

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

<b>Title of a course</b>	Practical activities in winemaking I				
<b>Head of course</b>	Kristijan Damijanić, Senior Lecturer				
<b>Study programme</b>	Professional undergraduate study Winemaking				
<b>Status of a course</b>	Obligatory				
<b>Year of study</b>	3	<b>Semester</b>	V	<b>ECTS credits</b>	3
<b>Teaching plan (L + E + S+ Pr)</b>	0+ 0 + 0 + 4				
<b>Goals of a course</b>					
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<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
<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 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> <p>Outcome 12: Use the legislation (Act and Regulations on wine).</p>					
<b>Expected learning outcomes on a level of a course</b>					
<ol style="list-style-type: none"> <li>1. Apply previously acquired professional knowledge in a real work environment</li> <li>2. Demonstrate independence, responsibility and initiative in solving work tasks</li> <li>3. Apply business communication skills in a real work environment</li> <li>4. Acquire work habits according to the requirements of a real work environment</li> <li>5. Independently and responsibly prepare a professional report on the completed practice</li> </ol>					
<b>Content of a course</b>					
In students' wine cellar, students are to do their 'second independent vinification', applying the knowledge and skills (lectures and exercises) as well as experience (practical activities) acquired during their studying. A smaller amount of practical activities (technologically possible in students' wine cellar) is to be realised in the wine cellar and lab of the Institute of Agriculture and Tourism, Poreč.					
<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>					
<b>Grading, evaluation and monitoring of students' work continuously during lectures and exams</b>					
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	5 %	10 %
Outcome 2	/	5	/	15	10 %	20 %
Outcome 3	5	5	5	5	10 %	20 %
Outcome 4	/	5	5	10	10 %	20 %
Outcome 5	/	10	/	10	10 %	20 %
Outcome 6	/	/	5	5	5 %	10 %
Percentage of ECTS	/	1	1	1	-	-
Total	10 %	25 %	15 %	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	5	5 %	10 %
Outcome 2	/	20	10 %	20 %
Outcome 3	5	15	10 %	20 %
Outcome 4	/	20	10 %	20 %
Outcome 5	/	20	10 %	20 %
Outcome 6	/	10	5 %	10 %
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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