

WHISKY AND COGNAC PRODUCTION

1	Course Title:	WHISKY AND COGNAC PRODUCTION	
2	Course Code:	GMB5028	
3	Type of Course:	Optional	
4	Level of Course:	Second Cycle	
5	Year of Study:	1	
6	Semester:	2	
7	ECTS Credits Allocated:	6.00	
8	Theoretical (hour/week):	2.00	
9	Practice (hour/week):	0.00	
10	Laboratory (hour/week):	2	
11	Prerequisites:	None	
12	Language:	Turkish	
13	Mode of Delivery:	Face to face	
14	Course Coordinator:	Doç.Dr. OZAN GÜRBÜZ	
15	Course Lecturers:		
16	Contact information of the Course Coordinator:	Uludag University Faculty of Agriculture Department of Food Engineering 16059 Görükle/Bursa Phone: 0224 2941500 Fax: 0224 2941402 e-mail: ozang@uludag.edu.tr	
17	Website:		
18	Objective of the Course:	Informing about possible quality problems and production technologies such high alcoholic beverages as whiskey, cognac, liquor	
19	Contribution of the Course to Professional Development:		
20	Learning Outcomes:		
		1	The students will be able to learn whiskey and cognac production
		2	The students will be able to learn possible problems during production
		3	The students will be able to learn knowledge about production plants
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21	Course Content:		
	Course Content:		
Week	Theoretical	Practice	
1	Explanation of objective and content of the lecture		
2	Grape cognac		

3	American grape cognac	
4	Spain and Greece cognac	
5	English cognac	
6	Imitation cognac	
7	Fruit cognacs and Turkish cognac	
8	Fruit cognacs and Turkish cognac	
9	Scotch whisky	
10	American whisky	
11	Ireland whisky	
12	Canada and German whisky	
13	Turkish whisky	
14	Conditioning ang alligating	

22	Textbooks, References and/or Other Materials:	<ul style="list-style-type: none"> • Powerpoint presentations • Kılıç, O, 1996, Alkollü İçkiler Teknolojisi, U.Ü Basımevi
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23	Assesment
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	0	0.00
Quiz	0	0.00
Home work-project	1	50.00

Activites	Number	Duration (hour)	Total Work Load (hour)
Contribution of Term (Year) Learning Activities to Theoretical Success Grade	50	14	28.00
Practicals/Labs	14	2.00	28.00
Contribution of Final Exam to Success Grade	30	14	14.00
Self study and preparation	14	1.00	14.00
Homeworks	1	80.00	80.00
Measurement and Evaluation Techniques Used in the Projects Course	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	0	0.00	0.00
Others	0	0.00	0.00
Final Exams	1	85.00	85.00
Total Work Load			235.00
Total work load/ 30 hr			7.83
ECTS Credit of the Course			6.00

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	4	5	4	5	4	3	5	4	5	4	0	0	0	0	0	0
ÖK2	3	5	5	2	4	2	4	5	3	5	0	0	0	0	0	0
ÖK3	5	4	4	3	5	5	5	3	5	5	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																

Contribution Level:	1 very low	2 low	3 Medium	4 High	5 Very High
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