In addition to this, you can complete 6 weeks practical work in an allied industry such as wine bar or shop, winery laboratory or brewery. Alternatively, you can complete up to 12 weeks in your vineyard or winery practical work placement.

For more information, please email the Practical Work Coordinator at [practicalwork@lincoln.ac.nz](mailto:practicalwork@lincoln.ac.nz) or phone +64 3 423 0061.

Duration (Years)

3

Intake (Semesters)

1 2



### Typical degree structure:

Year 1							
BIOS 110	PHSC 101	WINE 101	SOSC 106	PLSC 104	Elective	Elective	Elective
Year 2							
WINE 201	MGMT 214	WINE 202	QMET 201	WINE 302	Elective	Elective	Elective
Year 3							
WINE 301	ENGN 361	MGMT 344	PLPT 323	WINE 304	Elective	Elective	Elective

Please note this degree structure is indicative only. A course advisor can assist you to select your electives and plan your degree.

■ Compulsory course ■ Elective course ■ Select at least two of four courses

### Programme contacts

**Olaf Schelezki**  
Course Advisor  
E: [olaf.schelezki@lincoln.ac.nz](mailto:olaf.schelezki@lincoln.ac.nz)  
P: 03 423 0879



For more information or to apply visit [www.lincoln.ac.nz](http://www.lincoln.ac.nz) or call 0800 10 60 10.

The type of programme I was looking for wasn't offered at other universities, and it made sense to study plants at a university with a strong land-based history.

**Len Ibbotson**  
Bachelor of Viticulture and Oenology



# Additional majors

**Studying for a bachelor's degree? You can include an additional major, which will supplement your degree programme with meaningful study in a complementary discipline.**

## Accounting

Develop the accounting-based knowledge and skills to pursue a wide variety of business careers. This major will massively increase your employability, especially when coupled with a core business major. Learn to evaluate accounting issues in a business environment, use the latest tools and techniques to solve accounting problems and prepare and analyse accounting and finance reports.

### Courses

The Accounting major consists of eight courses: one 100-level course, four 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

## Facilities Management

Gain a sound understanding of building form, function, materials, maintenance, processes and facility and corporate legislation. You will be equipped with the knowledge and skills required to develop and manage complex portfolios of real estate assets.

### Courses

The major consists of eight courses, three at 100-level, two at 200-level and three at 300-level.

## Economics

Use economics to solve real-world problems and gain the expertise to help address a range of global issues. You'll develop the ability to quantitatively analyse New Zealand value chains (from primary production to end consumers), a skill that is highly sought-after by employers.

### Courses

The Economics major consists of eight courses: two 100-level courses, three 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

## Environmental Management

This major is strongly aligned with Agriculture, Environmental Science, Tourism Management, Land and Property Management, Landscape Architecture and Recreation Management. If you're studying for one of these degrees, this major will provide you with essential environmental management skills, leading to employment in the profession.

The public and political interest in environmental issues across a broad range of industries, along with increased media coverage, is likely to increase the importance of the environment in employers' minds and

create more careers for people with environmental management skills.

### Courses

This major consists of eight courses, which is one-third of a 24-course degree. At least three of the courses are at the 300-level and no more than three can be taken at the 100-level. Courses selected at the 300-level cannot be applied to any other qualification.

## Event Management

Gain the expertise to pursue a career as an event professional in a range of industries. Event management is a growing area of specialisation at tertiary institutions throughout Australasia and the world. The significance of events has spread beyond the traditional realm of tourism, sport and the arts into the corporate world and a range of other sectors, including hospitality and wine and food production. Corporations, organisations and local councils appreciate the value that events and festivals bring to businesses and local economies as they help to facilitate their role in encouraging community development and engagement.

### Courses

The Event Management major consists of eight courses – three 100-level courses, two 200-level courses and three 300-level courses. Courses selected at the 300-level cannot be applied to any other qualification.

## Finance

Finance lies at the heart of business operations and is a dynamic field within the modern global economy. Develop the advanced knowledge and skills to become a finance expert so that when you join the workforce, you can effectively adapt to a rapidly changing business environment. As New Zealand becomes more dependent on global value chains, greater numbers of university graduates will be required in many industries.

### Courses

The Finance major consists of eight courses: three 100-level courses, two 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

## Global Business

Learn the management techniques required to run global organisations. Develop leadership and strategy skills and have the option of specialising in international marketing, international economics, or business sustainability management.

An emphasis on internationalisation of management, as well as management functions in multinational corporations, will offer employment opportunities all over the world.

