

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

<b>Title of a course</b>	Technology of production of marc spirit and other traditional spirits				
<b>Head of course</b>	PhD Igor Lukić, Titular College Professor				
<b>Study programme</b>	Specialist Professional Study of Winemaking				
<b>Status of a course</b>	Obligatory				
<b>Year of study</b>	2	<b>Semester</b>	III	<b>ECTS credits</b>	6
<b>Teaching plan (L + E + S+ Pr)</b>	2 + 1 + 0 + 1				
<b>Goals of a course</b>					
Students will be able to: be trained in the interpretation and application of applicable legal provisions relating to the production, quality control and marketing of brandy and other spirits; interpret the relationship between raw material quality and processes and parameters in the production and processing of Komovica brandy and other traditional products with their composition and quality, and be trained to perform laboratory analyzes of the most important physicochemical parameters of Komovica brandy and other traditional products					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
<p>Outcome 4: Evaluate the physicochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.</p> <p>Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.</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 10: Define individual groups of chemical compounds and explain their influence on the characteristics and quality of wine.</p>					
<b>Expected learning outcomes on a level of a course</b>					
<ol style="list-style-type: none"> <li>1. Interpret and apply applicable legal provisions relating to the production, quality control and marketing of marc spirit brandy and other strong alcoholic beverages</li> <li>2. Substantiate the influence of significant factors in production and processing on the processes and concentration of the most important parameters and ingredients in marc spirits and other traditional products</li> <li>3. Define and determine the origin of the main ingredients and explain their impact on the different characteristics and quality of marc spirits and other traditional products</li> <li>4. Perform a laboratory analysis and on its basis evaluate the physicochemical composition and its correlation with sensory characteristics and quality, as well as health safety of marc spirit and other traditional products</li> </ol>					
<b>Content of a course</b>					
Law provisions on marc spirit and strong alcoholic beverages. Marc spirit (blending) procedure and fermentation. Distillation. Processing and aging of marc spirit. Production of other traditional products in Istria ("biska" brandy, honey brandy, "ruda" brandy). Physico-chemical composition. Physico-chemical composition and analysis. Sensor quality.					
<b>Teaching modes</b>	<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 _____		
<b>Comments</b>					
<b>Students' obligations</b>					

**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	Practical classes / assignments	Threshold	Max
Outcome 1	10	-	-	5 %	10 %
Outcome 2	20	-	5	12,5 %	25 %
Outcome 3	20	15	5	20 %	40 %
Outcome 4	-	25	-	12,5 %	25 %
Percentage of ECTS	3	2,5	0,5	-	-
Total	50	40	10	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:**

Note - before taking the exam the student must master the laboratory exercises

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	15	-	7,5 %	15 %
Outcome 2	25	-	12,5 %	25 %
Outcome 3	30	10	20 %	40 %
Outcome 4	-	20	10 %	20 %
Percentage of ECTS	4	2	-	-
Total	70 %	30 %	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. Ibrahim Mujić: Tehnologija proizvodnje jakih alkoholnih pića, Nakladnik: Veleučilište u Rijeci, 2010. ISBN 978-953-6911-45-5
2. Luigi Odello: Come fare e apprezzare la Grappa. Nakladnik: Edizioni AEB, Brescia, 1983.

**Additional literature**

Alan J. Buglas: Handbook of Alcoholic Beverages, Publisher: John Wiley & Sons Ltd., West Sussex, England, 2011.

