

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Wine making I				
Head of course	PhD Mario Staver, College Professor				
Study programme	Professional undergraduate study Mediterranean Agriculture				
Status of a course	Obligatory				
Year of study	2.	Semester	IV	ECTS credits	5
Teaching plan (L + E + S+ Pr)	2 + 1 + 0 + 2				
Goals of a course					
By mastering the course material, students are able to carry out self-vinification of white, rose and red wine (theoretical background) and to be able to control basic parameters during wine production in the laboratory (practical experience of analyzing wine in the laboratory).					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
Outcome 3: Prepare a plan for the cultivation of Mediterranean crops, including economic and cultivation elements. Outcome 5: Design irrigation models based on water balance and apply classic and special irrigation models. Outcome 8: Conduct correction of crushed grapes, grape must and wine on the basis of chemical composition and apply new technologies in wine production, care, stabilization and finalization.					
Expected learning outcomes on a level of a course					
<ol style="list-style-type: none"> 1. Explain the importance of individual groups of chemical constituents in grapes and grape must and interpret their characteristics 2. Make a basic chemical analysis of grape must 3. Perform the necessary and proper correction of grape must or crushed grapes 4. Use basic technologies in the production of white, rose and red wine 					
Content of a course					
History of wine making. Chemical composition of grapes. Chemical composition of must: sugar, acids, phenols, tannins, enzymes, minerals. Grape ripening: accumulation of sugar, circulation of minerals, forming of organic acids, phenols and vitamins. Factors affecting grape quality. Vintage and deciding on vintage time. Preparation of cellar, equipment and vessels. Corrections and transformations in must before fermentation: sugar adding, decreased and increased acidification, enzymes. White wine vinification: characteristics, grape crushing, pressing (types of presses), protection from oxidation, fissure of pure must (spontaneous, centrifuging), activation of yeasts, violent and calm fermentation, decanting. Red wine vinification: grape crushing, maceration (classical and vinificators, warm-cold), factors affecting maceration. Rose wine vinification: definition, processing, decolouring. Vinification with carbonic maceration. Wine care: protection, adding.					
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	15	/	/	10	12,5 %	25 %
Outcome 2	/	15	/	/	7,5 %	15 %
Outcome 3	10	10	/	/	10 %	20 %
Outcome 4	20	10	5	5	20 %	40 %
Percentage of ECTS	2,0	2,0	0,5	0,5	-	-
Total	45 %	35 %	5 %	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	20	/	10 %	20 %
Outcome 2	20	10	15 %	30 %
Outcome 3	20	10	15 %	30 %
Outcome 4	10	10	10 %	20 %
Percentage of ECTS	3	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. Mario Staver, Sanja Radeka, Vinarstvo I, Skripta za studente stručnog studija Vinarstva i stručnog studija Mediteranske poljoprivrede, Nakladnik: Veleučilište u Rijeci, 2011. ISBN 978-953-6911-65-3
2. Zoričić, M. (1996): Podrumarstvo, Hrvatsko obiteljsko gospodarstvo, Zagreb
3. Zoričić, M. (1998): Crna i ružičasta vina, Hrvatsko obiteljsko gospodarstvo, Zagreb

Additional literature

1. Mario Staver, Kristijan Damijanić, Siniša Petrović Vinarstvo II, Skripta za studente stručnog studija Vinarstva i stručnog studija Mediteranske poljoprivrede, Nakladnik: Veleučilište u Rijeci, 2017. ISBN 978-953-6911-90-5