### Courses

The Global Business major consists of eight courses: two 100-level courses, three 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

## Marketing

Develop the expertise to make the right marketing decisions for businesses, consumers, society and the environment. Become aware of the profession's social, ethical, moral and legal standards and their impact on society. You'll learn the concepts and tools to be a productive and responsible marketing professional.

### Courses

The Marketing major consists of seven courses: two 100-level courses, two 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

## Parks and Outdoor Recreation

The major in Parks and Outdoor Recreation is a multidisciplinary programme bringing together areas of social and ecological science to give a holistic approach to this field of study, equipping students for public and private sector roles in parks and reserves management, visitor services, recreation policy and planning or nature-based tourism.

### Courses

This major consists of eight courses, which is one-third of a 24-course degree. Courses selected at the 300-level cannot be applied to any other qualification.

### DOC Scholarship

The Department of Conservation (DOC) is offering a number of \$5,000 scholarships to talented Lincoln bachelor's degree students undertaking this major. DOC is looking for qualified individuals who can think and plan strategically for tourism on a landscape scale. DOC is also interested in graduates with multi-disciplinary skills in general management, working with iwi, whānau and hapū, visitor and facilities management and partnering skills to help DOC work with others to grow conservation. For more information and application details, visit [lincoln.ac.nz/scholarships](http://lincoln.ac.nz/scholarships)

## Supply Chain Management

New Zealand is becoming more dependent on long, complex and vulnerable global supply chains for both imports and exports. Gain a solid grounding in sustainable supply chain practices and the legal framework of global business and prepare to work in supply chain managerial roles within any land-based, manufacturing or service industry. Supply chain management is taught from a systems perspective, to add value to producers, distributors and consumers.

### Courses

The Supply Chain Management major consists of eight courses: two 100-level courses, three 200-level courses and three 300-level courses. Courses selected at the 300-level for the major cannot be applied to any other qualification.

## Tourism Management

A knowledge of tourism adds an extra level of expertise if you would like to work in a range of organisations charged with protecting the physical environment. To be more effective, planners, designers and developers need to understand the behaviour of tourists. Understanding the commercial differences of tourism compared with other sectors of the economy will be invaluable if you're studying for a business degree.

### Courses

The Tourism Management major consists of eight courses from the Bachelor of Tourism Management (75 credits). In addition, there are a number of 'soft core' options (30 credits). Courses selected at the 300-level cannot be applied to any other qualification.

## Water Management

Water management is a particular challenge for New Zealand, given that the nation's primary and tourism sectors are underpinned by high-quality fresh water and ecologically sustainable waterways. Yet waterways are diminishing in quality and water is over-allocated in many sub-regions. Develop the water management knowledge and skills to enter a career in the water, land or environmental management sector.

### Courses

The Water Management major consists of eight courses, which is one-third of a 24-course degree. Courses selected at the 300-level cannot be applied to any other qualification.



# Choose an additional major

If you're studying for a Lincoln University bachelor's degree, you may be able to include an additional major, which will add depth to your qualification. Please speak to your course advisor to ensure you pick up the right courses for you.

This table will help you to work out which additional majors you can study within your chosen degree.

Degree	Accounting	Facilities Management	Economics	Environmental Management	Event Management	Finance	Global Business	Marketing	Parks and Outdoor Recreation	Supply Chain Management	Tourism Management	Water Management
Bachelor of Agribusiness and Food Marketing	•	•	✓	✓	✓	•	•	•	•	✓	✓	•
Bachelor of Science (Brewing and Fermentation)	•	•	•	•	•	•	•	•	•	•	•	•
Bachelor of Science (Food Science)	•	•	•	•	•	•	•	•	•	•	•	•
Bachelor of Viticulture and Oenology	•	•	•	•	•	•	•	•	•	•	•	•

✓ Additional major may be available    • Seek course advice

# Missed out on University Entrance?

Look no further than our Certificate and Diploma in University Studies, which will lead you into a bachelor's degree programme.

The Certificate in University Studies (CUS) provides language, writing and study skills, along with concepts relating to communication and technology, mathematics, economics and environment. It can be completed fully online through new enhanced virtual courses.

Once you have successfully completed the certificate, you can transfer to the Diploma in University Studies (DUS).

The diploma takes you from a pre-degree stage to entry into the second year of a bachelor's degree. Depending on your entry qualifications, you can complete it in two or three semesters. You'll develop your academic skills and study a range of courses from our bachelor's programmes.



