**DESCRIPTION OF A STUDY COURSE – SYLLABUS**

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| **Title of a course** | **Wine presentation and promotion** | | | | |
| **Study programme** | **Professional undergraduate study Winemaking** | | | | |
| **Status of a course** | Elective | | | | |
| **Year of study** | 3 | **Semester** | VI | **ECTS credits** | 4 |
| **Goals of a course** | | | | | |
| By mastering the course material, students will present in a professional and understandable way the production program and the specifics of production and products. | | | | | |
| **Conditions for enrolling course** | | | | | |
| No conditions | | | | | |
| **Learning outcomes on a level of a study programme which includes course** | | | | | |
| 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.  Outcome 5: Interpret the role of microorganisms and apply adequate cultures in wine production.  Outcome 7: Recommend and implement methods of eliminating disease and wine defects.  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.  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. | | | | | |
| **Expected learning outcomes on a level of a course** | | | | | |
| 1. Link and highlight product characteristics with ambient production conditions 2. Present production specifics and products 3. Present and describe wine using professional terminology. 4. Explain the wine aroma wheel (harmony between ingredients and evaluation of wine impressions). | | | | | |
| **Content of a course** | | | | | |
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