### Learning outcomes of the professional undergraduate study Winemaking

1. Plan the planting of vineyards with regard to the ecological and agro-climate conditions of the production unit.
2. Interpret soil analysis results and optimize pedological soil properties.
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.
4. Determine the economically significant grapevine pests and implement preventative and curative methods of plant protection.
5. Interpret the role of microorganisms and apply adequate cultures in wine production.
6. Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.
7. Recommend and implement methods of eliminating disease and wine defects.
8. Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physico-chemical and biological stabilization of wine.
9. Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine.
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.
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.
12. Use the legislation (Act and Regulations on wine).