

Course code:	HOETOD
Course title in language of instruction:	HOE Technology of Fruit Distillates
Course title in Czech:	HOE Technologie ovocných destilátů
Course title in English:	HOE Technology of Fruit Distillates
Mode of completion and number of credits:	Exam (4 credits) (1 ECTS credit = 28 hours of workload)
Mode of delivery/Timetabled classes:	full-time, 1/1 (full-time, hours of lectures per week / hours of seminars per week)
Language of instruction:	English
Level of course:	master
Semester:	SS 2016/2017 - FH
Name of lecturer:	doc. Ing. Josef Balík, Ph.D. (examiner, instructor, lecturer, supervisor) Ing. Pavel Híc, Ph.D. (instructor) Ing. Miroslav Horák, Ph.D. (instructor) Ing. Jana Kulichová (instructor)
Prerequisites:	none
Aims of the course:	The objective of this course is to inform students about basic processes used in the field of production of fruit distillates and about practical aspects of their application. Students will have an opportunity to understand principles of controlled fermentation of fruit mashes as well as of distillation and rectification processes. They will also learn about quality parameters of some selected kinds of fruit distillates and about requirements concerning their sensory evaluation.
Course contents:	<ol style="list-style-type: none"> 1. Principles of the preparation of fruit mashes and methods of fermentation control (allowance 2/0) 2. Technologies and equipment used for control of distillation and rectification (allowance 4/0) 3. Treatment, storage and ageing of distillates (allowance 2/0) 4. Production of individual kinds of fruit distillates (allowance 4/0) 5. Requirements concerning quality parameters of fruit distillates (allowance 2/0) 6. Practical training (allowance 0/6) 7. Visit to a distillery (allowance 0/6)
Learning outcomes and competences:	<p>Generic competences:</p> <ul style="list-style-type: none"> - ability to apply knowledge - capacity to learn - general knowledge - science and research skills <p>Specific competences:</p> <ul style="list-style-type: none"> - Knowledge of distillation process - Knowledge of preparation of fruit mashes - Knowledge of production of individual kinds of fruit distillates - Knowledge of requirements concerning quality parameters of fruit distillates
Type of course unit:	optional
Year of study:	Not applicable - the subject could be chosen at anytime during the course of the programme.
Work placement:	There is no compulsory work placement in the course unit.

Recommended study modules: none

Assessment methods: Oral examination.
The minimal requirements for passing:
A: 90-100% (correct answers)
B: 80-90%
C: 70-80%
D: 60-70%
E: 50-60%

Learning activities and study load (hours of study load)

Type of teaching method	Daily attendance
Direct teaching	
lecture	14 h
practice	14 h
consultation	8 h
Self-study	
preparation for exam	50 h
preparation for regular assessment	10 h
elaboration of reports	16 h
Total	112 h

Basic reading list

- HUI, Y H. -- EVRANUZ, E Ö. *Handbook of plant-based fermented food and beverage technology*. 2. vyd. Boca Raton, FL: CRC Press, 2012. 801 p. ISBN 978-1-4398-4904-0.
- STEWART, G G. -- BRYCE, J H. *Distilled Spirits*. Nottingham: University Press, 2003.

Recommended reading list

- HUI, Y H. *Handbook of food and beverage fermentation technology*. New York. 2004. ISBN 978-0-203-91355-0, 978-0-8247-4780-0. URL: <http://dx.doi.org/10.1201/9780203913550>.
- WAKELY, J. *The international spirits industry*. Cambridge: Woodhead, 2001. 181 p. ISBN 1-85573-511-3.