

<b>Study Programme:</b> Growing of fruits and grapevines			
<b>Course Unit Title:</b> Grapes primary processing			
<b>Course Unit Code:</b>			
<b>Name of Lecturer(s):</b> Full prof. Ivan D. Kuljančić and Asst. prof. Predrag N. Božović			
<b>Type and Level of Studies:</b> Master academic			
<b>Course Status (compulsory/elective):</b> Compulsory			
<b>Semester (winter/summer):</b> Winter/summer			
<b>Language of instruction:</b> English			
<b>Mode of course unit delivery (face-to-face/distance learning):</b> Face-to-face			
<b>Number of ECTS Allocated:</b> 6			
<b>Prerequisites:</b> Grapevine biology, Grapevine growing and technology			
<b>Course Aims:</b> The education and training of master students in the field of grapes primary processing. Candidate should be based registry study of literatures and scientific works, to expand knowledge in the field of harvesting and grapes primary processing.			
<b>Learning Outcomes:</b> The formation of professionals with academic qualifications, which has an extended knowledge in relation to the knowledge acquired at the undergraduate studies. Student must be prepared to upgrade his knowledge, in the field of grapes primary processing, in both, theoretical and practical work, and especially on the terrain in the vineyard and winery. He must be prepared to resolve a large number of problems, which are increasingly common in the last time, in vineyards and wineries.			
<b>Syllabus:</b>			
<i>Theory</i> Methods of grapes sampling, grapes ripening monitoring, grapes harvesting, organization and transport, cellar and its parts, cellar equipment, grapes crushing and pressing, white wines production, red wines production.			
<i>Practice</i> Practical performing of all this stages of wine production at the Experimental field at Sremski Karlovci.			
<b>Required Reading:</b>			
Ivan D. Kuljančić: Vinogradarstvo, vinova loza, ta božanska biljka. Prometej, Novi Sad, 2007.			
Ivan D. Kuljančić and Predrag N. Božović: Biologija i ekologija loza i vinove loze te božanske biljke. Prometej, Novi Sad, 2012.			
Slobodan Jović: Priručnik za spravljanje vina. Beograd, 2003.			
Collective of authors: Loza i vino, Čitanka vinogradara i vinara, Genco, Novi Sad, 2004.			
<b>Weekly Contact Hours:</b> 40	<b>Lectures:</b> 45	<b>Practical work:</b> 30	
<b>Teaching Methods:</b> Lectures, Practice/ Practical classes, Consultations, study, research work...			
<b>Knowledge Assessment (maximum of 100 points):</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class	10	written exam	

participation			
Practical work	20	oral exam	50
Preliminary exam(s)	20	.....	
Seminar(s)			
<p>The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.</p>			