ACHIEVE EXCELLENCE
UNIVERSITY COURSES
AT PLUMPTON COLLEGE
At Plumpton we are committed to helping you achieve excellence. We bring together expert teaching, an inspirational campus and a rich student experience to ensure our graduates leave us career ready, with the right knowledge, skills and attributes to become the future leaders of the land based sector.

I am delighted to showcase in this brochure some exciting new university level courses up to Master’s level, including degrees validated by our partner, the Royal Agricultural University in Cirencester. This link provides you access to both Plumpton and RAU’s strong and growing industry and alumni network, supporting you throughout your studies, and providing extensive placement opportunities.

I look forward to welcoming you to Plumpton College at one of our information events in the near future.

Jeremy Kerswell, Principal
We’ve got a thriving social life for you to enjoy at the College. If you’re interested in sports, opportunities include; badminton, basketball, cricket, hockey, netball and rugby as well as getting involved in our Sports Academies. Plus, you can come and enjoy the challenge of our indoor climbing wall. Our superb Plumpton estate has 800 hectares for you to explore and you’ve got the hustle and bustle of busy Brighton just 12 miles away.

If you choose to stay on-site at our excellent residential facilities, we’ve got a variety of rooms available from shared to single study en-suite rooms. Our on-site dining room, cafe and bar offer a wide range of healthy meals and drinks using our own meat as well as local, fresh produce.

We’re here to provide you with any additional support you may need throughout your degree including counselling, dyslexia and mentoring support and graduate skills development.
Pluntune: A town or settlement where plum trees grow.
Our excellent practical resources make Plumpton the ideal location for you to base your training. With our superb animal management centre, farm and fully equipped laboratories, you’ve got everything you need to support your studies.

We have areas specialising in small mammals, birds of prey, cold and tropical aquatics, and our exotics with a wide range of amphibians, reptiles and snakes. You’ll also be able to make full use of our 800-hectare farm that has a range of livestock including cows, horses, pigs and sheep.
FdSc Applied Animal Behaviour & Conservation

Duration: 2 Years Full-Time, 4 Years Part-Time

You’ll benefit from working with our wide range of species including aquatics, companion large animals, exotics and small mammals in the Animal Management Centre, gaining experience in handling and management experience. This programme incorporates key business skills, providing you with the sound skills and knowledge that you’ll need.

We have excellent links with the industry and conduct regular visits to other centres including a visit to Mankwe Wildlife Reserve, South Africa as part of the Wildlife Conservation module. You’ll be able to discover 3000 large mammals on the reserve, which is made up of 42 species plus over 250 types of bird, plus a wide variety of amphibians, invertebrates and reptiles.

‘I want to thank Plumpton for the experience and knowledge I have gained over the last few years. Lots of this knowledge I have already been able to put into use in my current employment at Drusillas Zoo and I don’t doubt that I will use all I have learnt when I leave to go onto full time employment.’

Billie Aslett
BSc (Hons) Animal Behaviour & Welfare
2017 Alumni

Animal Behaviour Courses

£20,000 AFTER 6 MONTHS
100% GO TO WORK OR STUDY
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BSc (Hons) Applied Animal Behaviour & Welfare (Top-up)

Duration: 1 Year Full-Time, 2 Years Part-Time

If you are looking to top up your degree to help you on your career journey, this is the ideal course for you – especially if you’re looking to work within an animal centre, rescue and welfare centre or zoo. You’ll gain invaluable knowledge, developing an in-depth understanding of animal behaviour and welfare both practically and theoretically.

As well as the core modules, you can include the companion animal behaviour counselling module to prepare you for full certification in this field.

‘I chose to study at Plumpton College after attending numerous university open days due to the great selection of modules within the course, the small class sizes and the learning environment. Above this, the tutors’ knowledge and passion towards the subject stood out to me.

My understanding of the animal industry has expanded since starting my course in September, boosting my confidence. The course has equipped me with a range of skills, which will be transferred into my chosen career once I have completed my university programme.’

Alice Woodhouse
FdSc Animal Science
2019 Alumni
Reptile: From the Late Latin ‘reptilis’ meaning ‘creeping, crawling’
Plumpton College’s equine centre can offer outstanding facilities including a horse walker, show jump field and stabling for 40 horses. We have stocks, a treadmill and a weighbridge in addition to two large indoor arenas with gallery areas plus a 30m x 60m outdoor arena with outstanding views of the South Downs National Park.

