

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Winemaking III				
Head of course	PhD Mario Staver, College Professor				
Study programme	Professional undergraduate study Winemaking				
Status of a course	Obligatory				
Year of study	2.	Semester	IV	ECTS credits	7
Teaching plan (L + E + S+ Pr)	2 + 1 + 0 + 2				
Goals of a course					
By acquiring course's content, students will be able to recognize primary, secondary and tertiary wine aromas and choose the method of wine aging and the influence of wood upon these processes.					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
<p>Outcome 5: Interpret the role of microorganisms and apply adequate cultures in wine production.</p> <p>Outcome 6: Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.</p> <p>Outcome 7: Recommend and implement methods of eliminating disease and wine defects.</p> <p>Outcome 8: Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physic-chemical and biological stabilization of wine.</p> <p>Outcome 11: Present the wine professionally, using professional terminology in describing and evaluating the wine, and lead wine tasting by interpreting the sensory experiences of the wine.</p>					
Expected learning outcomes on a level of a course					
<ol style="list-style-type: none"> 1. Interpret the chemical composition of wine. 2. Recognize, describe and interpret wine aromas. 3. Apply appropriate technological interventions in the maturation and aging of wine. 4. Describe and identify wine defects and implement prevention methods and methods for eliminating defects. 5. Describe and identify wine diseases and implement methods for the prevention and treatment of wine diseases. 6. Use the legislation (Act and Regulations on wine) 					
Content of a course					
Chemical composition of wine: alcohols, esters, organic acids, sugars, etc. Wine aromas: primary - varietal: flowery, fruit, grassy; secondary – pre-fermentative, fermentative; tertiary, sensitivity thresholds. Ripening and aging of wine: oxide-reduction processes, ester forming, transformation of components of red wine colour. Maturation, barrique wines, chemical changes, wine characteristics, appropriate way of oak. Wine failures: cause, changes of sensor characteristics of wine (flavour resembling H ₂ S, flavour resembling lees, etc.), prevention and elimination of failures. Wine diseases: cause, changes of chemical composition and sensor characteristics of wine (wine flower, lactic and manit fermentation, mucositis), prevention and cure of diseases. Law of wine and regulations 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	Practical work	Threshold	Max
Outcome 1	6	4			5 %	10 %
Outcome 2	2		10		6 %	12 %
Outcome 3	8	2		10	10 %	20 %
Outcome 4	5	5	9	5	12 %	24 %
Outcome 5	5	5	9	5	12 %	24 %
Outcome 6	5	5			5 %	10 %
Percentage of ECTS	2,5	1,0	2,5	1,0	-	-
Total	31 %	21 %	28 %	20 %	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	10	10 %	20 %
Outcome 2	/	10	10 %	20 %
Outcome 3	15	/	10 %	20 %
Outcome 4	10	10	7,5 %	15 %
Outcome 5	10	10	7,5 %	15 %
Outcome 6	10	/	5 %	10 %
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. Interna skripta: Vinarstvo III,
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

