**Learning outcomes of the undergraduate professional study programme in Winemaking**

1. Assess the impact of biological, ecological and physico-chemical elements in agricultural production.
2. Choose the equipment, tool and mechanization for agricultural production.
3. Choose varieties in accordance with agroecological conditions of the area.
4. Develop a plan for raising a plantation.
5. Select technology the cultivation of Mediterranean crops.
6. Manage soil.
7. Create models for the nutrition of Mediterranean crops.
8. Design measures to protect Mediterranean crops from pests.
9. Assess the impact of terroir, technological maturity and harvesting technology to achieve the desired quality of grapes and wine.
10. Select the appropriate production technology for a young and mature vineyard.
11. Train the desired form of grapevine.
12. Manage soil fertility in the winemaking production.
13. Apply ampelotechnic measures in the winemaking production.
14. Create a grapevine nutrition model.
15. Develop measures to protect grapevine from pests.
16. Select an irrigation model for grapevine.
17. Apply technology and facilities in processing grapes, must and wine.
18. Integrate technological procedures in the production of wine and strong alcoholic drinks
19. Select enological preparations in wine production.
20. Assess physico-chemical properties of must and estimate its impact on wine characteristics and quality.
21. Determine the development stage of wine and estimate its qualitative properties.
22. Compare the results of analytic parameters with the aim of evaluating sensory characteristics of wine and strong alcoholic drinks.
23. Organize the activities of an agricultural farm in accordance with normative acts.
24. Prepare a plan for the organization of technological processes in the agricultural production.
25. Design activities for the presentation, marketing and distribution of products.
26. Create a financial plan for the vinegrowing – winemaking production.