

ALCOHOLIC BEVERAGES TECHNOLOGY

1	Course Title:	ALCOHOLIC BEVERAGES TECHNOLOGY
2	Course Code:	GSD4222
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:	
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:	
	Course Content:	
Week	Theoretical	Practice
1	Explanation of objective and content of the lecture	

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

22	Textbooks, References and/or Other Materials:	Kılıç O. 1996. Alcoholic Beverages Technology. Uludag University Edition, Bursa
23	Assesment	

TERM LEARNING ACTIVITIES	NUMBER	WEIGHT		
Midterm Exam	1	25.00		
Quiz	1	15.00		
Activites		Number	Duration (hour)	Total Work Load (hour)
Theoretical	3	100.00	2.00	28.00
Practicals/Labs		14	2.00	28.00
Self study and preparation		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
LO: Learning Objectives PQ: Program Qualifications																

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