

SYLLABUS

REGARDING THE QUALIFICATION CYCLE FROM 2020/2021 TO 2023/2024
ACADEMIC YEAR 2021/2022

1. BASIC COURSE/MODULE INFORMATION

Course/Module title	Homemade fruit wine and liqueurs production
Course/Module code *	
Faculty (name of the unit offering the field of study)	College of Natural Sciences
Name of the unit running the course	College of Life Sciences Institute of Food Technology and Nutrition Department of General Food Technology and Human Nutrition
Field of study	Food Technology and Human Nutrition
Qualification level	First degree
Profile	General Academic
Study mode	Non-stationary
Year and semester of studies	Year II, Semestr 4
Course type	Directional
Language of instruction	English language
Coordinator	Tomasz Cebulak PhD
Course instructor	Tomasz Cebulak PhD

* - as agreed at the faculty

1.1. Learning format – number of hours and ECTS credits

Semester (no.)	Lectures	Classes	Colloquia	Lab classes	Seminars	Practical classes	Internships	others	ECTS credits
4	9								1

1.2. Course delivery methods

- conducted in a traditional way

- involving distance education methods and techniques

1.3. Course/Module assessment (exam, pass with a grade, pass without a grade) pass with a grade

2. PREREQUISITES

Subjects: General Food Technology and Food Preservation, Machine Science and Food Industry Apparatus, Chemistry, Food Biochemistry
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3. OBJECTIVES, LEARNING OUTCOMES, COURSE CONTENT, AND INSTRUCTIONAL METHODS

3.1. Course/Module objectives

O ₁	Acquainting with the possibilities of using native fruit to make win
O ₂	Acquainting with the basic stages of production and devices used in home production of wines and liqueurs
O ₃	Acquainting with the possibilities of assessing the quality of fruit wines and liqueurs

3.2 COURSE/MODULE LEARNING OUTCOMES (TO BE COMPLETED BY THE COORDINATOR)

Learning Outcome	The description of the learning outcome defined for the course/module	Relation to the degree programme outcomes
LO_o1	Knows and understands the transformation of native fruit ingredients during the production and storage of fruit wines and liqueurs	K_Wo7
LO_o2	knows and understands the methods of assessing the quality of fruit wines and liqueurs	K_Wo7

3.3 Course content (to be completed by the coordinator)

A. Lectures

Content outline
Traditions of making fruit wines in Poland. Characteristics of native raw materials.
Basic stages of the technological process and the necessary equipment for production and control measurements
Pretreatment of raw materials, preparation of the must and its seasoning.
Natural and noble yeast, preparation of mother yeast and soup.
Fermentation of the must, dressing of young wine and aging with care treatments (clarification, filtration, coupage, etc.).
Assessment of basic physicochemical and organoleptic parameters of finished wines. Defects and diseases.
Fruit tinctures, production traditions, raw materials and equipment, methods of production and quality evaluation.

3.4 Methods of Instruction

Lecture: a problem-solving lecture/a lecture supported by a multimedia presentation/
distance learning

4. Assessment techniques and criteria

4.1 Methods of evaluating learning outcomes

Learning outcome	Methods of assessment of learning outcomes (e.g. test, oral exam, written exam, project, report, observation during classes)	Learning format (lectures, classes, ...)
LO_01	written test	L
LO_02	written test, discussion	L

4.2 Course assessment criteria

The condition for passing the course (lecture) is achieving the assumed learning outcomes. The number of points obtained in the written test (> 50% of the maximum number of points) determines the positive grade for the subject: dst 51 - 59%, dst plus 60-69%, db 70-79%, db plus 80-89%, very good 90- 100%).

5. Total student workload needed to achieve the intended learning outcomes – number of hours and ECTS credits

Activity	Number of hours
Scheduled course contact hours	9/0,3
Other contact hours involving the teacher (consultation hours, examinations)	participation in consultations 1/0, 0,3
Non-contact hours - student's own work (preparation for classes or examinations, projects, etc.)	preparation for passing 15/, 0,6
Total number of hours	25
Total number of ECTS credits	1

* One ECTS point corresponds to 25-30 hours of total student workload

6. Internships related to the course/module

Number of hours	
Internship regulations and procedures	

7. Instructional materials

Compulsory literature: <ol style="list-style-type: none">1. Wzorek W., Pogorzelski E. 1998. Technologia winiarstwa owocowego i gronowego. Wyd. Sigma-NOT Sp. z o.o. Warszawa.2. Cieślak J. 2013. Domowy wyrób win. Wyd. Olesiejuk.
Complementary literature:

1. Sarwa A. 2008. Wielka księga nalewek. Wyd. Książka i Wiedza.
2. Sokół-Łętowska A. 2013. Związki fenolowe w nalewkach z wybranych owoców. Monografie CLXI. Wyd. Uniwersytet Przyrodniczy we Wrocławiu.

Approved by the Head of the Department or an authorised person