

# ALCOHOLIC BEVERAGES TECHNOLOGY

<b>1</b>	Course Title:	ALCOHOLIC BEVERAGES TECHNOLOGY	
<b>2</b>	Course Code:	GSD4222	
<b>3</b>	Type of Course:	Optional	
<b>4</b>	Level of Course:	First Cycle	
<b>5</b>	Year of Study:	4	
<b>6</b>	Semester:	8	
<b>7</b>	ECTS Credits Allocated:	3.00	
<b>8</b>	Theoretical (hour/week):	2.00	
<b>9</b>	Practice (hour/week):	2.00	
<b>10</b>	Laboratory (hour/week):	0	
<b>11</b>	Prerequisites:	None	
<b>12</b>	Language:	Turkish	
<b>13</b>	Mode of Delivery:	Face to face	
<b>14</b>	Course Coordinator:	Prof. Dr. OZAN GÜRBÜZ	
<b>15</b>	Course Lecturers:		
<b>16</b>	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	
<b>17</b>	Website:		
<b>18</b>	Objective of the Course:	<ul style="list-style-type: none"> <li>• Introducing ethyl alcohol production from different substances</li> <li>• Informing about sanitation of winery, microbiota of grape and wine, distillation and production of alcoholic beverages</li> </ul>	
<b>19</b>	Contribution of the Course to Professional Development:		
<b>20</b>	Learning Outcomes:		
		<b>1</b>	The students will be able to explain the production of ethyl alcohol and alcoholic beverages
		<b>2</b>	The students will be able to explain grape and wine microbiota and distillation process
		<b>3</b>	The students will be able to explain sanitation of winery
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<b>21</b>	Course Content:		
		<b>Course Content:</b>	
<b>Week</b>	<b>Theoretical</b>	<b>Practice</b>	
<b>1</b>	Explanation of objective and content of the lecture		

<b>2</b>	Ethanol production from different carbohydrate sources	
<b>3</b>	Distillation	
<b>4</b>	Raki, gin, cognac and vodka production	
<b>5</b>	Whiskey, rum and tequila production	
<b>6</b>	Whiskey, rum and tequila production	
<b>7</b>	Liqueur production	
<b>8</b>	Wine production	
<b>9</b>	Champagne and cider production	
<b>10</b>	Beer production	
<b>11</b>	Beer production	
<b>12</b>	Microbiota of grape and wine	
<b>13</b>	Spoilage of wine	
<b>14</b>	Spoilage of wine	

<b>22</b>	Textbooks, References and/or Other Materials:	Kılıç O. 1996. Alcoholic Beverages Technology. Uludag University Edition, Bursa
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<b>23</b>	Assesment	
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TERM LEARNING ACTIVITIES	NUMBER	WEIGHT
Midterm Exam	1	25.00
Quiz	1	15.00
Home work-project	0	0.00
Final Exam	1	60.00
Total	3	100.00
Contribution of Term (Year) Learning Activities to Success Grade		40.00
Contribution of Final Exam to Success Grade		60.00
Total		100.00
Measurement and Evaluation Techniques Used in the Course		

<b>24</b>	<b>ECTS / WORK LOAD TABLE</b>
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Activites	Number	Duration (hour)	Total Work Load (hour)
Theoretical	14	2.00	28.00
Practicals/Labs	14	2.00	28.00
Self study and preperation	14	0.50	7.00
Homeworks	1	5.00	5.00
Projects	0	0.00	0.00
Field Studies	0	0.00	0.00
Midterm exams	1	10.00	10.00
Others	0	0.00	0.00
Final Exams	1	15.00	15.00
Total Work Load			103.00
Total work load/ 30 hr			3.10
ECTS Credit of the Course			3.00

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	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
<b>LO: Learning Objectives    PQ: Program Qualifications</b>																
<b>Contribution Level:</b>	<b>1 very low</b>			<b>2 low</b>			<b>3 Medium</b>			<b>4 High</b>			<b>5 Very High</b>			