**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Practical activities in winemaking II** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 3 | **Semester** | S | **ECTS credits** | 5 |
| **Goals of a course** | | | | | |
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| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| 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.  Outcome 9: Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine.  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.  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.  Outcome 12: Use the legislation (Act and Regulations on wine). | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Apply previously acquired professional knowledge in a real work environment 2. Demonstrate independence, responsibility and initiative in solving work tasks 3. Apply business communication skills in a real work environment 4. Acquire work habits according to the requirements of a real work environment 5. Independently and responsibly prepare a professional report on the completed practice | | | | | |
| **Content of a course** | | | | | |
| Finish vinification started in the previous term. A bigger part of the practical activities, which covers specific technologies and wine analyses, will be realised in the cellar and lab of the Institute of agriculture and tourism, Poreč. A part of the practical activities will be also realised in our teaching-technological premises | | | | | |
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