# AYDIN ADNAN MENDERES UNIVERSITY
# COURSE INFORMATION FORM

| Course Title | | Wine Science | | | | | | |
|---|---|---|---|---|---|---|---|---|
| Course Code | | İKM210 | | Couse Level | | Short Cycle (Associate's Degree) | | |
| ECTS Credit | 3 | Workload | 75 *(Hours)* | Theory | 2 | Practice | 0 | Laboratory | 0 |
| Objectives of the Course | | This course provides basic information about wine, its history, grapes, viticulture and wine production. It is aimed to introduce important wine producing regions and local wines in the world. It is aimed to teach different wine types, food and wine harmony and matching. | | | | | | |
| Course Content | | Basic information about wine, grape varieties, wine production regions, wine food harmony | | | | | | |
| Work Placement | | N/A | | | | | | |
| Planned Learning Activities and Teaching Methods | | | Explanation (Presentation), Discussion, Individual Study | | | | | |
| Name of Lecturer(s) | | | | | | | | |

## Assessment Methods and Criteria

| Method | Quantity | Percentage (%) |
|---|---|---|
| Midterm Examination | 1 | 40 |
| Final Examination | 1 | 70 |

## Recommended or Required Reading

| 1 | Her Yönüyle Şarap - Barbara NOWAK |
|---|---|

| Week | Weekly Detailed Course Contents | |
|---|---|---|
| 1 | Theoretical | Introduction to wine science |
| 2 | Theoretical | History of wine |
| 3 | Theoretical | Viticulture |
| 4 | Theoretical | Productivity of wine |
| 5 | Theoretical | Wine tasting |
| 6 | Theoretical | Wine producing regions of the world, wine culture |
| 7 | Theoretical | Wine producing regions of the world, wine culture |
| 8 | Intermediate Exam | Midterm Exam |
| 9 | Theoretical | The wine used in the construction of White Grape Varieties and Production Zones, White Wines |
| 10 | Theoretical | The wine used in the construction of White Grape Varieties and Production Zones, White Wines |
| 11 | Theoretical | The wine used in the construction of Red Grape Varieties and Production Zones, Red Wines |
| 12 | Theoretical | The wine used in the construction of Red Grape Varieties and Production Zones, Red Wines |
| 13 | Theoretical | Wine and food harmony |
| 14 | Theoretical | Sparkling wines |
| 15 | Theoretical | Other wine styles |

## Workload Calculation

| Activity | Quantity | Preparation | Duration | Total Workload |
|---|---|---|---|---|
| Lecture - Theory | 14 | 1 | 2 | 42 |
| Assignment | 3 | 2 | 3 | 15 |
| Midterm Examination | 1 | 8 | 1 | 9 |
| Final Examination | 1 | 8 | 1 | 9 |
| | | | Total Workload (Hours) | 75 |
| | | | [Total Workload (Hours) / 25*] = **ECTS** | 3 |
| *25 hour workload is accepted as 1 ECTS | | | | |

## Learning Outcomes

| 1 | |
|---|---|
| 2 | |

| 3 | |
|---|---|
| 4 | |
| 5 | |

## Programme Outcomes *(Tourism and Hotel Management)*

| 1 | To know the concept of tourism management well and to adapt the areas of economy, accounting, finance, management, marketing, human resources to the tourism sector. |
|---|---|
| 2 | To have knowledge of the tourism sector and the accommodation, food and beverage, travel, transportation, entertainment and other businesses that constitute the sub-industry of tourism. |
| 3 | To have knowledge about the coordination and integration of sub-industries of the tourism sector. To adsorb the communication and coordination between hotel departments. |
| 4 | To follow the developments in the tourism sector and to renew himself/herself. |
| 5 | To know the legislation about the structure and operation of the tourism sector. To have knowledge about the legal regulations regarding tourism businesses and tourism types. |
| 6 | To have detailed information about accommodation businesses and to learn the basic areas of hotel management (front office, housekeeping, food and beverage services, entertainment services). |
| 7 | To be able to communicate with guests in written and verbal and to have the power of persuasion. To have knowledge about sales and marketing and to have the ability to persuade. |
| 8 | To have basic computer knowledge and ability to use related programs. To have knowledge about software used in the hospitality industry. |
| 9 | To learn about Atatürk's principles and reforms. To have knowledge about history and geography. To have enough knowledge about the geography of Turkey and world tourism. |
| 10 | To have sufficient degree knowledge of English (reading, writing, listening and speaking). To be able to communicate with guests in English (written and verbal). |
| 11 | To have detailed information about occupational health and safety. To know well the legislation determined within the scope of occupational health and safety and to follow the developments. |
| 12 | To be able to produce ideas about the solution of business or guest problems and apply them. |
| 13 | To adopt the company she/he works, to fulfill his responsibilities and to be prone to teamwork. To fulfill the requirements of the department she/he works. To act in accordance with the hierarchical order of tourism businesses. |

## Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

| | L1 |
|---|---|
| P1 | 5 |
| P2 | 5 |
| P3 | 5 |
| P4 | 5 |