

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Sensory analysis of wine I				
Head of course	PhD Mario Staver, College Professor				
Study programme	Professional undergraduate study Winemaking				
Status of a course	Obligatory				
Year of study	3	Semester	V	ECTS credits	4
Teaching plan (L + E + S+ Pr)	2 + 1 + 0 + 0				
Goals of a course					
By mastering the course material, students will recognize the primary secondary and tertiary aromas of wine and taste experiences of the four main flavours of wine: sweet, salty, sour and bitter through various methods of describing and evaluating wine.					
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 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 9: Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine.</p> <p>Outcome 10: Apply basic technologies in the production of sparkling wine, liqueur wine and dessert wine by selecting the appropriate equipment and packaging for the production, processing and finalization of these wines.</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. Define basic senses. 2. Describe and explain the aromatic components of wine. 3. Describe the taste sensations of the wine and the components that form the taste of the wine, evaluate the harmony of the flavours between individual wine constituents. 4. Recognize wine in relation to defective aromas and flavours of wine. 5. Use wine grading methods 					
Content of a course					
Senses and their locations. Senses of sight, smell, taste (sweet, salty, sour, bitter). Descriptive sensory aspects of wine, terminology and ways of describing sensory experiences related to wine. Description of colour (ideal to defective), description of clarity (turbid to crystal-clear). Description of smells, types of wine aromas (flowery, fruit, grassy, spicy, etc.) intensity, subtlety and duration of wine flavour. Wine flavour, components forming taste of wine, evaluation of harmony between flavours of certain wine ingredients, retro-nasal flavour. Methods of points-system evaluation. Methods of taste testers. Recognition of wine flavours compared to deficient smells and flavours of wine. Tasting white, red and rose wines. Tasting and describing young, mature and archived wines. Tasting and describing Istrian wines (Malvazija, Muškat from Momjan, Teran, Refošk, etc.) and most important Croatian wines (Graševina, Plavac mali etc..).					
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	Threshold	Max
Outcome 1	8	10	10	14 %	28 %
Outcome 2	7	/	10	8,5 %	17 %
Outcome 3	/	/	9	4,5 %	9 %
Outcome 4	5	/	11	8 %	16 %
Outcome 5	10	10	10	15 %	30 %
Percentage of ECTS	1	1	2	-	-
Total	30 %	20 %	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:

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	20		10 %	20 %
Outcome 2	10	10	10 %	20 %
Outcome 3		10	5 %	10 %
Outcome 4	20	10	15 %	30 %
Outcome 5	10	10	10 %	20 %
Percentage of ECTS	2,5 %	1,5 %	-	-
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 "Senzorika vina",
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

