

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

<b>Title of a course</b>	<b>Wine presentation and promotion</b>																
<b>Head of course</b>	<b>PhD Mario Staver, College Professor</b>																
<b>Study programme</b>	<b>Professional undergraduate study Winemaking</b>																
<b>Status of a course</b>	Obligatory																
<b>Year of study</b>	3	<b>Semester</b>	VI	<b>ECTS credits</b>	4												
<b>Teaching plan (L + E + S+ Pr)</b>	2 + 0 + 1 + 0																
<b>Goals of a course</b>																	
By mastering the course material, students will present in a professional and understandable way the production program and the specifics of production and products.																	
<b>Conditions for enrolling course</b>																	
No conditions																	
<b>Learning outcomes on a level of a study programme which includes course</b>																	
<p>Outcome 3: Perform the care of the grapevine plantations in accordance with the cultivation form and maintain the vineyard in view of the technological and ecological conditions of production.</p> <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 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>																	
<b>Expected learning outcomes on a level of a course</b>																	
<ol style="list-style-type: none"> <li>1. Link and highlight product characteristics with ambient production conditions</li> <li>2. Present production specifics and products</li> <li>3. Present and describe wine using professional terminology.</li> <li>4. Explain the wine aroma wheel (harmony between ingredients and evaluation of wine impressions).</li> </ol>																	
<b>Content of a course</b>																	
<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>																	
<p>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.</p> <p><b>Continuous check-up:</b></p> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <tr> <th style="width: 16.6%;">Outcomes</th><th style="width: 16.6%;">Student presentation</th><th style="width: 16.6%;">Seminar work</th><th style="width: 16.6%;">Sensory analysis</th><th style="width: 16.6%;">Threshold</th><th style="width: 16.6%;">Max</th></tr> <tr> <td>Outcome 1</td><td>15</td><td>10</td><td>5</td><td>15 %</td><td>30 %</td></tr> </table>						Outcomes	Student presentation	Seminar work	Sensory analysis	Threshold	Max	Outcome 1	15	10	5	15 %	30 %
Outcomes	Student presentation	Seminar work	Sensory analysis	Threshold	Max												
Outcome 1	15	10	5	15 %	30 %												

<b>Outcome 2</b>	<b>20</b>	<b>10</b>	<b>/</b>	<b>15 %</b>	<b>30 %</b>
<b>Outcome 3</b>	<b>/</b>	<b>/</b>	<b>20</b>	<b>10 %</b>	<b>20 %</b>
<b>Outcome 4</b>	<b>10</b>	<b>/</b>	<b>10</b>	<b>10 %</b>	<b>20 %</b>
<b>Percentage of ECTS</b>	<b>1,5</b>	<b>1</b>	<b>1,5</b>	<b>-</b>	<b>-</b>
<b>Total</b>	<b>45 %</b>	<b>20 %</b>	<b>35 %</b>	<b>50 %</b>	<b>100 %</b>

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:**

<b>Outcomes</b>	<b>Written exam</b>	<b>Oral exam</b>	<b>Threshold</b>	<b>Max</b>
<b>Outcome 1</b>	<b>10</b>	<b>15</b>	<b>12,5 %</b>	<b>25 %</b>
<b>Outcome 2</b>	<b>10</b>	<b>15</b>	<b>12,5 %</b>	<b>25 %</b>
<b>Outcome 3</b>	<b>10</b>	<b>15</b>	<b>12,5 %</b>	<b>25 %</b>
<b>Outcome 4</b>	<b>10</b>	<b>15</b>	<b>12,5 %</b>	<b>25 %</b>
<b>Percentage of ECTS</b>	<b>1,5</b>	<b>2,5</b>	<b>-</b>	<b>-</b>
<b>Total</b>	<b>40 %</b>	<b>60 %</b>	<b>50 %</b>	<b>100 %</b>

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:

<b>Range of credits (percentages)</b>	<b>Numerical grade</b>	<b>ECTS grade</b>
<b>90,00 – 100,00</b>	Excellent (5)	A
<b>75,00 – 89,99</b>	Very good(4)	B
<b>60,00 – 74,99</b>	Good(3)	C
<b>50,00 – 59,99</b>	Sufficient (2)	D
<b>0,00 – 49,99</b>	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