For more information visit [www.lincoln.ac.nz/cus](http://www.lincoln.ac.nz/cus) and [www.lincoln.ac.nz/dus](http://www.lincoln.ac.nz/dus)

# Careers

Employers are always on the hunt for Lincoln graduates and our degrees open doors. Learn about some of the career opportunities that could come knocking once you've finished studying.





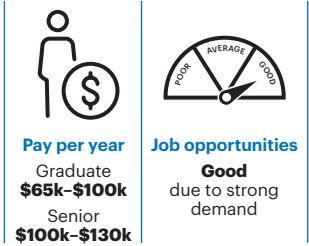
# Production Manager

## Kaiwhakahaere Whakaputa

Production managers organise and control the production process in a factory. They ensure that products are made to the right specifications and are ready on time and within budget.



This profile is abridged from the CareersNZ website. For a more detailed profile, visit [www.careers.govt.nz/jobs-database/manufacturing/manufacturing/production-manager/](http://www.careers.govt.nz/jobs-database/manufacturing/manufacturing/production-manager/)



### Pay

Pay for production managers varies depending on skills and experience.

- Production managers with one to five years' experience usually earn \$65,000 to \$100,000 a year.
- Senior production managers may earn between \$100,000 and \$130,000.

### What you will do

Production managers may do some or all of the following:

- Order and co-ordinate materials, supplies and equipment
- Set production goals, timetables and budgets
- Evaluate production processes, and report on production results
- Manage repairs, testing and upgrading of equipment
- Develop new products or production processes
- Recruit and train new production staff
- Meet with clients or customers
- Maintain safety standards in the factory.

### Working conditions

Production managers:

- Work regular business hours or do shift work, which may include nights and weekends
- Are usually based in an office or on the factory floor
- May work in conditions that are hot and noisy
- May travel locally or nationally to meet new customers or suppliers.

### Entry requirements

To become a production manager you need to have experience working in a

related role such as production planner or technical manager.

Employers may also prefer you to have a tertiary qualification, such as a certificate or diploma, in one of the following areas:

- Engineering or manufacturing technology
- Food technology
- Purchasing and materials management
- Quality assurance
- Supply chain management or warehouse logistics.

### Personal requirements

Production managers need to be:

- Friendly and patient
- Organised, and good at planning
- Good at decision making and problem solving
- Excellent at communicating
- Good at leading people
- Able to work well under pressure, and deal with conflict.

### What are the chances of getting a job?

#### Growth in manufacturing creates opportunities

Opportunities for production managers are growing because:

- Manufacturing is expanding, with the largest sectors – food products, fabricated metal and machinery – continuing to provide the largest number of opportunities for production managers
- High-tech companies, such as Fisher & Paykel Healthcare, are growing and require skilled production managers.

### Opportunities best for production managers with trades skills

Many manufacturing companies – especially bigger high-tech companies – prefer to employ production managers who have experience in a trade, such as mechanical engineering, or who have a degree.

You can increase your chances by having:

- A good attitude to work
- Good communication and people skills, including being a good team player
- Good literacy and numeracy skills
- An ability to do shift work
- Some trades skills
- An interest in management.

It is also useful to gain:

- Management qualifications
- Diverse experience in the manufacturing process, as production management requires an overview of the production process.

### Types of employers varied

Most manufacturing companies have a production manager. In small companies, which are often privately owned, the job may be combined with another role such as team administrator.

This information is a guide only.  
Last updated 19 April 2021

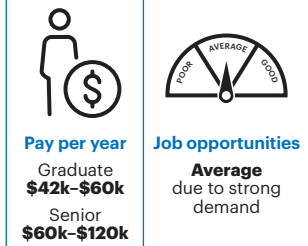
# Brewer

## Kaitoroī

Brewers use brewing equipment and processes to convert malted barley or other grains into beer, and control or manage the production and packaging of beer.



This profile is abridged from the CareersNZ website. For a more detailed profile, visit [www.careers.govt.nz/jobs-database/manufacturing/manufacturing/brewer](http://www.careers.govt.nz/jobs-database/manufacturing/manufacturing/brewer)



### Pay

Pay for brewers varies depending on experience and location.

- New brewers usually earn up to \$42,000 a year.
- Brewers with five years' experience can earn between \$42,000 and \$60,000.
- Brewery managers can earn from \$60,000 to \$120,000.

### What you will do

Brewers may do some or all of the following:

- Select and check the type of malted barley or grain needed to make a brand of beer
- Add hops, yeast, hot or cold water and other ingredients at the correct times
- Operate computerised machinery that controls the brewing process
- Monitor the temperature, acidity, fermentation and colour of beer throughout the brewing process
- Sterilise and maintain brewing equipment
- Package beer and deliver it locally
- Monitor the costs of production, do stock counts, and order ingredients
- Manage a team of brewery workers.

