

Study programme: Food Technology			
Type and level of study: Bachelor's degree (240 ECTS) – First cycle			
<b>Course title: Alcoholic beverages and beer technology</b>			
<b>Lecturer:</b> Associate Prof. Nemanja Miletić, PhD (Assistant: Jelena Pantović, MSc)			
<b>Language of instruction:</b> English			
ECTS credits:			
Prerequisite:			
Semester: <i>summer</i>			
<b>Course objective</b> Acquiring knowledge and skills regarding the fruit brandies production. Getting to know the chemical composition of raw materials, technological phases, ethanol fermentation process, maturation and ageing of alcoholic beverages, including the quality control of raw material, semi-products and final products.			
<b>Learning outcomes</b> Gaining knowledge of entire fruit brandies technology and enabling students for individual production of alcoholic beverages.			
<b>Course contents</b>			
<i>Theoretical instruction</i>			
Principles of distillation, fruits brandy classification, copper stills for fruit brandy production, chemical composition of fermented fruit mash, chemical changes during distillation, a role of copper during distillation, production of stone fruits brandies, production of pear fruit brandy, maturation and ageing of fruit brandies, production of oak barrels.			
<i>Practical instruction</i>			
Analyses of different alcoholic beverages and beers.			
<b>Recommended reading</b> Pischl, J. (2012): Distilling Fruit Brandy.			
<b>Hours of active teaching</b>			<b>Other classes</b>
Lectures:	Practicals: 2x15=30	Other forms of teaching Tutorials 3x15=45	Individual work:
<b>Teaching methods</b> Lectures are held in classrooms and laboratories using modern devices and teaching aids. Laboratory and practical sessions involve individual student work. Visits of modern commercial distilleries are planned. For term paper assignments, office hours are open for questions regarding the choice of topic and selection of relevant references.			
<b>Assessment (maximum points 100)</b>			
<b>Examination requirements</b>	<b>Points</b>	<b>Final examination</b>	<b>Points</b>
Class participation	10	oral examination	45
Practical sessions/tests	15	written examination	30
Term paper assignments/homework		.....	
Project			
Other			
<b>Grading system</b>			
<b>Grade</b>	<b>ECTS</b>	<b>Description</b>	
<b>10</b>	<b>91-100</b>	Excellent	
<b>9</b>	<b>81-90</b>	Exceptionally good	
<b>8</b>	<b>71-80</b>	Very good	
<b>7</b>	<b>61-70</b>	Good	
<b>6</b>	<b>51-60</b>	Passing	
<b>5</b>	<b>≤50</b>	Failing	