	ALCOHOLIC	BEVE	RAGES TECHNOLOGY				
1	Course Title:	ALCOH	DLIC BEVERAGES TECHNOLOGY				
2	Course Code:	GSD422	2				
3	Type of Course:	Optional					
4	Level of Course:	First Cyc	cle				
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 t	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:	 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:						
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				
		4					
		5					
		6					
		7					
		8					
		9					
		10					
21	Course Content:						
	Course Content:						
Week	Theoretical		Practice				
1	Explanation of objective and content lecture	t of the					

2	Etha carb	Ethanol production from different carbohydrate sources																
3	Disti	llatio	n															
4	Raki	i, gin	, cogn	ac an	d vod	ka proc	ductio	n										
5	Whis	skey,	rum a	and te	quila	produc	tion											
6	Whis	skey,	rum a	and te	quila	produc	tion											
7	Liqu	eur p	roduc	tion														
8	Wine	e pro	ductio	n														
9	Cha	mpa	gne ar	nd cide	er pro	ductior	1											
10	Beer	r pro	ductio	n														
11	Beer	r pro	ductio	n														
12	Micr	obiot	a of g	rape a	and wi	ine												
13	Spoi	ilage	of wir	ne														
14	Spoi	Spoilage of wine																
22	Text	hook	s Re	ferenc	es an	d/or Ot	ther		Kı	lic Q.	1996. /	Alcoholi	c Bever	ades	Technol	nav Ulu	Idad	
	Mate	erials	:						Ur	University Edition, Bursa								
23	Asse	esme	nt						_							_		
TERM L	EAR	NING	ACTI	VITIES			R		W	WEIGHT								
Midtern	n Exa	am					1		25	i.00								
Quiz							1		15	15.00								
Activit	tes									Number Duration (hour) To				Total Work				
																Load (i	nour)	
TReore	tical						3	;	10	10p ₄ 00			2.00	2.00 28.00				
Practica	als/La	abs				• • • •			- í	14			2.00			28.00		
Self stu	Jdy a	nd pr	epera	tion	Suc	Case G	rada		6	14 60.00			0.50			7.00		
Homew	Homeworks							1			5.00			5.00				
Project	S							<u></u>	- ' Y	0			0.00			0.00		
Field St	eld Studies						(0			0.00			0.00				
Midtern 24	4 TeCTS / WORK LOAD TABLE							1			10.00			10.00				
Others									0	0			0.00			0.00		
Final E	al Exams							1			15.00			15.00				
Total W	tal Work Load													103.00				
Total w	al work load/ 30 hr													3.10				
ECTS Credit of the Course												3.00						
25			(CON	TRIB	BUTIO	N O	F LE		IING (OME	S TO F	PROC	GRAM	ME		
								ر ا	10A			N2						
		PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ1	PQ11	PQ12	PQ1	PQ14	PQ15	PQ16	
ÖK1		5	Δ	3	5	3	Δ	2	3	4	5	5	0	3	0		0	
	ľ	5	-	5	5	5	-	2	5	Ţ	ľ	5		Ŭ		0	0	
ÖK2	;	3	5	4	4	5	5	4	5	2	4	5	0	0	0	0	0	
											<u> </u>		ļ			<u> </u>		
ÖK3		4	2	3	5	4	5	3	4	4	14	3	0	0	10	0	0	
ÖK3	ŕ	4	2	3	5	4	5	3	4	4	4	3	0	0	0	0	0	

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