**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Specialist internship I** | | | | |
| **Study programme** | **Specialist Professional Study of Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 2 | **Semester** | W | **ECTS credits** | 3 |
| **Goals of a course** | | | | | |
| In “Specialist practical work I”, students will be additionally professionally trained and specialized in performing specific technological procedures during the processing and finishing of wine in the students’ cellar, the cellar of the Institute of Agriculture and Tourism Poreč and the technological bases of the Agricultural Department. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.  Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.  Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.  Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.  Outcome 12: Recommend the microclimatic and technical conditions of the wine production area. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Apply previously acquired professional knowledge in a real work environment 2. Independently solve work tasks in a real work environment 3. Apply social, business communication, motivation and teamwork skills in a real work environment 4. Acquire work habits according to the requirements of a real work environment 5. Independently prepare a professional report on the completed practice | | | | | |
| **Content of a course** | | | | | |
| In the students’ wine cellar, upon enrolment in the second year of study, students will conduct their own vinification (with the supervision and professional assistance of professors and assistants of the Agricultural Department), using specific technological procedures, such as: Cryo-maceration, vinification in N2 atmosphere, flotation, biological deacidification, etc. in the students’ cellar or the cellar of the Institute of Agriculture and Tourism Poreč, and if necessary in one of the technological bases of the Agricultural Department. | | | | | |
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