



1. General information

Course: FOOD SAFETY IN THE WINE INDUSTRY**Type:** CORE COURSE**Degree:** 400 - UNDERGRADUATE DEGREE PROGRAMME IN OENOLOGY**Center:** 107 - E.T.S. OF AGRICULTURAL ENGINEERS OF C. REAL**Year:** 3**Main language:** Spanish**Use of additional languages:****Web site:****Code:** 58529**ECTS credits:** 6**Academic year:** 2023-24**Group(s):** 20**Duration:** C2**Second language:****English Friendly:** Y**Bilingual:** N**Lecturer:** MARÍA ELENA ALAÑÓN PARDO - Group(s): 20

Building/Office	Department	Phone number	Email	Office hours
San Isidro Labrador/320	Q. ANALÍTICA Y TGIA. ALIMENTOS		MariaElena.Alanon@uclm.es	Monday from 10.00 to 13.00 am Thursday from 9.00 to 12.00 am

Lecturer: JOSÉ PÉREZ NAVARRO - Group(s): 20

Building/Office	Department	Phone number	Email	Office hours
San Isidro Labrador/302	Q. ANALÍTICA Y TGIA. ALIMENTOS		Jose.PNavarro@uclm.es	Tuesday, Wednesday and Thursday from 9.00 to 11.00 am

2. Pre-Requisites

It is recommended to previously take the subjects of Oenological Technology and Enology I in order to have acquired the basic knowledge regarding the operation of a winery and the stages of the vinification process in order to be able to apply the knowledge related to safety in the wine industry.

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

This subject is fundamental to face the requirements on quality and food safety that must be assumed in any industry of the oenological sector, to know the dangers associated with the product and to implement the quality assurance systems and the legislation in force.

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.
CB03	Be able to gather and process relevant information (usually within their subject area) to give opinions, including reflections on relevant social, scientific or ethical issues.
CB04	Transmit information, ideas, problems and solutions for both specialist and non-specialist audiences.
CB05	Have developed the necessary learning abilities to carry on studying autonomously
CE04	Organize production based on market demands and technical, economic and legal possibilities, collaborating in decisions that affect vineyard management, harvesting and transport of the harvest to the winery.
CE08	Ability to carry out or supervise routine or specific analytical, microbiological and sensory control in the vineyard and winery and apply it to the control of raw materials, enological products, intermediate products and final products throughout the entire production process.
CE09	Manage and control the quality of wine and derived products in the production chain, especially at critical points, as well as control and training of workers and hygienic-sanitary and safety conditions in the workplace according to safety requirements food in a wine company.
CE10	Monitor compliance, within the company, with all the legal provisions in force that regulate the production, circulation, labeling and commercialization of wine products, derivatives and related, as well as the norms of production management, prices and markets.
CG01	Develop motivation for quality, the ability to adapt to new situations and creativity.
CG02	Manage complex technical or professional projects. Solve complex problems effectively in the field of Enology.
CG04	Work autonomously with responsibility and initiative, as well as in teams in a collaborative way and with shared responsibility.
CT02	Know and apply Information and Communication Technologies (ICT).
CT04	Know the ethical commitment and professional deontology.

5. Objectives or Learning Outcomes

Course learning outcomes

Description

Being able to carry out a sanitation plan in an industry in the oenological sector, and carry it out.

To know all those biological and non-biological hazards that can affect the vine and wine and have the ability to prevent their formation or contamination.

To acquire the necessary knowledge to apply a quality management plan in the oenological industry.

6. Units / Contents

Unit 1: Introduction to safety in production, processing, sale and consumption.

Unit 2: Microbiological spoilage of wine.

Unit 3: Pollutants of biological origin.

Unit 4: Chemical pollutants in wine.

Unit 5: Allergens control.

