

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Wine sensory evaluation II				
Head of course	PhD Mario Staver, College Professor				
Study programme	Specialist Professional Study of Winemaking				
Status of a course	Obligatory				
Year of study	1	Semester	II	ECTS credits	6
Teaching plan (L + E + S+ Pr)	2 + 1 + 0 + 0				
Goals of a course					
By mastering the course material, students will describe the primary, secondary and tertiary aromas with professional terminology wines and delicious wine experiences, using different methods of describing and evaluating wines.					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
<p>Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.</p> <p>Outcome 4: Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.</p> <p>Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.</p> <p>Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation</p> <p>Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.</p> <p>Outcome 9: Evaluate and determine the origin of the aromatic constituents and types of wine aroma.</p> <p>Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities</p> <p>Outcome 11: Substantiate the development stage of wine and evaluate its commercial value.</p>					
Expected learning outcomes on a level of a course					
<ol style="list-style-type: none"> 1. Use sensory techniques and expert terminology 2. Select and recommend rating lists and rating techniques of wine evaluation 3. Recommend and apply adequate comparative evaluation methods 4. Lead a wine tasting 					
Content of a course					
Conditions and methods of conducting sensory evaluations, international standards, internal sensory evaluations, sensory as the quality confirmation parameter. Evaluation methods: ranging, pair comparison, two-three test, triangles and panel discussion. Development of descriptive wine profiles. Descriptive sensory. Evaluation of commercial wines' quality. Sensory description of wines and recognition of specific wine's characteristics. Sensory description of wines and recognition of deficiencies. Developmental phase of wine.					
Teaching modes	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> auditory exercises <input checked="" type="checkbox"/> seminars and workshops <input type="checkbox"/> distance learning <input type="checkbox"/> field classes		<input checked="" type="checkbox"/> individual assignments <input type="checkbox"/> multimedia and network <input type="checkbox"/> laboratory <input type="checkbox"/> supervisor's work <input type="checkbox"/> other _____		
Comments					
Students' obligations					

Grading, evaluation and monitoring of students' work continuously during lectures and exams

Grading is based upon evaluation of course's learning outcomes' adoption. Grading is performed continuously during lectures and/or during exam, in compliance with the provisions of Regulation on the assessment of students.

Continuous check-up:

Outcomes	Pre-exam I	Laboratory exercises	Sensory analysis	Threshold	Max
Outcome 1	10	/	15	12,5%	25%
Outcome 2	10	5	10	12,5%	25%
Outcome 3	10	/	15	12,5%	25%
Outcome 4	/	15	10	12,5%	25%
Percentage of ECTS	1,5	0,5	3		
Total	30%	20%	50%	50%	100%

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

Exam term:

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	20	20	10%	20%
Outcome 2	10	10	5%	10%
Outcome 3	10	10	5%	10%
Outcome 4	/	20	5%	10%
Percentage of ECTS	2%	3%		
Total	40%	60%	50%	100 %

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

Grading:

A student has passed the exam if he has acquired at least 50% of anticipated credits of a specific learning outcome.

If a student has passed learning outcomes of all courses, the accomplished credits (percentages) of all passed learning outcomes are being added, while the final grade is defined upon following table:

Range of credits (percentages)	Numerical grade	ECTS grade
90,00 – 100,00	Excellent (5)	A
75,00 – 89,99	Very good(4)	B
60,00 – 74,99	Good(3)	C
50,00 – 59,99	Sufficient (2)	D
0,00 – 49,99	Insufficient (1)	F

Obligatory literature

1. Interna skripta "Senzorika vina",
2. Sokolić, I., 2002: "Tek i slast vina", Rijeka

Additional literature

1. Ubligi, M., 1998. I profili del vino. Introduzione all'analisi sensoriale. Edagricole, BO