You’ll also benefit from the use of our mechanical horse and a range of therapy resources including magnotherapy, LED light therapy, equilibrium massage equipment and fully equipped laboratory facilities which are utilised to develop your understanding of equine anatomy. We have a superb range of horses available for your use including youngstock, ex-competition horses, thoroughbreds and cobs and we are very proud to be an approved British Horse Society ‘Where to Train’ centre which offers a range of BHS exams and specialised training throughout the year.
FdSc Equine Science & Coaching

Duration: 2 Years Full-Time, 4 Years Part-Time

This programme offers the ideal combination in equine science and practical skill development. Modules are particularly tailored for a career in coaching, but are equally applicable across a range of professions.

With some of the highest qualified BHS instructors in its team, Plumpton College can offer a standard of coaching not available elsewhere in the South East. Specialist subjects include the rider focused skills for Coaching Competition Riders and horse focused Applied Performance Training where you will be able to develop your skills through a series of real case studies.

“The best thing about the equine degree course at Plumpton is the wide range of subjects offered and the mix between practical and academic. As a mature student embarking on a second career it has given me a taster of every aspect of the equestrian industry and opened my eyes to the breadth of career opportunities available. The practical training is brilliant for anyone wanting to complete the BHS full pathway. Within the first year of the FdSc course I went from very little practical skills to BHS Level 2 qualified.’

Susan Mooney
FdSc Equine Studies
2018 Alumni

BSc Equine Science & Coaching (Top-up)

Duration: 1 Year Full-Time

The BSc in Equine Science and Coaching Top-Up has been developed for graduates of an FdSc (or equivalent) wishing to extend their knowledge and skills within this specialist field. An independent research project forms the basis of the Top-Up course, with students able to specialise further in modules such as Rider Performance and Mindset Training and BHS Coaching Development. Unique to this course is the inclusion of the nationally recognised Level 3 Certificate in Education and Training which students can take in addition to their programme.

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‘Attending Plumpton College has really allowed me to develop and expand both my knowledge and practical skills, in the area of care and management of horses.

The staff at the College are extremely helpful and encouraging, and as a mature student I feel that I have been fully supported in returning to full-time education. Having the opportunity to do this course has been a fantastic experience for me and I would recommend this course without hesitation.’

Sarah Chapman
BSc (Hons) Equine Science & Coaching
2018 Alumni

BSc Equine Science & Coaching

Duration: 3 Years Full-Time, 6 Years Part-Time

The BSc in Equine Science and Coaching has been developed with both student and employer requirements in mind. This course aims to produce graduates with expertise in both equine science and business management, and there are opportunities to develop highly valued skills in professional coaching practice throughout the degree programme. Students will undertake a work placement, as well as specialist modules, such as Introduction to Business Management and Marketing and PR. Equine science related modules include Equine BioVeterinary Science, Advanced Genetics and Applied Equine Biomechanics.

BSc Equine Science & Coaching (Top-up)

Duration: 1 Year Full-Time

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Sarah Chapman
BSc (Hons) Equine Science & Coaching
2018 Alumni
Equine: Meaning ‘of a horseman’ in Latin
If you are looking to join us in Veterinary Nursing, you will benefit from our extensive Animal Management Unit, housing over 179 different species, making Plumpton an outstanding place for you to study.

You will have access to an extensive range of domestic, exotic and ‘small holding’ animals where you will learn the husbandry and health requirements in preparation for clinical work.

Our purpose built Veterinary Nursing Training Suite will enable you to familiarise yourself with our excellent modern equipment which ranges from advanced diagnostic, anaesthetic, laboratory and surgical equipment to a comprehensive range of anatomical models. This includes a life-size model horse plus a range of equine veterinary and husbandry equipment.
FdSc Veterinary Nursing
Royal Agricultural University validated

Duration: 3 Years (Year 2 being a sandwich year)

This three-year Foundation Degree is the ideal course for you if you are looking to gain invaluable experience as a student veterinary nurse in a placement. You’ll spend your first and third year in both college and veterinary practice; gaining practical and theoretical experience. During your second year you’ll complete a one-year voluntary work placement — completing 1800 working hours in total over the three year period.

The course is delivered through a mix of group workshops, guest visits from industrial experts and veterinary surgeons, laboratory-based practicals, lectures, practical sessions and work-related activities. You’ll also enjoy visits to a variety of veterinary organisations including referral and equine practices.

