

<b>1. Title of subject/module/unit</b>		<b>Grape and Wine Evaluation</b>					
<b>2. Unit code</b>		541Z501		<b>3. Number of ECTS credits</b>		4	
<b>4. Contact hours</b>			<b>Total</b>	<b>L</b>	<b>E</b>	<b>S</b>	<b>Other forms</b>
			36	0	36		
<b>5. Cycle</b>	Master's		<b>6. Year</b>	2 <sup>nd</sup>		<b>7. Semester</b>	4 <sup>th</sup>
<b>8. Study programme</b>		International Master of Horticulture Science			<b>9. Branch of study</b>		
<b>10. Pillar of the programme</b>		Optional			<b>11. Language</b>	Slovak / English	
<b>12. Special features</b>							
<b>13. Objectives and subject-specific competences</b>		Providing student with knowledge about exploitation of classification parameters of grape uvological analysis, theoretical and practical expertness in laboratory analyses of must and wine. Mastering of sensorial analysis of wine.					
<b>14. Description of content</b>		Content, nutritional substances in grapes, production and accumulation of content substances in the ripening process of grapes. The requirements for table grapes, uvological analysis, sensorial evaluation of table grapes. Assessment of grapevine, basic chemical analysis of must. Influence of fermentation, racking need, application of SO <sub>2</sub> (sulphuring), clarification and stabilization of wine on its quality. Basic chemical analysis of wines, natural and extraneous components of wine. Standards related to the quality of grapes and wine. Sensorial evaluation of wine.					
<b>15. Basic bibliografy</b>		<p><b>Chemical Analysis of Grapes and Wine: Techniques and Concepts.</b> 2004. P. Iland, N. Bruer, G. Edwards, S. Weeks, and E. Wilkes. Patrick Iland Wine Promotions, Campbelltown, South Australia.</p> <p><b>Chemistry of Wine Flavor.</b> 1998. A.L. Waterhouse and S. E. Ebeler (eds.). American Chemical Society, Washington, D.C.</p> <p><b>Concepts in Wine Chemistry, 2nd Edition.</b> 2004. Y. Margalit. Wine Appreciation Guild. San Francisco, California.</p> <p><b>Cooperage for Winemakers: A manual on the construction, maintenance, and use of oak barrels.</b> 1992. G. Schahinger and B. Rankine. Ryan Publications, Adelaide, South Australia.</p> <p><b>Handbook of Enology Volume 1: Microbiology of Wine and Vinifications.</b> Second Edition. 2006. P. Ribereau-Gayon, D. Dubourdieu, B. Doneche, and A. Lonvaud (eds.), John Wiley &amp; Sons, New York.</p> <p><b>Managing Wine Quality: Volume 2, Oenology and Wine Quality.</b> 2010. A.G. Reynolds (ed.). Woodhead Publishing, Cambridge, UK.</p> <p><b>Wine Microbiology: Practical Applications and Procedures.</b> Second Edition. 2007. K.C. Fugelsang and C.G. Edwards. Springer Science and Business Media, New York.</p> <p><b>Wine Tasting: A Professional Handbook,</b> 2nd Edition. 2009. R.S. Jackson. Academic Press.</p> <p><b>Winery Planning &amp; Design.</b> 16th Edition. 2011. B. Zoecklein. CD format. Practical Winery &amp; Vineyard, San Rafael, CA</p> <p><b>Methods For Analysis of Musts and Wines.</b> Second Edition. 1988. C.S. Ough and M.A. Amerine. J. Wiley &amp; Sons, New York.</p>					

<b>16. Envisaged learning outcomes</b>	<i>16.1 Knowledge and understanding</i>	Students will get knowledge on content, nutritional substances in grapes, production and accumulation of content substances in the ripening process of grapes.
	<i>16.2 Application</i>	Lab activities will focus on basic chemical analysis of wines, natural and extraneous components of wine. Standards related to the quality of grapes and wine. Sensorial evaluation of wine. Methods of evaluation will be oriented toward the future practical activities of graduate students.
	<i>16.3 Reflection</i>	Graduate of the subject manages basic chemical analysis of wines, natural and extraneous components of wine, and is able to design their use within the system of wine and grape evaluation. Manages Standards related to the quality of grapes and wine.
	<i>16.4 Transferable skills – not tied to just one subject</i>	This knowledge has applications hroughout the food industry, and could extend into management of wine and grape.
<b>17. Methods of teaching and learning</b>	Excercises.	
<b>18. Conditions for inclusion or to undertake work required</b>	Enrolment in the year of the course.	
<b>19. Methods of assessment and the assessment scale</b>	- Written exam (100%) Evaluation scale: Grades from A (best) to FX (worst)	
<b>20. Method of evaluation of course quality</b>	Student questionnaire.	
<b>21. Curriculum compiler</b>	Ing. Eduard Pintér, PhD., Slovak University of Agriculture in Nitra	