



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

|                                                  |   |                                                                                                                                                                                                                                                                                 |            |                                                          |   |                                  |   |            |   |
|--------------------------------------------------|---|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------------------|---|----------------------------------|---|------------|---|
| Course Title                                     |   | Wine Science                                                                                                                                                                                                                                                                    |            |                                                          |   |                                  |   |            |   |
| Course Code                                      |   | İKM210                                                                                                                                                                                                                                                                          |            | Course 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 (Cooking)**

|    |                                                                                 |
|----|---------------------------------------------------------------------------------|
| 1  | An ability to use theoretical knowledge in practice                             |
| 2  | Ability to work in teams, including interdisciplinary                           |
| 3  | An ability to manage a process to meet requirements                             |
| 4  | An ability to identify and solve problems in professional practice              |
| 5  | Awareness of professional ethics and responsibility                             |
| 6  | Awareness of the necessity of lifelong learning and the ability to realize this |
| 7  | Ability to have knowledge about sectoral problems                               |
| 8  | An ability to understand and apply professional legal regulations               |
| 9  | Ability to communicate effectively                                              |
| 10 | Ability to use communication tools and other professional tools and techniques  |
| 11 | An ability to plan and implement professional processes                         |
| 12 | Ability to communicate in a foreign language                                    |
| 13 | Professional self-confidence skills                                             |
| 14 | Entrepreneurship skills                                                         |
| 15 | Ability to understand and apply social and social responsibilities              |

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

|    |    |
|----|----|
|    | L1 |
| P1 | 5  |

