

ALCOHOLIC BEVERAGES TECHNOLOGY

1	Course Title:	ALCOHOLIC BEVERAGES TECHNOLOGY
2	Course Code:	GSD4222-S
3	Type of Course:	Optional
4	Level of Course:	First Cycle
5	Year of Study:	4
6	Semester:	8
7	ECTS Credits Allocated:	3.00
8	Theoretical (hour/week):	2.00
9	Practice (hour/week):	2.00
10	Laboratory (hour/week):	0
11	Prerequisites:	None
12	Language:	Turkish
13	Mode of Delivery:	Face to face
14	Course Coordinator:	Prof. Dr. OZAN GÜRBÜZ
15	Course Lecturers:	
16	Contact information of the Course Coordinator:	Uludağ Üniversitesi Ziraat Fakültesi Gıda Mühendisliği Bölümü 16059 Görükle/Bursa Tel: 0224 2941500 Fax: 0224 2941402 e-posta: ozang@uludag.edu.tr
17	Website:	
18	Objective of the Course:	<ul style="list-style-type: none"> • Introducing ethyl alcohol production from different substances • Informing about sanitation of winery, microbiota of grape and wine, distillation and production of alcoholic beverages
19	Contribution of the Course to Professional Development:	The course creates knowledge in the field of the alcoholic beverages industry in students.
20	Learning Outcomes:	
	1	The students will be able to explain the production of ethyl alcohol and alcoholic beverages
	2	The students will be able to explain grape and wine microbiota and distillation process
	3	The students will be able to explain sanitation of winery
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21	Course Content:	
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Week	Theoretical	Practice
1	Explanation of objective and content of the lecture	Wine production and total and free SO2 analysis

2	Ethanol production from different carbohydrate sources	Wine production and total and free SO2 analysis
3	Distillation	Quality analysis in beer, total acidity and artificial foaming (saponin) substance analysis
4	Raki, gin, cognac and vodka production	Quality analysis in beer, total acidity and artificial foaming (saponin) substance analysis
5	Whiskey, rum and tequila production	Total acidity and specific gravity analysis in cider production, apple juice and cider
6	Whiskey, rum and tequila production	Total acidity and specific gravity analysis in cider production, apple juice and cider
7	Liqueur production	Total acid and volatile acid analysis in wine
8	Wine production	Total acid and volatile acid analysis in wine
9	Champagne and cider production	Alcohol determination methods and alcohol determination in cider
10	Beer production	Alcohol determination methods and alcohol determination in cider
11	Beer production	CO2 analysis techniques in Cider and beer
12	Microbiota of grape and wine	CO2 analysis techniques in Cider and beer
13	Spoilage of wine	Fruity vodka production and raki production, quality analysis and analysis of anise amount
14	Spoilage of wine	Fruity vodka production and raki production, quality analysis and analysis of anise amount

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	5	4	3	5	3	4	2	3	4	5	5	0	0	0	0	0
ÖK2	3	5	4	4	5	5	4	5	2	4	5	0	0	0	0	0
ÖK3	4	2	3	5	4	5	3	4	4	4	3	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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