

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Specialist internship I				
Head of course	Kristijan Damijanić, Senior Lecturer				
Study programme	Specialist Professional Study of Winemaking				
Status of a course	Obligatory				
Year of study	2	Semester	III	ECTS credits	3
Teaching plan (L + E + S+ Pr)	0+ 0 + 0 + 2				
Goals of a course					
In “Specialist practical work I”, students will be additionally professionally trained and specialized in performing specific technological procedures during the processing and finishing of wine in the students’ cellar, the cellar of the Institute of Agriculture and Tourism Poreč and the technological bases of the Agricultural Department.					
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 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 12: Recommend the microclimatic and technical conditions of the wine production area.					
Expected learning outcomes on a level of a course					
1. Apply previously acquired professional knowledge in a real work environment					
2. Independently solve work tasks in a real work environment					
3. Apply social, business communication, motivation and teamwork skills in a real work environment					
4. Acquire work habits according to the requirements of a real work environment					
5. Independently prepare a professional report on the completed practice					
Content of a course					
In the students’ wine cellar, upon enrolment in the second year of study, students will conduct their own vinification (with the supervision and professional assistance of professors and assistants of the Agricultural Department), using specific technological procedures, such as: Cryo-maceration, vinification in N ₂ atmosphere, flotation, biological deacidification, etc. in the students’ cellar or the cellar of the Institute of Agriculture and Tourism Poreč, and if necessary in one of the technological bases of the Agricultural Department.					
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	Practical work	Threshold	Max
Outcome 1	5	5	/	10	10 %	20 %
Outcome 2	/	5	5	10	10 %	20 %
Outcome 3	5	5	5	5	10 %	20 %
Outcome 4	/	5	5	10	10 %	20 %
Outcome 5	/	5	10	5	10 %	20 %
Percentage of ECTS	/	1	1	1	-	-
Total	10 %	25 %	25 %	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:

Note * - the student must **master practical work** before taking the exam

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	5	15	10 %	20 %
Outcome 2	/	20	10 %	20 %
Outcome 3	5	15	10 %	20 %
Outcome 4	/	20	10 %	20 %
Outcome 5	/	20	10 %	20 %
Percentage of ECTS	/	3	-	
Total	10 %	90 %	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

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Additional literature

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