

<b>Level:</b> Bachelor		
<b>Course title:</b> Beverages with Geographical Indication		
<b>Lecturer:</b> Nemanja Tomić		
<b>Status:</b> elective		
<b>ECTS:</b> 5		
<b>Услов:</b> none		
<b>Learning objectives</b>		
Get acquainted with different types of drinks and beverages, their geographical origin and basic characteristics. Get to know the role of drinks and beverages and geographical origin in modern tourism trends.		
<b>Learning outcomes</b>		
After adopting the planned content, the student will: master the basic characteristics of different types of drinks; gain knowledge about why the same type of drink differs depending on the geographical area it comes from and what is the and the influence of geographical origin in this; to be able to establish the importance and role of geographical origin in different types of drinks and beverages as well as the role of geographical origin in the preferences of tourists; recognize how geographical origin affects the tourism development of certain tourist regions; recognize the basis on which the quality of certain drinks is determined and how the geographical origin is determined based on the quality of the drink; successfully master the techniques of pairing food and drinks as well as the basics of serving and tasting different types of drinks. The acquired knowledge will enable students to better perform future jobs in tourism and hospitality industry.		
<b>Syllabus</b>		
<i>Theoretical instruction</i>		
Definition of geographic origin and how it is obtained. The system of geographical origin and designations in the world. Basic concepts of fermentation and distillation. The term and concept of "terroir". The influence of different natural factors (location, relief, climate, soil) and the production process on the taste, aromatic notes and quality of wine and spirits. Basic characteristics of international varieties of grapes, wines, fortified wines and sparkling wines, i.e. champagne. Wines in the world's most famous wine regions and in Serbia. The basics of food and drink pairing. Drinks and beverages as a motive for tourist travel. Basic characteristics of strong alcoholic beverages (Rakija, Brandy, Whiskey, Vodka, Gin, Rum, Tequila, Liqueurs) and coffee and tea and their differences depending on the geographical area from which they originate. The origin of said drinks and the influence of climate and other natural conditions on the final product, regional variations in styles of rum, whiskey, tequila, brandy, coffee, tea and the categorization and classification of said drinks in different countries; The basic differences between brandies such as Vinjak, Metaxa, Cognac and Armagnac and how the natural conditions in those regions affect the final distillate. Getting to know the terms and symbols that can be found on the labels of wine and other drinks. Basics of service and tasting of wine and other beverages. Thematic tourist routes with drinks as the main motive of the visit (Wine routes, Rakija routes, whiskey routes, etc.)		
<i>Practical instruction</i>		
Practical teaching methodologically and thematically follows the lectures. Preparation of a seminar paper based on the analysis of the mentioned problem through specific examples in the world and in our country. Mastering the basic techniques of service and presentation of wine and other beverages. Sensory analysis/tasting of wines and spirits to determine their characteristics and quality. Analysis of famous tourist routes in the world with drinks as the main motive of visit		
<b>Weekly teaching load</b>	<b>Lectures</b>	<b>Exercises</b>
4	2	2