

DESCRIPTION OF A STUDY COURSE – SYLLABUS

Title of a course	Special and sparkling wines				
Head of course	PhD Sanja Radeka, College Professor				
Study programme	Professional undergraduate study Winemaking				
Status of a course	Obligatory				
Year of study	2.	Semester	IV	ECTS credits	4
Teaching plan (L + E + S+ Pr)	2 + 1 + 0 + 0				
Goals of a course					
By mastering the course material, students will recognize					
Conditions for enrolling course					
No conditions					
Learning outcomes on a level of a study programme which includes course					
<p>Outcome 1: Plan the planting of vineyards with regard to the ecological and agro-climate conditions of the production unit.</p> <p>Outcome 3: Perform the care of the grapevine plantations in accordance with the cultivation form and maintain the vineyard in view of the technological and ecological conditions of production.</p> <p>Outcome 5: Interpret the role of microorganisms and apply adequate cultures in wine production.</p> <p>Outcome 6: Analyse the basic chemical composition of grape must and make corrections of crushed grapes, grape must and wine.</p> <p>Outcome 7: Recommend and implement methods of eliminating disease and wine defects.</p> <p>Outcome 8: Apply the appropriate vinification technology for white, rose and red wine with monitoring and determining technological processes, and carry out physic-chemical and biological stabilization of wine.</p> <p>Outcome 9: Finalize the wine by selecting the appropriate equipment and packaging and bottling the wine.</p> <p>Outcome 10: Apply basic technologies in the production of sparkling wine, liqueur wine and dessert wine by selecting the appropriate equipment and packaging for the production, processing and finalization of these wines.</p> <p>Outcome 11: Present the wine professionally, using professional terminology in describing and evaluating the wine, and lead wine tasting by interpreting the sensory experiences of the wine.</p> <p>Outcome 12: Use the legislation (Act and Regulations on wine).</p>					
Expected learning outcomes on a level of a course					
<p>1. Interpret technological procedures in the production of sparkling, semi-sparkling and aerated wine.</p> <p>2. Describe the equipment and packaging for the production, processing and finalization of sparkling, semi-sparkling and aerated wine.</p> <p>3. Use professional terminology to describe sparkling, semi-sparkling and aerated wine.</p> <p>4. Interpret technological procedures in the production of special and liqueur wine.</p> <p>5. Master the professional terminology in describing special and liqueur wine</p>					
Content of a course					
<p>Brief historical overview of sparkling wine production. Production and characteristics of basic wine (selection of varieties, blending). Yeasts: features, activation and adding yeasts for 'second fermentation'. Technology of sparkling wine production: 'classical procedure': adding so-called liqueur (liqueur de tirage), bottling (types and characteristics of bottles), corking, keeping and arranging bottles, control over second fermentation, maturation with help of lees (maturation sùr lies), depositing on stands and machine depositing (remuage sùr pupitres), expedition of lees (degorgément), adding liqueur (liquor d'expédition), corking and labelling. Production of sparkling wine 'in tank': equipment for wine production, secondary fermentation, filtering, stabilisation and bottling. Technology of production of sparkling wine asti spumante. Technology of production of dessert and liqueur wines: Prošek, Marsala, Porto, etc., maturation and aging of liqueur wines. Technology of production of flavoured wines: Vermouth, Bermet, etc.</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 _____
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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	10	5	5	10 %	20 %
Outcome 2	10	10	/	10 %	20 %
Outcome 3			10	5 %	10 %
Outcome 4	20	10	5	17,5 %	35 %
Outcome 5		5	10	7,5 %	15 %
Percentage of ECTS	2	1	1	-	-
Total	40 %	30 %	30 %	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	10	10	10 %	20 %
Outcome 2	10	/	5%	10 %
Outcome 3	/	20	10 %	20 %
Outcome 4	20	10	15 %	30 %
Outcome 5	/	20	10 %	20 %
Percentage of ECTS	1	3	-	-
Total	40 %	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.

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 Specijalna i pjenušava 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