### Working conditions

Brewers:

- Usually work regular business hours, but may do shift work and weekend work
- Work in laboratories, brew houses, brewpubs or small craft breweries
- Work in conditions that can be hot, cold, noisy or wet
- May be required to work in enclosed spaces.

### Entry requirements

There are no specific requirements to become a brewer. However, employers often prefer you to have a qualification such as a Bachelor of Science (in food science, brewing & fermentation, biochemistry, microbiology or chemical or process engineering).

### Personal requirements

Brewers need to be:

- Able to take the initiative
- Practical and efficient
- Accurate, with an eye for detail
- Patient and reliable
- Able to work well in a team
- Skilled in communicating with others
- Good at solving problems.

### What are the chances of getting a job?

#### Craft beer industry creating more roles

The number of independent or craft breweries is growing to meet increasing demand in New Zealand. Increased production of craft beer is creating more brewer, assistant brewer and brewery assistant jobs.

Brewers may have more of a chance at securing a job if they apply at independent breweries.

### Chances best if you have experience

Employers report difficulty finding skilled brewers, so your chances of securing a job are best if you have relevant experience, which you can gain as part of your studies at Lincoln.

According to the Census, 504 brewers and 561 cellar hands worked in New Zealand in 2018.

### Two main types of employers

Brewers may work for large or independent breweries. Lion Pty Ltd and DB Breweries Ltd are the largest beer producers in New Zealand.

Independent or craft breweries usually have teams of up to 20 brewers who share a variety of different responsibilities.

This information is a guide only.  
Last updated 4 May 2021

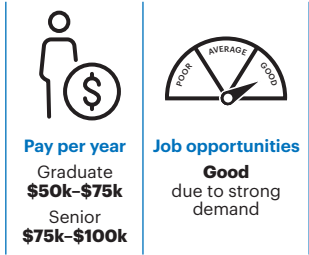
# Food Technologist

## Kaihanganrau Kai

Food technologists research, develop and improve food and drink products. They may also be involved in the processing, packaging, storage and safety of food to meet government and industry standards.



This profile is abridged from the CareersNZ website. For a more detailed profile, visit [www.careers.govt.nz/jobs-database/science/science/food-technologist/](http://www.careers.govt.nz/jobs-database/science/science/food-technologist/)



### Pay

Pay for food technologists varies depending on skills and experience.

- Graduate food technologists usually earn \$50,000 to \$60,000 a year.
- Food technologists with two to four years' experience usually earn \$60,000 to \$75,000.
- Senior food technologists with five or more years' experience can earn \$75,000 to \$100,000.

### What you will do

Food technologists may do some or all of the following:

- Develop new or improve current food and drinks
- Make test samples of food products and conduct trials
- Source and select ingredients for food products
- Manage or supervise development and production of food and drinks
- Improve efficiency of manufacturing processes
- Develop new or improve current food packaging
- Ensure food products meet specifications and standards (quality assurance)
- Investigate the nutritional properties of foods.

### Working conditions

Food technologists:

- Usually work regular business hours, but may need to run factory trials at night or on weekends
- Usually work in laboratories, offices or factories
- May travel overseas to clients' companies or factories, and attend local or international conferences and trade shows.

### Entry requirements

- To become a food technologist most employers require you to have a Bachelor's degree in food technology, food science or food engineering. A Master's degree is preferred.
- Food technologists often complete on-the-job training programmes for specific products and processes.

### Personal requirements

Food technologists need to be:

- Accurate
- Patient and persistent
- Able to work well under pressure
- Good at problem solving
- Good at planning and organising.

### What are the chances of getting a job?

#### Shortage of skilled food technologists

Demand for food technologists is expected to continue as the number of positions will grow 3% a year until 2026, according to the Ministry of Business, Innovation and Employment. Demand is strongest for qualified food technologists with three to seven years' experience.

However, the number of skilled, qualified food technologists is insufficient to meet demand. As a result, food technologist appears on Immigration New Zealand's long-term skill shortage list. This means the Government is actively encouraging skilled food technologists from overseas to work in New Zealand.

### Strong prospects for graduates with process engineering knowledge and industry experience

Some large food technology companies may have graduate recruitment programmes. Employers prefer graduates with broader qualifications that include some process engineering, rather than just food science.

A postgraduate diploma can improve your chances of getting work if it includes an applied project for a food manufacturing company and getting hands-on industry experience.

