



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
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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 (Catering Services)

1	Genel turizm ve yiyecek içecek sektörü ile ilgili temel kavramları tanımlar.
2	Yiyecek içecek İşletmeciliği alanındaki yasal düzenlemeler, mesleki standartlarını, işletmelerin etkilendiği iç ve dış çevresel faktörleri bilir.
3	Yiyecek içecek ve ikram hizmetlerinin verildiği işletmelerin organizasyon yapısını ve işleyişini bilir ve uyum sağlar.
4	...
5	...
6	...
7	...
8	...
9	...
10	...
11	...
12	...
13	...

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

	L1	L2	L3	L4	L5
P1	5	5	5	5	5
P2	5	5	5	5	5
P3	5	5	5	5	5
P4	5	5	5	5	5
P5	5	5	5	5	5

