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| **UNIVERSITY OF NIŠ** | | | | | | |
| **Course Unit Descriptor** | | **Faculty** | | | Faculty of Technology | |
| **GENERAL INFORMATION** | | | | | | |
| Study program | | | | **Food technology and biotechnology** | | |
| Study Module (if applicable) | | | | Food technology | | |
| Course title | | | | Technology of wine and alcoholic drinks | | |
| Level of study | | | | Bachelor  Master’s  Doctoral | | |
| Type of course | | | | Obligatory  Elective | | |
| Semester | | | | Autumn Spring | | |
| Year of study | | | | Third | | |
| Number of ECTS allocated | | | | 6 | | |
| Name of lecturer/lecturers | | | | Ivana Karabegović | | |
| Teaching mode | | | | Lectures Group tutorials  Individual tutorials  Laboratory work  Project work  Seminar  Distance learning  Blended learning  Other | | |
| **PURPOSE AND OVERVIEW (max. 5 sentences)** | | | | | | |
| *The aim of this course is to provide adequate knowledge on planning, designing, organizing and controlling of process technology for manufacturing wine and alcoholic drinks.* | | | | | | |
| **SYLLABUS (brief outline and summary of topics, max. 10 sentences)** | | | | | | |
| **The history of manufacturing and use of alcoholic drinks. Grapes processing, composition of must. Alcoholic fermentation. Manufacture of white, red, special and flavoured wines. Clarification, filtration, aging and storage of wine. Spoilage and defects of wines. Manufacture of brandy, whiskey, cognac and vodka. Manufacture of vermouth, rum and alcoholic drinks based on medicinal and aromatic plants.** | | | | | | |
| **LANGUAGE OF INSTRUCTION** | | | | | | |
| Serbian (complete course)  English (complete course)  Other \_\_\_\_\_\_\_\_\_\_\_\_\_ (complete course)  Serbian with English mentoring Serbian with other mentoring \_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | |
| **ASSESSMENT METHODS AND CRITERIA** | | | | | | |
| **Pre exam duties** | **Points** | | **Final exam** | | | **points** |
| **Activity during lectures** | **20** | | **Written examination** | | |  |
| **Practical teaching** | **20** | | **Oral examination** | | | **60** |
| **Teaching colloquia** |  | | **OVERALL SUM** | | | **100** |
| **\*Final examination mark is formed in accordance with the Institutional documents** | | | | | | |