### Types of employers varied

Most food technologists work for:

- Food manufacturing companies such as dairy processing companies, breweries, food and vegetable processing companies, cereal manufacturers and commercial bakeries
- Private food research institutes such as Fonterra Research and Development Centre
- Crown research institutes such as AgResearch and Plant & Food Research
- Universities.

This information is a guide only.  
Last updated 2 March 2021

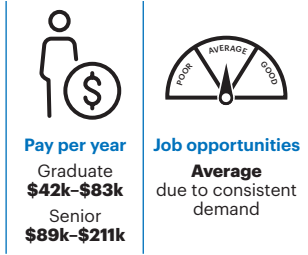
# Winemaker

## Kaihanga Waina

Winemakers make wine from grapes and other fruit.



This profile is abridged from the CareersNZ website. For a more detailed profile, visit [www.careers.govt.nz/jobs-database/manufacturing/manufacturing/winemaker/](http://www.careers.govt.nz/jobs-database/manufacturing/manufacturing/winemaker/)



### Pay

Pay for winemakers varies depending on experience, the type of work they do and the size of the winery and its region.

- Unqualified cellar hands usually earn from \$42,000 to \$46,000 a year.
- Qualified cellar hands usually earn from \$42,000 to \$52,000.
- Assistant winemakers usually earn from \$60,000 to \$83,000.
- Winemakers can earn between \$89,000 and \$136,000.
- Chief winemakers, who manage teams of winemakers, can earn between \$144,000 and \$211,000.
- Winemakers who buy into wineries and vineyards can increase their income.

### What you will do

Winemakers may do some or all of the following:

- Discuss fruit quality and quantity with grape growers (viticulturists) throughout the growing season
- Develop new wine styles and improve the wine quality
- Process grapes to make wine
- Control fermentation and adjust wines as needed
- Ensure legal standards and specifications are met, such as alcohol level requirements in New Zealand or the country of export
- Filter, bottle and package the wine for sale
- Maintain winemaking equipment and machinery
- Manage winery workers
- Use software to track grape health and growth
- Record procedures, blends and inventories
- Market and sell wine.

### Working conditions

Winemakers:

- Usually work a 40-hour week, but during harvest will often work up to 100 hours a week
- Work in a winery, winery laboratory, office or factory
- May also work outdoors in vineyards.

### Entry requirements

There are no specific requirements to become a winemaker. However, employers often prefer you to have a qualification such as a:

- Graduate Diploma in Viticulture or Oenology
- Bachelor of Viticulture and Winemaking

### Personal requirements

Winemakers need to have:

- Good communication skills
- An eye for detail
- Ability to problem solve and work under pressure
- Practical and creative skills
- Business, management and marketing skills.

### What are the chances of getting a job?

#### Number of winemakers expected to grow

New Zealand wine has an excellent reputation, attracting tourists and creating export demand. The export value of wine has risen each year for the last decade and will likely reach \$2 billion annually by 2020. The number of wineries is increasing. From 2018 to 2019, 19 new wineries were established.

Due to industry growth, the number of winemakers is expected to increase by 3% each year until 2026.

### Shortage of skilled winemakers

Employers report difficulty finding skilled winemakers, so your chances of securing a job are best if you have relevant experience.

Winemaker appears on Immigration New Zealand's regional skill shortage list. This means the Government is actively encouraging skilled winemakers from overseas to work in New Zealand.

### Chances better in larger wine-producing regions

It can be hard to get an entry-level position or to progress from an assistant winemaker role. However, chances for entry-level roles are better in larger wine regions such as Marlborough, Central Otago and Hawke's Bay.

### Most winemakers work for wineries or wine companies

Winemakers generally work for wineries or wine companies. They can work for small wineries, which make up 80% of New Zealand's total wine producers, or for large corporate producers.

This information is a guide only.  
Last updated 30 July 2021



# Growing careers

At Lincoln, growing the future is what we're all about. Meet some of our current and past students, who are well on their way to achieving their dreams.



## A student journey



**Ellen Pryor**  
Auckland, New Zealand

### Bachelor of Agribusiness and Food Marketing

Ellen Pryor studied for a Bachelor of Agribusiness and Food Marketing, and she's thrilled by the world of new opportunities that opened up for her since she studied at Lincoln.

As part of her study programme, she learned about cutting-edge approaches to food production, which will meet the needs of a growing world population while addressing the constraints of finite resources.

She's also discovered how to meet increasing demands for high-quality food products. The degree includes 18 weeks of practical work, where students work in the food industry and are exposed to agricultural and horticultural production systems.

