

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Wine sensory evaluation III				
Head of course	PhD Mario Staver, College Professor				
Study programme	Specialist Professional Study of Winemaking				
Status of a course	Obligatory				
Year of study	2	Semester	III	ECTS credits	5
Teaching plan (L + E + S+ Pr)	2 + 1 + 0 + 0				
Goals of a course					
Through this course, students will gain new knowledge about the sensory properties of wine, guided wine tastings, and the proper manner of verifying and testing tasters. In this way, they will be trained for guided tastings as well as to lead expert commissions for sensory evaluation.					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
<p>Outcome 2: Evaluate the impact of the terroir, technological maturity and harvesting technology to achieve the targeted quality of grapes and wine.</p> <p>Outcome 4: Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.</p> <p>Outcome 5: Select the appropriate techniques and methods, determining the technological processes in the vinification of white, rose and red wine.</p> <p>Outcome 6: Identify yeasts and bacteria for alcoholic, malo-lactic and malo-ethanol fermentation.</p> <p>Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.</p> <p>Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.</p> <p>Outcome 9: Evaluate and determine the origin of the aromatic constituents and types of wine aroma.</p> <p>Outcome 11: Substantiate the development stage of wine and evaluate its commercial value.</p>					
Expected learning outcomes on a level of a course					
<ol style="list-style-type: none"> 1. Use professional terminology to describe wine. 2. Select and explain rating lists, techniques and methods of wine evaluation 3. Lead a wine tasting panel 4. Assess the developmental stage and potential of wine 5. Compare and evaluate the results of instrumental evaluation of sensory properties of wine 					
Content of a course					
<p>Examples of using sensory methods in practical cases:</p> <p>Internal tastings: new product development, type determination, quality control and wine condition.</p> <p>Guided tastings: white wine, rose wine, red wine, special wine, sparkling wine and vintage wine.</p> <p>Confirmation of sensory evaluations through instrumental methods, with emphasis given to gas chromatography and mass spectrography.</p>					
Teaching modes	<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 _____		
Comments					
Students' obligations					

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	Threshold	Max
Outcome 1	/	/	20	10 %	20 %
Outcome 2	10	5	/	7,5 %	15 %
Outcome 3	/	/	20	10 %	20 %
Outcome 4	/	10	10	10 %	20 %
Outcome 5	10	5	10	12,5 %	25 %
Percentage of ECTS	1	1	3	-	-
Total	20 %	20 %	60 %	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:

Outcomes	Written exam	Oral exam	Threshold	Max
Outcome 1	/	20	10 %	20 %
Outcome 2	20	/	10 %	20 %
Outcome 3	/	20	10 %	20 %
Outcome 4	/	20	10 %	20 %
Outcome 5	10	10	10 %	20 %
Percentage of ECTS	1,5 %	3,5 %	-	-
Total	30 %	70 %	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. Interna skripta "Senzorika vina",
2. Sokolić, I., 2002: "Tek i slast vina", Rijeka

Additional literature

1. Ubligi, M., 1998. I profili del vino. Introduzione all'analisi sensoriale. Edagricole, BO

