

CURRICULA

Year of study: 1 (2021/2022)

No	Subject	Formative category*	Code	1st Semester (14 weeks)						2nd Semester (14 weeks)					
				No. hours/ week						No. hours/ week					
				C	S	PW	P	Cr	VF	C	S	PW	P	Cr.	VF
1	Beverage technology from grape juice and wine 1	AK	0212010101	2	-	2	-	6	E	-	-	-	-	-	-
2	Raw materials used in obtaining special wines and derived prod.	CP	0212010103	1	-	2	-	5	E	-	-	-	-	-	-
3	Wine chemistry 1	AK	0212010104	1	-	1	-	5	VP	-	-	-	-	-	-
4	Machinery and equipments used in wine industry	CP	0212010106	1	-	2	-	4	E	-	-	-	-	-	-
5	Valorization of secondary products 1	AK	0212010109	1	-	2	-	6	E	-	-	-	-	-	-
6	Ethics and academic integrity	CP	0212010107	1				4	VP						
7	Beverage technology from grape juice and wine 2	AK	0212010102	-		-	-	-	-	2	-	2	-	8	VP
8	Wine chemisrty 2	AK	0212010105	-	-	-	-	-	-	1	-	1	-	5	VP
9	Quality control of wine products 1	S	0212010108	-		-	-	-	-	2	-	2	-	5	E
10	Valorization of secondary products 2	AK	0212010110	-	-	-	-	-	-	1	-	2	-	6	E
11	Microbiology of wine 1	S	0212010111	-	-	-	-	-	-	1	-	2	-	6	VP
Total				7		9		30		7		9		30	
Total courses and labs				16			30			16			30		

CURRICULA

Year of study: 2 (2021/2022)

No	Subject	Formative category*	Code	1st Semester (14 weeks)						2nd Semester (14 weeks)					
				No. hours/ week						No. hours/ week					
				C	S	PW	P	Cr	VF	C	S	PW	P	Cr.	VF
1	Microbiology of wine 2	S	0212020101	1	-	2	-	7	E	-	-	-	-	-	-
2	Marketing of wine products	S	0212020102	2	-	-	2	7	VP	-	-	-	-	-	-
3	Organoleptic appreciation of products from must and wine	AK	0212020103	2	-	3	-	9	E	-	-	-	-	-	-
4	Quality control of wine products 2	S	0212020108	1	-	2	-	7	E	-	-	-	-	-	-
5	Scientific research activity	AK	0212020105	-	-	-	-	-	-	10 weeks				30	C
6	Elaboration and presentation of dissertation thesis		0212020107	-	-	-	-	-	-	4 weeks				10	E
Total				6		7	2	30		-				30	
Total courses and labs				15			30			16			30		

* Discipline types:

AK - Advanced Knowledge; CP - Complementary Preparation; P - Profounding; S - Synthesizing