

UNIVERSIDAD DE CASTILLA - LA MANCHA

GUÍA DOCENTE

1. General information

Course: SP Type: CC	IRITS AND OTHER ALCOHOLIC E DRE COURSE	S ECTS (Code: 58533 credits: 6					
Degree: 40	0 - UNDERGRADUATE DEGREE	PROGRAM	ME IN OENOLOGY Academ	Academic year: 2023-24				
Center: 10	7 - E.T.S. OF AGRICULTURAL EN	GINEERS C	FC.REAL Gr	Group(s): 20				
Year: 4			Du	Duration: C2				
Main language: Sp	anish	guage:						
Use of additional languages:		English Friendly: Y						
Web site:			Bilingual: N					
Lecturer: MARÍA ELENA ALAÑÓN PARDO - Group(s): 20								
Building/Office	Department	Phone number	Email	Office hours				
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2. Pre-Requisites

Not established

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

Not established

4. Degree competence	es 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.
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.
CE12	Ability to control and organize the production, management and marketing processes of different types of special wines, grape juices, mistelas, wine aperitifs, vinegars and other derivatives of musts, wine and related products.
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.
СТ03	Use correct oral and written communication.
CT04	Know the ethical commitment and professional deontology.

5. Objectives or Learning Outcomes

Course learning outcomes

Description

To acquire basic knowledge of beer production processes.

To acquire the necessary knowledge to make aromatised wines.

To learn about the production process and the features of the main wine distillates.

To know the elaboration process and the main features of some important distillates that have other raw materials than grapes.

6. Units / Contents

Unit 1: Wine distillates

- Unit 2: Rectified alcohols, distillates and spirits
- Unit 3: Aromatised wines: vermouths and wine appetizers
- Unit 4: Other wine-based beverages
- Unit 5: Whisky
- Unit 6: Rum
- Unit 7: Brandy
- Unit 8: Tequila
- Unit 9: Vodka and Gin
- Unit 10: Spirits
- Unit 11: Beer

7. Activities, Units/Modules and M	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 CE08 CE09 CE10 CE12 CG01 CG02 CG04 CT03 CT04	1.28	32	N	-	Lecture and guided discussion of the theoretical contents. 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	CB04 CE08 CE09 CG02 CG04 CT03	0.6	15	N	-	Guided practice in the laboratory.
Problem solving and/or case studies [ON-SITE]	Guided or supervised work	CB04 CG01 CG02 CG04 CT03	0.24	6	Y	Y	The development of a tutored project, on a case proposed by the teacher, with an explanatory presentation in order to acquire transversal skills.
Group tutoring sessions [ON-SITE]	Guided or supervised work	CB02 CB04 CG01 CG02 CT03	0.16	4	N	-	Group tutorials
Writing of reports or projects [OFF- SITE]	Self-study	CB02 CB04 CE08 CE09 CG02 CG04 CT04	0.64	16	Y	Y	Preparation of a practical report in which the work carried out in the laboratory is reported and a questionnaire is answered in which a discussion of the results must be carried out.
Study and Exam Preparation [OFF- SITE]	Self-study	CB02 CB04 CE08 CG04 CT03	2.96	74	N	-	Independent and autonomous work of the student.
Final test [ON-SITE]	Assessment tests		0.12	3	Y	Y	The theoretical knowledge acquired during the course will be assessed by means of a final test in official examinations.
Total:				150			
Total credits of in-class work: 2.4				Total class time hours: 60			
I OTAL CREDITS OF OUT OF CLASS WORK: 3.6							Total nours 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			
Practicum and practical activities reports assessment	15.00%	15.00%	The practical knowledge acquired in the laboratory will be assessed through the completion of a practical report and proposed questionnaires.			
Oral presentations assessment	15.00%	15.00%	The development of a topic proposed by the teacher will be carried out and must be presented orally.			
Final test	70.00%	70.00%	Assessment test consisting of evaluating the knowledge acquired by the student during the course.			
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 teacher. The minimum 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 assessable 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 submit the presentation of a topic proposed by the lecturer as well as the practical report prior to the final exam. The minimum mark required for each of the evaluable training activities will be 40% of the grade for that activity.

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 course, a minimum score of 50% of the overall score will be required, after applying the percentages corresponding to each of the evaluable training activities.

Specifications for the second resit / retake exam:

There will be a final exam in which all the competences to be acquired by the student will be assessed, with both theoretical and practical contents developed in the training activities of the subject.

9. Assignments, course calendar and important dates	
Not related to the syllabus/contents	
Hours	hours
Class Attendance (theory) [PRESENCIAL][Lectures]	32
Class Attendance (practical) [PRESENCIAL][Practical or hands-on activities]	15
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
Group tutoring sessions [PRESENCIAL][Guided or supervised work]	4
Study and Exam Preparation [AUTÓNOMA][Self-study]	74
Final test [PRESENCIAL][Assessment tests]	3
Problem solving and/or case studies [PRESENCIAL][Guided or supervised work]	6
Class Attendance (practical) [PRESENCIAL][Practical or hands-on activities]	15
Writing of reports or projects [AUTÓNOMA][Self-study]	16
Class Attendance (theory) [PRESENCIAL][Lectures]	32
	Total horas: 150

10. Bibliography and Sources								
Author(s)	Title/Link	Publishing house	Citv	ISBN	Year	Description		
Varnam, Alan H.	Bebidas : tecnología, química y microbiología	Acribia		84-200-0826-5	1996			
Hornsey, lan S.	Elaboración de cerveza : microbiología, bioquímica y tecnol	Acribia		84-200-0967-9	2002			
Madrid, A.	Elaboración de bebidas alcohólicas de alta graduación	AMV ediciones		978-84-941980-6-9	2014			