**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Practical activities in winemaking I** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 3 | **Semester** | W | **ECTS credits** | 3 |
| **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 5: Interpret the role of microorganisms and apply adequate cultures in wine production.  Outcome 6: Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.  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 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** | | | | | |
| 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. | | | | | |
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