

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

<b>Title of a course</b>	Native grapevine and wine varieties of Croatia				
<b>Head of course</b>	Kristijan Damijanić, Senior Lecturer				
<b>Study programme</b>	Specialist Professional Study of Winemaking				
<b>Status of a course</b>	Obligatory				
<b>Year of study</b>	2	<b>Semester</b>	III	<b>ECTS credits</b>	6
<b>Teaching plan (L + E + S+ Pr)</b>	2 + 1+ 0 + 1				
<b>Goals of a course</b>					
Through this course, students will become better acquainted with the specifics of certain sub-regions and wine-growing hills of Croatia, and their most significant native varieties and wine.					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and 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 11: Substantiate the development stage of wine and evaluate its commercial value.					
<b>Expected learning outcomes on a level of a course</b>					
1. Define the wine-growing regions, sub-regions and vineyards of Croatia. 2. Indicate the most significant native varieties of Croatia. 3. Define the main pedo-climatic characteristics of the wine-growing regions of Croatia. 4. Indicate the most significant native varieties of Croatia. 5. Describe Croatian native wines produced by specific vinification technologies of a particular area.					
<b>Content of a course</b>					
Viticulture regions and sub-regions of Croatia. The wine-growing hills of individual sub-regions. Vineyard surface areas of individual sub-regions and wine-growing hills. Pedo-climatic characteristics of the most important Croatian wine-growing hills. The most significant vineyard locations of individual wine-growing hills. The most important native varieties of particular sub-regions or wine-growing hills. The significance and importance of native varieties in present and future wine production. Wines made from native varieties. Technological specificities in the production of certain native wines. Sensory characteristics of certain native wines.					
<b>Teaching modes</b>	<input checked="" type="checkbox"/> lectures <input type="checkbox"/> auditory exercises <input checked="" type="checkbox"/> seminars and workshops <input type="checkbox"/> distance learning <input type="checkbox"/> field classes		<input checked="" type="checkbox"/> individual assignments <input type="checkbox"/> multimedia and network <input type="checkbox"/> laboratory <input type="checkbox"/> supervisor's work <input type="checkbox"/> other _____		
<b>Comments</b>					
<b>Students' obligations</b>					

**Grading, evaluation and monitoring of students' work continuously during lectures and exams**

Grading is based upon evaluation of course's learning outcomes' adoption. Grading is performed continuously during lectures and/or during exam, in compliance with the provisions of Regulation on the assessment of students.

**Continuous check-up:**

Outcomes	Pre-exam I	Laboratory exercises	Sensory analysis	Practical work	Threshold	Max
Outcome 1	20	/	/	/	10 %	20 %
Outcome 2	20	/	/	/	10 %	20 %
Outcome 3	10	/	10	/	10 %	20 %
Outcome 4	10	5	/	5	10 %	20 %
Outcome 5	/	5	5	10	10 %	20 %
Percentage of ECTS	3	1	1	1	-	-
Total	60 %	10 %	15 %	15 %	50 %	100 %

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

**Exam term:**

Note \* - before taking the exam the student must master the laboratory exercises

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	15	5	10 %	20 %
Outcome 2	15	5	10 %	20 %
Outcome 3	15	5	10 %	20 %
Outcome 4	15	5	10 %	20 %
Outcome 5	15	5	10 %	20 %
Percentage of ECTS	4	2	-	
Total	75 %	25 %	50 %	100 %

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

**Grading:**

A student has passed the exam if he has acquired at least 50% of anticipated credits of a specific learning outcome.

If a student has passed learning outcomes of all courses, the accomplished credits (percentages) of all passed learning outcomes are being added, while the final grade is defined upon following table:

Range of credits (percentages)	Numerical grade	ECTS grade
90,00 – 100,00	Excellent (5)	A
75,00 – 89,99	Very good(4)	B
60,00 – 74,99	Good(3)	C
50,00 – 59,99	Sufficient (2)	D
0,00 – 49,99	Insufficient (1)	F

**Obligatory literature**

1. Mirošević, N. 1993. Vinogradarstvo. Nakladni zavod Globus, Zagreb.
2. Mirošević, N., Turković, Z., 2003. Ampelografski atlas, Golden marketing - Tehnička knjiga, Zagreb
3. Mirošević, N., 2009. Atlas hrvatskog vinogradarstva I vinarstva, Golden marketing - Tehnička knjiga, Zagreb
4. Herjavec, S. 2002. Hrvatska vina i vinari. Agmar, Zagreb.

**Additional literature**

1. Butković, D. 2004. Vinska lista, Zagreb.
2. Špiranec, S. (2009). Vodič kroz vina Hrvatske, Vinart d.o.o. , Zagreb.



