

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

<b>Title of a course</b>	European winemaking and wines				
<b>Head of course</b>	Kristijan Damijanić, Senior Lecturer				
<b>Study programme</b>	Specialist Professional Study of Winemaking				
<b>Status of a course</b>	Elective				
<b>Year of study</b>	2.	<b>Semester</b>	IV	<b>ECTS credits</b>	5
<b>Teaching plan (L + E + S+ Pr)</b>	2 + 1 + 0 + 0				
<b>Goals of a course</b>					
Introduction to the most important wine-growing regions of Europe. Introduction to the main wine varieties and wine of these regions. Introduction to the manner of protection and labelling of wine. Introduction to the main characteristics of wine.					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine. Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities. Outcome 12: Recommend the microclimatic and technical conditions of the wine production area.					
<b>Expected learning outcomes on a level of a course</b>					
<ol style="list-style-type: none"> <li>1. Explain the structure of production, import - export and consumption of wine in EU countries.</li> <li>2. Describe quality control, protection of origin and labelling of wine of the most important EU winegrowing countries.</li> <li>3. List the most important wine-growing regions and the most important wines of particular European countries and regions.</li> <li>4. Describe the specific characteristics of the most famous wines of particular regions.</li> </ol>					
<b>Content of a course</b>					
Overview of grape and wine production of the most important European countries (France, Italy, Spain, etc.). Production structure, import - export, wine consumption. The most important wine-growing regions for wine production. Quality control, origin protection and labelling of wine. The most important wine of particular countries and regions. Specific technological processes of vinification in the production of the most famous wines of particular regions. Specific characteristics of the most famous wines of particular regions.					
<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>					
<b>Grading, evaluation and monitoring of students' work continuously during lectures and exams</b>					
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	Threshold	Max
Outcome 1	20	/	/	10 %	20 %
Outcome 2	20	/	/	10 %	20 %
Outcome 3	10	5	5	10 %	20 %
Outcome 4	10	5	5	10 %	20 %
Outcome 5	10	5	5	10 %	20 %
Percentage of ECTS	3	1	1	-	-
Total	70 %	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	10	10	10 %	20 %
Outcome 4	15	5	10 %	20 %
Outcome 5	10	10	10 %	20 %
Outcome 6	4	1	-	
Percentage of ECTS	65 %	35 %	50 %	100 %
Total				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. Robinson, J. (1999). The Oxford Companion to Wine. Oxford University Press; 2nd Illus edition
2. Walton, S. (2006). Enciklopedija svjetskih vina, Leo Commerce, Rijeka.

**Additional literature**

1. Sicheri, G. (2005). Vini del Mondo. De Agostini, Italia
2. Špiranec, S. (2009). Vodič kroz vina Hrvatske, Vinart d.o.o. , Zagreb
3. Garmaz, Ž., Garmaz, M.S. (2013). Vinske priče, vlastita naknada, Osijek