The hands-on learning style at Lincoln particularly impressed Ellen, who says the practical experiences she was exposed to in her courses really helped to consolidate what she had been studying in class.

When she served as Tumuaki President of Te Awhioraki, the Māori students' association on campus, she's covered more than course work.

"I learned more about Māori culture at Lincoln than I ever had before and one of my goals here is getting that recognised more," she says.

During her study, Ellen was awarded a Sir Turi Carroll Scholarship, aimed at Māori students studying for land-based degrees.

Sir Turi attended Lincoln from 1910-1912 and made many achievements in the field of Māori development.

"Lincoln's helped me to grow so much," Ellen says. "Before I came to university, I was living in Auckland, working in the food and wine industry. But I wanted to get an academic qualification to improve my career prospects.

Moving quickly through the ranks, Ellen is now a Senior Associate (Agribusiness) at the Bank of New Zealand. In addition she's returning to Lincoln to do a Graduate Diploma.

He purapura i ruia mai i Rangiatea e kore e ngaro.

**He purapura i ruia mai i Rangiatea e kore e ngaro.**

**A seed sown from Rangiatea will not be lost.**



**Ko Ruawahia me Putauaki nga maunga**

**Ko Te Awa o te Atua me Rangitaiki nga awa**

**Ko Te Arawa me Matatua nga waka**

**Ko Ngāti Rangitihi me Ngāti Awa nga iwi**

**Ko Ngāti Rangitihi me Ngā Maihi nga hapū**

**Ko Rangiaohia me Tūteao nga marae**

**Ko Ellen Pryor āhau**

**Ko te tūmanako o Ellen, ko te para i te huarahi mo te hunga e whai ake.**

**Ko tāna tūranga ko te tumuaki o te rōpu Te Awhioraki, kei te tipu tonu ia i roto i tēnei mahi kia tutuki pai ia ki tāna e tūmanako ana.**



# Graduate pathways



**Chloe Balderstone**  
**Bachelor of Commerce in Food Science and Marketing (Hons)**

**Sales Manager, Dairyworks**

Chloe Balderstone attended Lincoln University on a hockey scholarship while studying for a Bachelor of Commerce in Food Science and Marketing (Honours).

"I chose Lincoln because it's a small university, which means it has a great lecturer-student ratio, and it's got excellent courses that actually lead into a job," she says.

Chloe found the course content challenging, interesting and relevant to the real world. "There's a great range of courses with good practical content you can use in the workforce. I loved the Commerce department. The lecturers are awesome people and really care about your future. The sports scholarship was also an amazing programme, which taught me to push myself and always strive to be the best I can be."

Now working as a Sales Manager at Dairyworks, Chloe says she's passionate about quality food and relationship management, which she enjoys doing in her current role.

**Chloe found her course content challenging, interesting and relevant to the real world.**



**There's a great range of courses with good practical content you can use in the workforce. The lecturers are awesome people and really care about your future.**



**Len Ibbotson**  
**Bachelor of Viticulture and Oenology**

**Technical Services Lead (Horticulture), Syngenta Australia and New Zealand**

Len Ibbotson, originally from Hawke's Bay, chose to study for a Bachelor of Viticulture and Oenology, as the programme of study offered him the exact training he was looking for.

"Studying at Lincoln offered a good opportunity to travel to the South Island, which I wanted to do. It also made sense to study plants at a university with a strong land-based history," he says.

He was impressed with the choice and variety of courses available and says the lecturers and staff were enthusiastic, personable and very approachable.

Len says the most valuable aspect of his study was the balance between plant and wine science, and the practical wine and grape management tools he received.

"I have found that my degree is highly relevant to the wine-growing industry and provides sound theoretical knowledge, which enables recruitment and development," he says.

Len still keeps in touch with staff and friends from Lincoln and says he loved meeting many interesting people on campus.



**Cecelia Buckenham Baines**  
**Bachelor of Viticulture and Oenology**

**Commerical Manager, Pernod Ricard Winemakers**

Cecelia Buckenham Baines attended Lincoln University because she was interested in studying winemaking and viticulture and says that "Lincoln has the most recognised viticulture course in the country".

Now living in Napa, California, she works for Pernod Ricard Winemakers as their Viticulture Manager.

She says that one of the most valuable aspects of the Lincoln course was establishing contacts with people in the wine industry and gaining an understanding of the sector's different business models.

She describes the Lincoln lecturers as approachable and friendly and says she has remained in contact with several of them since leaving the university.

After receiving her degree, Cecelia moved to Marlborough and spent the first nine months there working in a number of wine industry positions.

