**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Technology of production of marc spirit and other traditional spirits** | | | | |
| **Study programme** | **Specialist Professional Study of Winemaking** | | | | |
| **Status of a course** | Obligatory | | | | |
| **Year of study** | 2 | **Semester** | W | **ECTS credits** | 6 |
| **Goals of a course** | | | | | |
| Students will be able to: be trained in the interpretation and application of applicable legal provisions relating to the production, quality control and marketing of brandy and other spirits; interpret the relationship between raw material quality and processes and parameters in the production and processing of Komovica brandy and other traditional products with their composition and quality, and be trained to perform laboratory analyzes of the most important physicochemical parameters of Komovica brandy and other traditional products | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| Outcome 4: Evaluate the physiochemical composition of grape must and wine and evaluate their impact on the characteristics and quality of wine.  Outcome 7: Choose a specific production technology of autochthonous wine in order to preserve the variety specificities.  Outcome 8: Substantiate the influence of significant factors on the processes and concentration of the most significant wine components.  Outcome 9: Evaluate and determine the origin of the aromatic constituents and types of wine aroma.  Outcome 10: Define individual groups of chemical compounds and explain their influence on the characteristics and quality of wine. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Interpret and apply applicable legal provisions relating to the production, quality control and marketing of marc spirit brandy and other strong alcoholic beverages 2. Substantiate the influence of significant factors in production and processing on the processes and concentration of the most important parameters and ingredients in marc spirits and other traditional products 3. Define and determine the origin of the main ingredients and explain their impact on the different characteristics and quality of marc spirits and other traditional products 4. Perform a laboratory analysis and on its basis evaluate the physiochemical composition and its correlation with sensory characteristics and quality, as well as health safety of marc spirit and other traditional products | | | | | |
| **Content of a course** | | | | | |
| Law provisions on marc spirit and strong alcoholic beverages. Marc spirit (blending) procedure and fermentation. Distillation. Processing and aging of marc spirit. Production of other traditional products in Istria (“biska” brandy, honey brandy, “ruda” brandy). Physico-chemical composition. Physico-chemical composition and analysis. Sensor quality. | | | | | |
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