

SPECIFIC VITICULTURE-OENOLOGY

1. GENERAL

SCHOOL	AGRICULTURAL SCIENCES		
DEPARTMENT	AGRICULTURE		
LEVEL OF COURSE	UNDERGRADUATE		
COURSE CODE	AGR 708	SEMESTER OF STUDIES	7 th
COURSE TITLE	Advanced Viticulture		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	TEACHING HOURS PER WEEK	ECTS CREDITS	
Lectures	3		
Laboratory exercises	2		
Total	5	5	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	specialised general knowledge, skills development		
PREREQUISITE COURSES:	Typically, there are not prerequisite courses.		
TEACHING AND ASSESSMENT LANGUAGE:	Greek. teaching may be however performed in English in case foreign students attend the course.		
THE COURSE IS OFFERED TO ERASMUS STUDENTS	Yes		
COURSE WEBPAGE (URL)			

2. LEARNING OUTCOMES

<p>Learning outcomes <i>The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.</i></p> <p><i>Consult Appendix A</i></p> <ul style="list-style-type: none"> • <i>Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area</i> • <i>Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B</i> • <i>Guidelines for writing Learning Outcomes</i>
<p>After successful completion of the course students will be able to:</p> <ul style="list-style-type: none"> • To organize viticultural nurseries and apply techniques to produce simple rootstocks and rootstocks of grafted vine plants.

- To deal with the chemical composition of grapes: Sugars. Organic acids. Phenolic compounds. Volatile compounds. Alcoholic degree. Nutritional value.
- To deal with quality characteristics of table varieties, winemaking and raisin varieties and the harvesting technologies.
- To organize programs offering certified viticultural products and to direct groups of producers.

General Abilities

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology
Adapting to new situations
Decision-making
Working independently
Team work
Working in an international environment
Working in an interdisciplinary environment
Production of new research ideas

Project planning and management
Respect for difference and multiculturalism
Respect for the natural environment
Showing social, professional and ethical responsibility and sensitivity to gender issues
Criticism and self-criticism
Production of free, creative and inductive thinking

by the end of this course the students will, furthermore, have developed the following general abilities (from the list above):

Search for, analysis and synthesis of data and information, with the use of the necessary technology
Adapting to new situations
Decision-making
Working independently
Production of free, creative and inductive thinking
Respect for the natural environment

3. SYLLABUS

The grape as a raw material for wine products (chemical composition, ripening process, factors affecting ripening and quality-terroir, technological maturity, determination of harvest time).

Chemical composition of grape: Sugars. Organic acids. Phenolic compounds. Volatile compounds. Alcoholic degree. Nutritional value.

Quality characteristics of winemaking varieties and harvesting techniques.

Quality characteristics of raisin varieties and harvesting techniques.

Raisin quality characteristics.

Quality characters of table varieties and harvesting techniques. Quality characters of table grapes.

Drying grapes (Stages of drying, Speed of drying, factors affecting the speed of drying, Alkaline solutions, determination of the appropriate harvest time.

Determination of harvest time, Harvesting process, Dryers, productive types of raisins, Storage).

Industrial processing of raisins (pre-washing, Sulfurization, Washing, Humidity regulation, Cleaning and sorting, Polishing, Destemming, Packaging).

Production of Natural Sultana Raisin

Corinthian Raisin Technology (Effect of the degree of ripeness on the quality of the raisin, Harvesting process, Dryers,

Collection and Storage of the Raisin

Industrial Processing of Corinthian Raisins (Agglomerate removal, Smelting and sorting, Washing, De-stemming,

Varieties of winemaking. Legislative classification of Greek wines.

Methodology and harvesting techniques of wine-making varieties.

Winemaking technologies and winemaking products.

. The grape as raw material in relation to the quality of the wines

4. TEACHING AND LEARNING METHODS - EVALUATION

<p>TEACHING METHOD <i>Face-to-face, Distance learning, etc.</i></p>	Lectures in the class and in the laboratory (face to face)	
<p>USE OF INFORMATION AND COMMUNICATION TECHNOLOGIES <i>Use of ICT in teaching, laboratory education, communication with students</i></p>	Use of Information and Communication Technologies (ICTs) (e.g. PowerPoint) in teaching. Direct communication with the students (face to face and by e-mail), Support of the learning process and uploading of the educational material to the electronic platform (e-class): https://eclass.upatras.gr	
<p>TEACHING METHODS <i>The manner and methods of teaching are described in detail. Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i></p> <p><i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i></p>	Activity	Semester workload
	Lectures (3 conduct hours per week x 13 weeks)	39
	Laboratory practice, fieldwork (2 conduct hours per week x 6 weeks)	12
	Writing short reports on laboratory exercises	12
	Total examinations x 2 conduct hours each)	2

	Hours for private study of the student and preparation for mid-term or/and final examination / Final examination	60
	Total number of hours for the Course (25 hours of work-load per ECTS credit)	125 hours (total student work-load)
<p>STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>1. Optionally, two mid-term examinations with the final examination grade to be the mean mark. It is mandatory to obtain pass grade (≥ 5) in each examination.</p> <p>2. Written examination after the end of the semester. Minimum passing grade: 5.</p> <p>Evaluation of theoretical part (50%) Written examination. It is mandatory to obtain pass grade (≥ 5).</p> <p>Evaluation of the laboratory work (50%) Written examination. It is mandatory to obtain pass grade (≥ 5).</p>	

5. RECOMMENDED LITERATURE

- Ι. Βαγιάνος, ΠΡΑΚΤΙΚΗ ΑΜΠΕΛΟΥΡΓΙΑ-ΟΙΝΟΛΟΓΙΑ, Εκδόσεις Ψύχαλος, 1986.
- Ν. Α. , Νικολάου, ΑΜΠΕΛΟΥΡΓΙΑ, Εκδόσεις Σύγχρονη Παιδεία, 2008.
- Σταυρακάκης, Μ.Ν. 2010 . Αμπελογραφία
- Τσακίρης, Α., ΑΜΠΕΛΟΥΡΓΙΑ ΓΙΑ ΚΡΑΣΙΑ ΠΟΙΟΤΗΤΑΣ, Εκδόσεις Ψύχαλος, 2016.