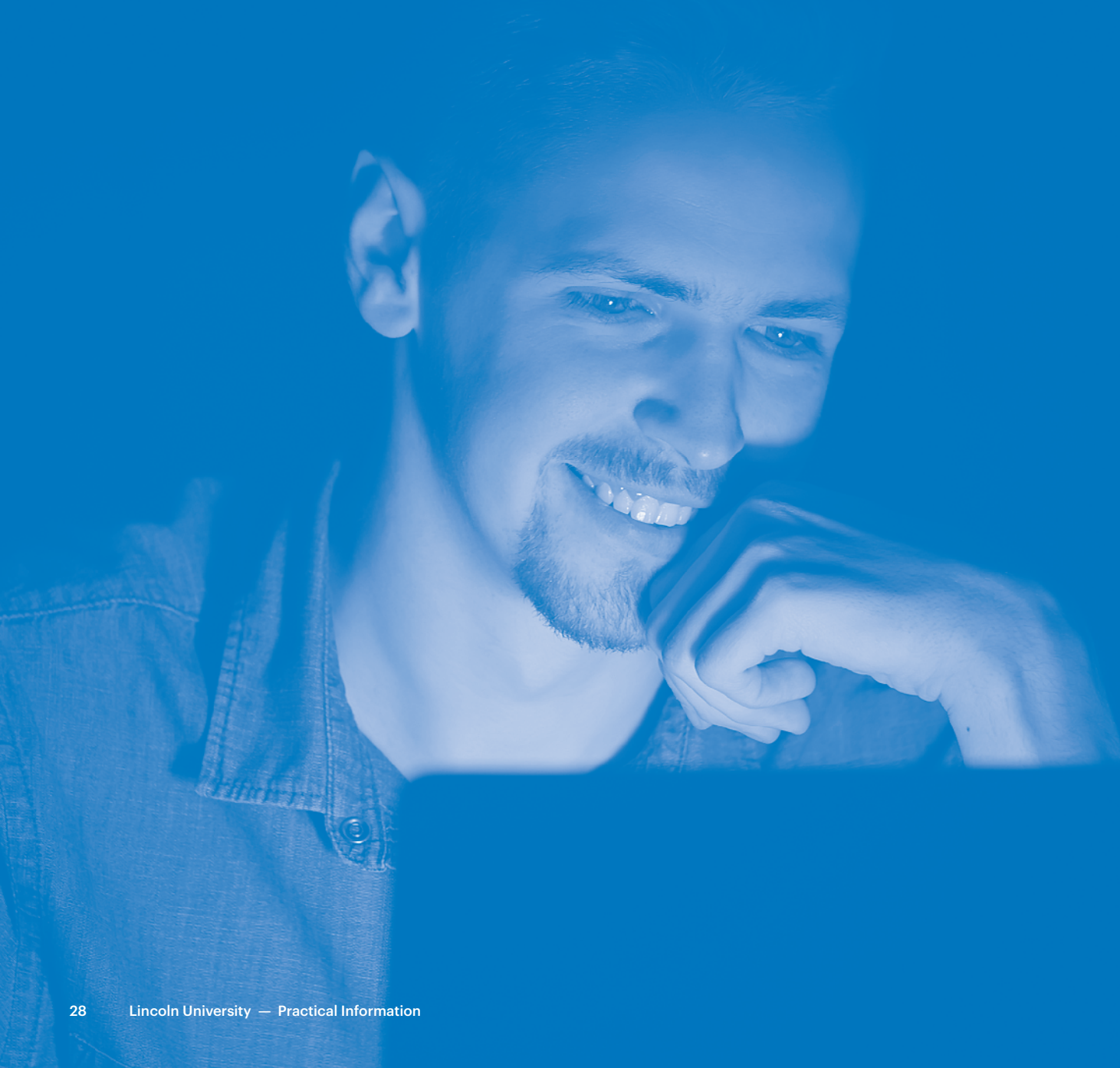
"I did everything from cellar-door, to a vintage in a winery, to pruning in the vineyard," she says.

Cecelia has since held various roles within the company's viticulture department and taken a sabbatical to work in the Loire Valley of France.

"The wine industry is a dynamic, interesting and tasty world to live in."



# Practical information



## Practical work

Go beyond textbooks and the classroom and enjoy a range of practical learning opportunities as part of your degree.

Many of our programmes have a practical work component. It's considered a crucial aspect of study for some courses and offers experiences in a broad range of relevant careers.

