

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

<b>Title of a course</b>	Wine growing I				
<b>Head of course</b>	Kristijan Damijanić, Senior Lecturer				
<b>Study programme</b>	Professional undergraduate study Winemaking				
<b>Status of a course</b>	Obligatory				
<b>Year of study</b>	1.	<b>Semester</b>	I	<b>ECTS credits</b>	6
<b>Teaching plan (L + E + S+ Pr)</b>	2 + 0 + 1 + 2				
<b>Goals of a course</b>					
Introducing students to the botanical origin and origin of the wine and the history of viticulture development. Major winegrowing regions of the world. Introducing students to the basic vegetative and generative organs of the wine. The morphological characteristics of the wine. Basic techniques of wine pruning.					
<b>Conditions for enrolling course</b>					
No conditions					
<b>Learning outcomes on a level of a study programme which includes course</b>					
Outcome 1: Plan the planting of vineyards with regard to the ecological and agro-climate conditions of the production unit 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					
<b>Expected learning outcomes on a level of a course</b>					
<ol style="list-style-type: none"> <li>1. Describe the botanical origin, origin and prevalence of grapevine.</li> <li>2. Describe the main wine growing regions of the world.</li> <li>3. Describe and distinguish the morphological form and structure of the vegetative organs of grapevine</li> <li>4. Describe and distinguish the morphological form and structure of the generative organs of grapevine</li> <li>5. Prune the grapevine and explain the advantages and disadvantages of different grapevine pruning techniques.</li> </ol>					
<b>Content of a course</b>					
Introduction into wine growing. Wine origin. Historical development of wine growing. Expansion of wine. Morphology of wine and some more important physiological functions of wine. Vegetative organs of wine. Generative organs of wine. Developmental cycle of wine. Cutting of wine. Mature wood section. Cutting technique					
<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	Assignment	Practical classes	Threshold	Max
Outcome 1	10	/	/	5 %	10 %
Outcome 2	10	/	/	5 %	10 %
Outcome 3	20	/	/	10 %	20 %
Outcome 4	10	10	/	10 %	20 %
Outcome 5	20	/	20	20 %	40 %
Percentage of ECTS	4	1	1	-	-
Total	70 %	10 %	20 %	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	5	5	5 %	10 %
Outcome 2	5	5	5 %	10 %
Outcome 3	15	5	10 %	20 %
Outcome 4	15	5	10 %	20 %
Outcome 5	20	20	20 %	40 %
Percentage of ECTS	4	2	-	
Total	60 %	40 %	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., Karoglan Kontić, J. (2008) Vinogradarstvo. Nakladni zavod Globus, Zagreb
2. Maletić, E., Karoglan Kontić, J., Pejić, I. (2008) Vinova loza – Ampelografija, ekologija, oplemenjivanje. Školska knjiga, Zagreb

**Additional literature**

1. Jackson, R.S. (2000) Wine Science. Academic Press, New York, USA

