

# EuroVintage Sensory Science Prize

<b>Code:</b>	P970
<b>Faculty:</b>	Science
<b>Applicable study:</b>	WINESCI 704
<b>Closing date:</b>	By nomination
<b>Tenure:</b>	
<b>For:</b>	Prize
<b>Number on offer:</b>	One
<b>Offer rate:</b>	Annually
<b>Value:</b>	\$500

## Description

The Prize was established in 2021 and is funded by EuroVintage, a privately New Zealand owned drinks distribution company which has been trading for over 30 years.

The main purpose of the Prize is to recognise the student who has demonstrated the highest level of sensory skill in the sensory evaluation component of WINESCI 704, Sensory Evaluation and Statistical Methods.

## Selection process

- Nomination is made to the Scholarships Office
- The Prize is awarded by the University of Auckland Council on the recommendation of the Director of the Wine Science programme

## Regulations

1. The Prize will be known as the EuroVintage Sensory Science Prize.
2. The value of the Prize will be \$500.
3. The Prize will be awarded annually to the full-time student enrolled in a Postgraduate Diploma in Science or Master of Science specialising in Wine Science, or a Master of Wine Science, who achieved the highest mark in the sensory evaluation component of WINESCI 704, Sensory Evaluation and Statistical Methods. As a minimum standard, the student should have achieved at least an A- grade in the course. In the event of a tie, the Prize will be awarded to the student who achieved the highest overall mark in the course.
4. The Prize will be awarded by the University of Auckland Council on the recommendation of the Director of the Wine Science programme.
5. The Prize may not be shared.
6. The University of Auckland Council is not obliged to make an award if there is no candidate of sufficient merit, or if WINESCI 704 is not taught in any year.
7. The University of Auckland Council has the power to amend or vary these regulations provided that there is no departure from the main purpose of the Prize.