DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	**Specific technologies in winemaking**				
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**	7
Teaching plan (L + E + S+ Pr)	2 + 2 + 0 + 1				

Goals of a course

Through this course, students will expand their knowledge of some specific technologies that can significantly contribute to faster maturation of wine, harmony and increase of the overall quality of wine.

Conditions for enrolling course

No conditions

Learning outcomes on a level of a study programme which includes course

Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.
Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.
Outcome 4: Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.
Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation.
Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.
Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.
Outcome 9: Evaluate and determine the origin of the aromatic constituents and types of wine aroma.
Outcome 12: Substantiate the development stage of wine and evaluate its commercial value.

Expected learning outcomes on a level of a course

1. Evaluate and interpret processes during wine production
2. Recommend and use specific technologies in wine production
3. Explain and interpret different technological procedures during wine ripening
4. Select and recommend different technological procedures during wine ripening
5. Evaluate the characteristics and quality of wine obtained by different technological procedures

Content of a course

Oxide-reduction processes in wine. Polymerisation of polyphenol ingredients. Micro-oxygenase. Hyper-oxidation, procedure and characteristics of wine. Hyper-production, procedures and characteristics of wine. Wine maturing in wood. Extraction of ingredients from wood. Wine aging on residue (sûr lie method). Maceration of white must. Maceration of red must.

Teaching modes	☒ lectures ☐ auditory exercises ☒ seminars and workshops ☐ distance learning ☐ field classes	☒ individual assignments ☐ multimedia and network ☐ laboratory ☐ supervisor's work ☐ 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	Practical work	Threshold	Max
Outcome 1	10	5	5	5	12,5%	25%
Outcome 2	10	5	5	5	12,5%	25%
Outcome 3	10	5	5	/	7,5%	15%
Outcome 4	10	5	5	5	12,5%	25%
Outcome 5	/	/	10	/	5%	10%
Percentage of ECTS	3	1	2	1		
Total	40%	15%	30%	15%	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	15	5	10%	20%
Outcome 2	15	5	10%	20%
Outcome 3	10	10	10%	20%
Outcome 4	10	10	10%	20%
Outcome 5	10	10	10%	20%
Percentage of ECTS	4	3		
Total	60%	40%	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. Excerpt from the lecture

Additional literature

1. Haslam, E. 1998. Practical polyphenols: From structure to molecular recognation and physiological action, Cambridge University Press, New York.
2. Ribérau – Gayon P., Glories Y., Maujean A., Dubourdieu, D. 2000: Handbook of enology, Volume 2. the Chemistry of Wine. Stabilization and Treatments.