

**1. General information****Course:** SENSORY ANALYSIS II**Type:** CORE COURSE**Degree:** 400 - UNDERGRADUATE DEGREE PROGRAMME IN OENOLOGY**Center:** 107 - E.T.S. OF AGRICULTURAL ENGINEERS OF C. REAL**Year:** 4**Main language:** Spanish**Use of additional languages:****Web site:****Code:** 58530**ECTS credits:** 6**Academic year:** 2022-23**Group(s):** 20**Duration:** First semester**Second language:** English**English Friendly:** Y**Bilingual:** N

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**2. Pre-Requisites**

This course has no prerequisites but it is recommended to have taken Oenological Chemistry and Oenological Technology. The most logical is that the student should have already taken Sensory Analysis I before taking this course.

**3. Justification in the curriculum, relation to other subjects and to the profession**

The aim of this course is that students to be able to evaluate sensory quality throughout the development of the entire winemaking process, from the control of vineyard maturity to the sensory characterization of the products produced, paying attention to the changes in sensory characteristics that each of the new processes, materials and technologies involved in each of the stages of winemaking can produce. To use sensory analysis as a tool for quality control of the different wine products and to teach the consumer to choose the best wines according to the product-food to be consumed.

**4. Degree competences achieved in this course****Course competences**

Code	Description
CB02	Apply their knowledge to their job or vocation in a professional manner and show that they have the competences to construct and justify arguments and solve problems within their subject area.
CB04	Transmit information, ideas, problems and solutions for both specialist and non-specialist audiences.
CE05	
CE08	
CG01	
CG04	Work autonomously with responsibility and initiative, as well as in teams in a collaborative way and with shared responsibility.
CT03	Use correct oral and written communication.
CT04	

**5. Objectives or Learning Outcomes****Course learning outcomes**

Description

**Additional outcomes****6. Units / Contents**

**Unit 1:** Descriptive, olfactory, gustatory and visual sensory analysis. Sensory attributes related to each type of wine, with its geographical origin, variety or vintage.

**Unit 2:** Sensory analysis of grapes, determination of ripeness.

**Unit 3:** Sensory evolution of the wine, perception of its future quality.

**Unit 4:** Main sensory defects of wine.

**Unit 5:** Wine pairing

**Unit 6:** Practices in the tasting room

**Unit 6.1** Tasting of white wines. Tasting of rosé wines. Tasting of red wines. Tasting of sparkling wines. Tasting of special wines (fortified wines, others).

7. Activities, Units/Modules and Methodology							
Training Activity	Methodology	Related Competences (only degrees before RD 822/2021)	ECTS	Hours	As	Com	Description
Class Attendance (theory) [ON-SITE]	Lectures	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	1.28	32	Y	N	
Laboratory practice or sessions [ON-SITE]	Practical or hands-on activities	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	0.6	15	Y	Y	
Workshops or seminars [ON-SITE]	Problem solving and exercises	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	0.24	6	Y	N	
Group tutoring sessions [ON-SITE]	Group tutoring sessions	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	0.16	4	N	-	
Final test [ON-SITE]	Self-study	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	0.12	3	Y	Y	
Practicum and practical activities report writing or preparation [OFF-SITE]	Self-study	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	0.6	15	Y	Y	
Study and Exam Preparation [OFF-SITE]	Self-study	CB02 CB04 CE05 CE08 CG01 CG04 CT03 CT04	3	75	N	-	
Total:			6	150			
Total credits of in-class work: 2.4				Total class time hours: 60			
Total credits of out of class work: 3.6				Total hours of out of class work: 90			

As: Assessable training activity

Com: Training activity of compulsory overcoming (It will be essential to overcome both continuous and non-continuous assessment).

8. Evaluation criteria and Grading System			
Evaluation System	Continuous assessment	Non-continuous evaluation*	Description
Theoretical exam	70.00%	70.00%	
Laboratory sessions	30.00%	30.00%	
<b>Total:</b>	<b>100.00%</b>	<b>100.00%</b>	

According to art. 4 of the UCLM Student Evaluation Regulations, it must be provided to students who cannot regularly attend face-to-face training activities the passing of the subject, having the right (art. 12.2) to be globally graded, in 2 annual calls per subject, an ordinary and an extraordinary one (evaluating 100% of the competences).