On graduation, you will receive professional accreditation as a veterinary nurse from the Royal College of Veterinary Surgeons (RCVS) and will be eligible to enter the professional register as a registered veterinary nurse (RVN).

‘I thoroughly enjoyed the course, I built great friendships with both staff and peers. I found that by being at university I grew as a person, and became more confident. I would strongly recommend the FdSc Veterinary Nursing course as I had the best 3 years.’

Shannon Desmond
FdSc Veterinary Nursing
2016 Alumni

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‘I thought the course was fantastic with great College-to-practice ratio and equal time given to each subject. The tutors went above and beyond to help, being approachable and providing excellent support when needed. The Veterinary Nursing Training Suite had great facilities for studying and the college is in a great location.

Being able to complete a placement during the second year of my programme meant that once I completed my degree I became employed at the practice I completed my training, with a higher-than-average paid RVN position.’

Scarlett Attwood
FdSc Veterinary Nursing
2017 Alumni
As the UK’s centre of excellence for education, training and research, we’re the only Higher Education facility in Europe that offers you a broad range of university degrees in wine business and production taught in English.

In choosing Plumpton, you’ll be studying in the heart of the South East of England’s dynamic wine production industry and benefiting from our proximity to the London wine trade. We manage 10 hectares of vineyards here—producing around 40,000 bottles of award-winning still and sparkling wine each year.

At our Plumpton Wine Centre, you’ll discover our outstanding purpose-built facility consisting of a commercial winery, laboratories, research winery plus a wine sensory evaluation room for you to use throughout your studies.
What Study Trips Are There?

There are several optional study trips available to wine students. You’ll have the opportunity to join our five-day trip to France which alternates between Bordeaux and Montpellier, visiting a number of wineries plus a large grape-growing and winemaking exhibition.

Other recent trip locations have included Catalonia, Mosel Valley and northern Italy. You’ll have the opportunity to visit English wine producers, local distilleries and breweries. Plus, with London close by you’ll be able to keep up with the latest developments within the trade.

Professional Qualifications

You’ll develop links and experience within the industry during work placements, plus students are regularly asked to assist at trade tastings. Additionally, you will be able to take the WSET Level 3 and Level 4 Diploma as an additional qualification. (Please note that the cost of these are at an additional fee.)
FdA Wine Business

Duration: 2 Years Full-Time, 4 Years Part-Time

If you are looking to work in the wine trade or start your own wine-related business, this programme is ideal for you as it covers a practical and theoretical understanding of wine and the wine industry.

In your first year, you’ll cover food and wine matching, principles of grape-growing and winemaking, and business modules including data management, finance, marketing, an overview of the wine trade, and people management.

In your second year, you’ll get to study the world’s key still, sparkling and fortified wine-producing regions in greater depth. This will be backed up with business-related modules including wine communications, wine marketing and strategy, and wine sales.

Upon completion of your Foundation Degree, students can top-up to a Full Bachelor Degree.

BA (Hons) International Wine Business

Duration: 3 Years Full-Time, 6 Years Part-Time

There are three academic strands in this programme: general business management, the wine trade and wines of the world. You will get to cover interesting modules including contemporary issues in alcohol, new beverage development and launch, wine classification and wine distribution channels.

On the business side, you will study economics and data management, finance, marketing and people management. In the wines of the world modules, you will have the chance to undertake in-depth research into the world’s key still, sparkling and fortified wine regions.

‘Classes are varied and stimulating and the student body is diverse in age and background. The facilities are fantastic and the grounds of the College are delightful, situated in a beautiful rural setting but not far from Lewes and Brighton, and only an hour from London. The atmosphere at College is friendly and supportive and I am meeting new friends and contacts who I will stay in touch after my graduation.’

Daria Ershova, BA (Hons) Wine Business, 2018 Alumni
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Upon completion of your Foundation Degree, students can top-up to a Full Bachelor Degree.

‘I have been delighted by the enthusiasm, knowledge and professionalism of the staff, as well as the content of the modules, which is entirely relevant to my goals. It has helped greatly in nurturing my love of wine and in providing the knowledge needed to succeed in the trade. The course covers all manner of topics from viticulture and oenology to sensory analysis and sales. I am confident that with this knowledge I will be well placed to secure a career within the drinks industry upon graduating.’