You'll normally carry out practical work during summer breaks and it will be closely linked to the lecture material in your study programme. While it's your responsibility to find practical work placements, the Practical Work Coordinator can help by putting you in touch with employers who are already connected with us. You're strongly encouraged to seek out a diverse range of practical work opportunities.

### Why practical work?

Practical work will:

- Complement your studies and enhance the marketability of your qualification
- Give you a chance to experience new learning environments
- Expose you to the appropriate industry environment, including its technical, economic and social environments
- Teach you to perform a range of tasks specific to the industry environment including skills in observation, information gathering, data analysis, and report writing
- Equip you with more knowledge of industry employment opportunities.



For more information, please contact the Practical Work Coordinator at [practicalwork@lincoln.ac.nz](mailto:practicalwork@lincoln.ac.nz) or +64 3 423 0061. Ask for a practical work handbook.



**I'm a hands-on person, so practical work gives me a better understanding of the course content.**

Kylie Lyders






# Key Dates and Events


Here are some of the events you won't want to miss as you consider your Lincoln journey.

Make sure you go to [www.lincoln.ac.nz/key-dates](http://www.lincoln.ac.nz/key-dates) for more info and the exact dates these exciting events take place.



### Information Evenings

A chance to chat with academics from our areas of specialisation, network with existing students and find out more about accommodation, scholarships and student wellbeing and experience in a relaxed atmosphere in a city venue with nibbles and beverages.





### Halls application start/finish and moving in

Do you want to live on campus and get the full "Lincoln experience"? Halls applications open in October and move in is in February.





### Hui Whakatuwhera Open Day


A whole day when you can tour our campus and learn why Lincoln University is such a great place to study with subject presentations and lecturers and students available to answer all of your questions.





### Scholarship applications

We have hundreds of scholarships available, but Lincoln scholarships like Future Leader and Sports Scholarships close in August. You can check them all out on our website, see if you meet the criteria, and find out all the closing dates.



### Enrolments

Enrolments open in October but you can apply anytime. Once we have offered you a place and you have accepted then you can begin your enrolment.


### Rā Whakawhanaukataka - Orientation Day

Rā Whakawhanaukataka-Orientation Day brings together our new students to celebrate the start of their Lincoln University journey.

You'll meet other students, learn what it means to belong to the Lincoln whānau and find out what to expect in your first lectures.

### Preparation Week

Preparation Week is the perfect time for new and existing students to get assistance with completing to-do lists (including enrolment) and find your way around campus before the start of lectures.



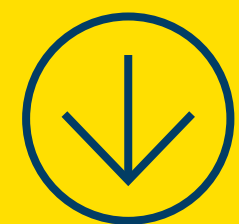
### Semester dates

Semester 1 starts in February and Semester 2 in July, and you can start your study in either (as long as your course or programme is offered then), as well as Summer School which starts in November and again in January.



# Apply and enrol

Ready.  
Set.  
Grow.



Apply and enrol at  
[www.lincoln.ac.nz/apply](http://www.lincoln.ac.nz/apply)

# Contacts

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Te Waihora Campus**  
Ellesmere Junction Road/Springs Road  
PO Box 85084, Lincoln University  
Lincoln 7647  
Canterbury, New Zealand  
  
E: [grow@lincoln.ac.nz](mailto:grow@lincoln.ac.nz)  
P: 0800 10 60 10 (NZ)  
P: +64 3 423 0000 (International)

**Student Liaison  
Officers**  
  
Our Student Liaison team will be the first point of contact for you as a future student. They can give you all the information you need and answer any questions you may have about course planning, applying, or life at Lincoln, or they can refer you to an expert. The Student Liaison team also visits secondary schools and attends career expos in all regions.  
  
E: [grow@lincoln.ac.nz](mailto:grow@lincoln.ac.nz)  
P: 0800 10 60 10  
P: +64 3 423 0000  
[www.lincoln.ac.nz/liaison](http://www.lincoln.ac.nz/liaison)

**Te Manutaki  
Office of  
Māori & Pasifika  
Development**  
  
The Māori and Pasifika team are here to support you on your educational journey, including study, scholarships, wellbeing and cultural support.  
  
P: +64 3 423 0000  
E: [ompd@lincoln.ac.nz](mailto:ompd@lincoln.ac.nz)  
[www.lincoln.ac.nz](http://www.lincoln.ac.nz)

**Campus Tours**  
  
We offer personalised guided campus tours with an individualised itinerary so you can experience the parts of campus that interest you the most. Tours take about 60 minutes.  
  
To book your tour, get in touch with one of our Student Liaison Officers. Send us your contact details along with a list of your interests and we'll be in touch.

**International Office**  
  
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