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 CB03 CB04 CB05 CE04 CE08 CE09 CE10 CG01 CG02 CG04 CT02 CT04	1.48	37	N	-	Lecture and guided discussion of theoretical content and problem solving. The teaching material will be available on the Virtual Campus. Student participation in the classes will be encouraged.
Class Attendance (practical) [ON-SITE]	Practical or hands-on activities	CB02 CB03 CB04 CB05 CE08 CE09 CG02 CG04	0.4	10	Y	Y	Guided practice in the laboratory. The knowledge and competences acquired during this training activity will be assessed by means of questionnaires.
Problem solving and/or case studies [ON-SITE]	Guided or supervised work	CB02 CB03 CB04 CB05 CE04 CE08 CE09 CE10 CG01 CG02 CG04	0.24	6	Y	N	Tutorial work on problem solving and/or case studies.
Group tutoring sessions [ON-SITE]	Guided or supervised work	CB02 CB04 CG01	0.16	4	N	-	Group tutorials.
Writing of reports or projects [OFF-SITE]	Self-study	CB02 CB03 CB04 CB05 CE08 CE09 CG04	0.64	16	Y	Y	Elaboration of a practical report where the work carried out in the laboratory is reported and the results obtained are discussed. This training activity will be compulsory for all students regardless of whether they have done the practical work in the laboratory or not.
Study and Exam Preparation [OFF-SITE]	Self-study	CB02 CB03 CB04 CE08 CE09 CG04	2.96	74	N	-	Independent and autonomous work of the student.
Final test [ON-SITE]	Assessment tests	CB02 CB03 CB04 CB05 CE09	0.12	3	Y	Y	The competences and knowledge acquired by the student during the course will be evaluated by means of a written test in official exams.
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
Assessment of problem solving and/or case studies	10.00%	10.00%	Resolution of problems or practical cases which will be assigned by the teacher.
Final test	70.00%	70.00%	Assessment test consisting of evaluating the knowledge acquired by the students during the course.
Practicum and practical activities reports assessment	10.00%	10.00%	Preparation of a practical report on the work carried out in the laboratory and a discussion of the results in a clear and precise manner.
Laboratory sessions	10.00%	10.00%	Evaluation of the knowledge and skills acquired in the laboratory by means of a questionnaire.
Total:	100.00%	100.00%	

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:

For continuous assessment, the completion and/or delivery of all assessable training activities will be proposed within a reasonable period of time and sufficiently separated from each other, which will be set by the lecturer. The mark required for each of the compulsory and assessable training activities must reach a minimum of 40% of the grade for that activity. In order to pass the subject, a minimum mark of 50% of the overall mark will be required, after applying the percentages corresponding to each of the evaluable training activities.

Non-continuous evaluation:

Any student with difficulties in following the proposed development of the subject may change to the non-continuous assessment modality provided that he/she has not participated during the period of classes in assessable activities that together account for at least 50% of the total assessment of the subject. In this case, it will be an essential requirement to deliver the compulsory and assessable training activities before taking the final exam in the ordinary exam session. The mark required in each of the compulsory and assessable training activities must reach a minimum of 40% of the grade for that activity. In order to pass the course, a minimum mark of 50% of the overall mark will be required, after applying the percentages corresponding to each of the assessable

training activities.

Specifications for the resit/retake exam:

A final test will be carried out to assess all the competences to be acquired by the student, with theoretical and practical contents of the subject.

For the rest of the evaluable activities in which the student has obtained a minimum score of 40% of the grade, they will not be re-evaluated in the extraordinary exam, maintaining the grade of each activity. In order to pass the subject, a minimum score of 50% of the overall mark will be required, after applying the percentages corresponding to each of the evaluable training activities.

Specifications for the second resit / retake exam:

A final exam will be held in which all the competences to be acquired by the student will be assessed, with both theoretical and practical contents of the subject, including all the assessable activities.

9. Assignments, course calendar and important dates	
Not related to the syllabus/contents	
Hours	hours
Class Attendance (theory) [PRESENCIAL][Lectures]	37
Class Attendance (practical) [PRESENCIAL][Practical or hands-on activities]	10
Problem solving and/or case studies [PRESENCIAL][Guided or supervised work]	6
Group tutoring sessions [PRESENCIAL][Guided or supervised work]	4
Writing of reports or projects [AUTÓNOMA][Self-study]	16
Study and Exam Preparation [AUTÓNOMA][Self-study]	74
Final test [PRESENCIAL][Assessment tests]	3
Global activity	
Activities	hours
Writing of reports or projects [AUTÓNOMA][Self-study]	16
Final test [PRESENCIAL][Assessment tests]	3
Class Attendance (theory) [PRESENCIAL][Lectures]	37
Class Attendance (practical) [PRESENCIAL][Practical or hands-on activities]	10
Study and Exam Preparation [AUTÓNOMA][Self-study]	74
Group tutoring sessions [PRESENCIAL][Guided or supervised work]	4
Problem solving and/or case studies [PRESENCIAL][Guided or supervised work]	6
Total horas: 150	

10. Bibliography and Sources						
Author(s)	Title/Link	Publishing house	Citv	ISBN	Year	Description
Camean, Ana M ^a y Repetto, Manuel	Toxicología alimentaria	Díaz de Santos	España	84-7978-727-9	2006	
Fleet G.H.	Wine microbiology and biotechnology	Harwood Academic Publishers	Suiza	3-7186-5132-7	1993	
Boulton, R.B. y col.	Principles and Practices of Winemaking	The Chapman & Hall Enology Library	New York	0-412-06411-1	1996	
Hidalgo Togores, José	Tratado de Enología	Mundi-Prensa		978-84-8476-752-7	2018	
Waterhouse, A.L et al.	Understanding Wine Chemistry	Wiley		978-1-118-62780-8	2016	
Hyginov	Elaboracion de vinos: seguridad, calidad, metodos : introduc	Acribia		84-200-0928-8	2000	