#### Evaluation criteria for the final exam:

##### Continuous assessment:

Students will take a written test in which the evaluations indicated above will be taken into account, 70% theory and 30% practice (reports-workshops-seminars).

Being necessary to pass the course a minimum grade equal or higher than 4/10 in each of the parts and a grade equal or higher than 5/10 applying the percentages. If necessary, the practical part can be recovered by means of a written test consisting of questions on sensory tests and interpretation of results.

##### Non-continuous evaluation:

In this case, the results of the written test (70% theory) and the practical test (30%) will be taken into account. Being necessary to pass the course a minimum grade equal or superior to 4/10 in each of the parts and a grade equal or superior to 5/10 applying the percentages. If necessary, the practical part can be recovered by means of a written test consisting of questions on sensory tests and interpretation of results.

#### Specifications for the resit/retake exam:

It will consist of a written test (70% theory) and 30% the result of the practices (reports-workshops-seminars). In order to pass the course a minimum grade equal to or higher than 4/10 in each of the parts and a grade equal to or higher than 5/10 applying the percentages is required. If necessary, the practical part can be recovered by means of a written test consisting of questions on sensory tests and interpretation of results.

#### Specifications for the second resit / retake exam:

It will consist of a written test (70% theory) and the result of the practices (30%). Being necessary to pass the course a minimum grade equal to or higher than 4/10 in each of the parts and a grade equal to or higher than 5/10 applying the percentages. If necessary, the practical part can be recovered by means of a written test consisting of questions about sensory tests and interpretation of results.

9. Assignments, course calendar and important dates	
Not related to the syllabus/contents	
Hours	hours
Class Attendance (theory) [PRESENCIAL][Lectures]	32
Laboratory practice or sessions [PRESENCIAL][Practical or hands-on activities]	15
Workshops or seminars [PRESENCIAL][Problem solving and exercises]	6
Group tutoring sessions [PRESENCIAL][Group tutoring sessions]	4
Final test [PRESENCIAL][Self-study]	3
Practicum and practical activities report writing or preparation [AUTÓNOMA][Self-study]	15
Study and Exam Preparation [AUTÓNOMA][Self-study]	75
Global activity	
Activities	hours
Class Attendance (theory) [PRESENCIAL][Lectures]	32
Group tutoring sessions [PRESENCIAL][Group tutoring sessions]	4
Practicum and practical activities report writing or preparation [AUTÓNOMA][Self-study]	15
Laboratory practice or sessions [PRESENCIAL][Practical or hands-on activities]	15

Final test [PRESENCIAL][Self-study]	3
Study and Exam Preparation [AUTÓNOMA][Self-study]	75
Workshops or seminars [PRESENCIAL][Problem solving and exercises]	6
<b>Total horas:</b>	<b>150</b>

10. Bibliography and Sources						
Author(s)	Title/Link	Publishing house	Citv	ISBN	Year	Description
Ronald S. Jackson	Análisis sensorial de vinos: manual para profesionales (Spanish Edition)	Acribia		ISBN-10: 8420011274	2009	
Laura Garcilazo	ABC del Vino - Cata de vinos y maridaje (Spanish Edition)				2020	
XAVIER AYALA	Cuaderno práctico de maridaje (PRÁCTICA) (Spanish Edition)	RBA			2020	
Ronald S. Jackson	Wine Science, Fourth Edition: Principles and Applications (Food Science and Technology) 4th Edition	AP		ISBN-10: 012379076X	2014	
Eder, R	Defectos del vino. Reconocimiento. Prevención. Tratamiento.	Ed. Acribia S.A.			2006	
Andrew Reynolds	Managing Wine Quality. Viticulture and Wine Quality	y Woodhead Publishing			2010	
Peynaud, E., Blouin, J.	El gusto del vino (2ª edición)	Mundi Prensa			2002	
Gustavo Adolfo Cordero-Bueso	ANÁLISIS SENSORIAL DE LOS ALIMENTOS	Antonio Madrid vicente			2017	
Del Castillo, F.	Organización de la cata y vocabulario específico del catador de vinos.	Agrícola Española			2005	