**POLYTECHNIC OF RIJEKA AGRICULTURAL DEPARTMENT**

PROFESSIONAL STUDY OF ENOLOGY

**LIST OF COURSES**

1st year of study – Semester I (Winter Semester)

|  |  |  |
| --- | --- | --- |
| **Course unit no.** | **Title of the course unit** | **ECTS****credits** |
|
| 1 | Chemistry | 4 |
| 2 | Informatics | 4 |
| 3 | English Language I    or  Italian Language I  | 3 |
| 4 | Mathematics and statistics | 5 |
| 5 | Botany | 4 |
| 6 | Ecology | 4 |
| 7 | Viticulture I | 6 |
|  |  |  |
|  | **Totally per semester**  | **30** |

1st year – Semester II (Summer Semester)

|  |  |  |
| --- | --- | --- |
| **Course unit no.** | **Title of the course unit** | **ECTS****credits** |
|
| 30 | Economics of agricultural enterprise | 2 |
| 10 | Biochemistry | 4 |
| 11 | English Language II  or  Italian Language II  | 3 |
| 12 | Soil science | 4 |
| 13 | Mechanisation in vine growing andwine making | 5 |
| 14 | Viticulture II | 5 |
| 15 | Wine making I | 4 |
| 16 | Plant physiology | 3 |
|  |  |  |
|  | **Total / semester** | **30** |

2nd year – Semester III (Winter Semester)

|  |  |  |
| --- | --- | --- |
| **Course unit no.** | **Title of the course unit** | **ECTS****credits** |
|
| 17 | English Language III  or  Italian Language III | 3 |
| 19 | Microbiology of must and wine | 4 |
| 20 | Viticulture III | 6 |
| 21 | Wine making II | 7 |
|  | Elective course A | 4 |
| 22 |  *Mediterranean fruit growing* |  |
| 23 |  *Growing of vegetable* |  |
|  |  Elective course B  | 3 |
|  | Elective course C | 3 |
| 28 |  *Marketing of beverages* |  |
| 29 |  *Rural forms of tourism* |  |
| 9 |  *Commercial law* |  |
|  |  |  |
|  | **Totally per semester**  | **30** |

2nd year – Semester IV (Summer Semester)

|  |  |  |
| --- | --- | --- |
| **Course unit no.** | **Title of the course unit** | **ECTS****credits** |
|
| 24 | English Language IV  or  Italian Language IV | 3 |
| 25 | Viticulture IV | 7 |
| 26 | Wine making III | 7 |
| 27 | Special and sparkling wines | 4 |
| 18 | Plant protection | 6 |
|  | Elective course  | 3 |
| 30 |  *Costs and Calculation* |  |
| 31 |  *Olive growing* |  |
|  |  |  |
|  | **Totally per semester**  | **30** |

3rd year – Semester V (Winter Semester)

|  |  |  |
| --- | --- | --- |
| **Course unit no.** | **Title of the course unit** | **ECTS****credits** |
|
| 41 | Irrigation | 5 |
| 34 | Technology of strong alcoholicbeverages | 5 |
| 35 | Practical activities in wine making I | 3 |
| 36 | Viticulture V | 5 |
| 37 | Sensory analysis of wine I | 4 |
|  | Elective course A | 4 |
|  | Elective course B | 4 |
| 33 |  *Small business management* |  |
| 38 |  *Business analysis* |  |
| 39 |  *Hygiene and maintaining* |  |
| 47 |  *Wine presentation and promotion\**  |  |
|  |  |  |
|  | **Totally per semester**  | **30** |

3rd year – Semester VI (Summer Semester)

|  |  |  |
| --- | --- | --- |
| **Course unit no.** | **Title of the course unit** | **ECTS****credits** |
|
| 42 | Practical activities in wine making II | 5 |
|  | Elective course A | 4 |
|  | Elective course B | 4 |
| 44 | *Farm premises* |  |
| 45 |  *Vineyards in landscape\** |  |
| 46 | *Wine serving and eno-gastronomy\** |  |
| 40 | *Aromatic and medicinal plants* |  |
| 43 | Bachelor Thesis | 17 |
|  |  |  |
|  | **Totally per semester**  | **30** |

\* the course is not available in the academic year 2023/2024