Rob England
BA (Hons) Wine Business
2016 Alumni

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£20,000 AV. SALARY AFTER 6 MONTHS
£23,000 AV. SALARY AFTER 40 MONTHS
90% GO TO WORK OR STUDY
FdSc Wine Production

Duration: 2 Years Full-Time, 4 Years Part-Time

You may have worked in the trade previously, and now want to learn the theory and practical skills required to grow grapes and make wine. Others may have developed a passion for wine through tasting or visits to wine producers at home and abroad.

In your first year, you’ll focus on vinegrowing, with modules such as grapevine biology, vineyard establishment and maintenance, and vineyard practical skills. You will gain practical experience in tasks such tractor driving, trellis repairs, and winter pruning. Your first year will also give you the chance to discover the foundations of winemaking, with modules in chemistry, grape processing, and wine analysis.

Upon completion of your Foundation Degree, students can top-up to a Full Bachelor Degree.

BSc (Hons) Viticulture & Oenology

Duration: 3 Years Full-Time, 6 Years Part-Time

The BSc (Hons) Viticulture & Oenology is perfect if you are looking to establish a career in the wine production industry, as well as those who wish to establish a new vineyard or wine production business.

You will get to actively participate in the maintenance of our 10-hectare vineyards and in the production of our award-winning wine. During the programme, you’ll cover all aspects of wine production and related biological sciences, including practical vinegrowing and winemaking, viticultural and oenological theory, wine sensory evaluation and wine analysis. During the final stage of your degree, you will also get to carry out an independent research project.

MSc Viticulture & Oenology

Duration: 18 Months Full-Time, 2 Years 6 Months Part-Time

This programme is designed for those who hold a science-based, non-wine degree who are looking to make the transition into the wine industry. At the beginning of the programme, you’ll be required to attend a two-week intensive course in vinegrowing and winemaking. You will then gain and apply knowledge of current research in biochemistry, grapevine physiology, microbiology and wine chemistry, whilst the programme also has a focus on climate, sparkling wine and sustainability. In order to gain your full master’s degree, you will take an in-depth research methods module before starting your master’s project.

‘The Wine Business degree is exciting, challenging and unique as it offers a broad spectrum of modules where the element of theory and practice come together. The in-depth modules covering management, marketing and psychology have given me a breadth and depth of knowledge of the wine industry’s history, structure and scope. The course takes wine knowledge to the next level as apart from the understanding of wine production, the frequent tastings of a broad range of wines from around the world have enhanced my ability to taste, evaluate and analyse wine.’

Stefanos Xinaris
BA (Hons) Wine Business
2016 Alumni

FdSc Wine Production
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‘Plumpton gave me the opportunity that otherwise didn’t exist. As I wanted to study in English, my only other options would mean travelling to the States or Australia.

What I like about Plumpton is the structure and its fine space. The Viticulture & Oenology research is very good! You drill through a lot of theory and technical stuff which we are then able to put into practice, with a BSc in Chemistry this is certainly right up my street!’

Frederik Duus Flyger
MSc Viticulture & Oenology
2018 Alumni

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How To Apply

Visiting the College

You can join us at one of our fantastic information events throughout the year, they’re a great opportunity for you to explore our campus and find out which courses are suitable for you. You can find a list of up and coming events on our website. Alternatively, please contact our admissions team to arrange a visit by emailing enquiries@plumpton.ac.uk

Full-Time Courses

You’ll need to submit your application through the University and Colleges Admissions Service (UCAS) www.ucas.com/apply. The UCAS institution code name for Plumpton College is PLUMN and the code number is P59.

Part Time, CPD & Postgraduate Courses

You can apply direct to the college, please contact enquiries@plumpton.ac.uk for further details or click the apply now button on our website to be directed to the application form.

Typical Entry Requirements

Foundation Degree: 2 A’ Levels (grade C-D or above) or L3 Extended Diploma (PMM) or IB (min 24 points)

Top up Degree: You will have completed a Foundation Degree in a relevant subject with a mean grade of 55% or above, or hold a similar qualification.

Honours Degree: 3 A Levels (grades BBC)

Master’s Degree: Upper second class honours degree (science-related subject) and WSET Level 2

Please note that some courses will have specific entry requirements. Please visit our website for subject specific requirements.

One Garden is Brighton’s best kept secret. A walled garden, rooted in the past and focused on the future. A place for everyone.

Opening 2020