

Syllabus

Course description

Course title	Technology of Alcoholic Beverages
Course code	43061
Scientific sector	AGR/15 Food Science and Technology
Degree	Bachelor in Agricultural and Agro-environmental Sciences
Semester	Summer School
Year	Optional Course
Academic year	2017/18
Credits	3
Modular	No

Total lecturing hours	18
Total lab hours	
Total exercise hours	12
Attendance	
Prerequisites	Basic knowledge of chemistry and physics
Course page	

Specific educational objectives	<p>The course both gives a general overview of scientific contents and is designed for acquiring professional skills and knowledge</p> <p>Educational objectives (a) provide an adequate knowledge and critical approach to develop projects related to the production of several types of alcoholic beverages, considering innovative technologies and modern quality evaluation procedures of the products; (b) provide adequate knowledge of the technical aspects related to the official regulations.</p>
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Module 1	
Lecturer	Emanuele Boselli, BZ L5.00, emanuele.boselli@unibz.it, +39 0471 017217, https://www.unibz.it/en/faculties/sciencetechnology/academic-staff/person/37607-emanuele-boselli
Scientific sector of the lecturer	AGR/15 Food Science and Technology
Teaching language	English
Office hours	before and after the lectures
Teaching assistant (if any)	Vakare Merkyte
Office hours	before and after the lectures

List of topics covered	History of alcoholic beverages. Essential concepts of enology and beer production. Technology and quality evaluation of special wines, and wines and distillates obtained from different plant raw material, such as sake, grappa, brandy and cognac, whisky, rum, calvados. Distillation techniques. Liquors: technology and ingredients. Alterations and defects of alcoholic beverages. Participation in conferences and / or technical fairs, visit to factories related to the topics of the course.
Teaching format	Frontal lectures, exercises, projects

Module 2	-
Lecturer	-
Scientific sector of the lecturer	
Teaching language	-
Office hours	-
Teaching assistant (if any)	-
Office hours	-
List of topics covered	-
Teaching format	-

Module 3	-
Lecturer	-
Scientific sector of the lecturer	-
Teaching language	-
Office hours	-
Teaching assistant (if any)	-
Office hours	
List of topics covered	
Teaching format	-

Learning outcomes	<p>The learning outcomes need to refer to the Dublin Descriptors:</p> <p>Knowledge and understanding (a) adequate knowledge and understanding about the development of projects related to the production of various types of fruits wines, distillates and liquors</p> <p>Applying knowledge and understanding (a) developing the capability of integration of information, both in horizontal way (technological, chemical, biological, and regulatory aspects involved in each processing technology) and in vertical way (reasonable sequence of processes along the production chain of alcoholic beverages); (b) capability of carrying out strategies for the optimization of a technological or biotechnological process in the sector of alcoholic beverages; (c) capability of evaluating the potentiality of innovative technologies.</p>
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	<p>Making judgements capability of identify the information be needed to improve the efficiency of the processes and the quality of the alcoholic beverages;</p> <p>Communication skills capability of clearly and exhaustively communicate notions, ideas, problems and technical solutions to interlocutors, either professional or not, representative of the various and specific competencies in the supply chain of alcoholic beverages (agronomists, engineers, biologists, chemists, nutritionists, administrators)</p> <p>Learning skills To get the learning skills that are necessary to continue to undertake further study in the sector of alcoholic beverages with a good level of autonomy.</p>
Assessment	<p>Indicate the types of assessment (according to the table) and check the coherence with the Dublin descriptors</p> <ul style="list-style-type: none"> project work: development of a project report done in teamwork on a topic related to alcoholic beverages
Assessment language	English
Evaluation criteria and criteria for awarding marks	<p>Successful completion of the examination will lead to grades ranging from 18 to 30 with honors.</p> <ul style="list-style-type: none"> clarity of presentation of the project work, answers, mastery of language (also with respect to teaching language), ability to summarize, evaluate, and establish relationships between topics; ability to work in a team, creativity, skills in critical thinking, ability to summarize in own words
Required readings	Keynotes by the lecturer
Supplementary readings	<p>OIV technical standards and documents http://www.oiv.int/en/technical-standards-and-documents</p>