

SYLLABUS

Code-Course	053223 - Beverages Production and Testing		
Thematic Area	Food productions and enogastronomic productions	Year	Third
Course Type	Mandatory	Credits	6 cr. ECTS
In-class Hours	60 hours	Hours of Individual Work	90 hours

BRIEF COURSE DESCRIPTION

The aim of this course is to introduce students to the main beverages found in gastronomy. It focuses on the study of the distinct features of each drink such as history; raw materials used in their production; origin or production processes. These distinct features will be identified by means of organoleptic analysis.

The application of theoretical contents about origin, production method or raw materials will allow students to understand their importance when defining texture and aromatic and gustatory characteristics of beverages.

SPECIFIC SKILLS

SS6 – Interpret the beverages production processes and identify the organoleptic descriptors by means of the sensorial tasting.

LEARNING OBJECTIVES

- Know the elaboration processes and the classification criteria of the main beverages and identify their basic characteristics after performing their sensory analysis.

THEMATIC CONTENTS

1. Wine.
2. Pairing: harmony between beverages and food.
3. Beer.
4. Fermented drinks.
5. Spirits, liquors, liqueurs and aperitifs.

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6. Tea and Coffee
7. Water

LEARNING METHODOLOGY

This course combines theory with practice in order to help students acquire the skills related to it. It provides a general overview of the most common beverages used in gastronomy.

During lectures students will do exercises in order to achieve the objectives aforementioned, while in practical classes students will taste and analyse different types of drinks.

ASSESSMENT SYSTEM

The assessment system assesses the student's achievement of learning outcomes regarding the subject's own competences.

Students may choose between continuous assessments throughout the year or a final examination at the end of the course.

Continuous assessment: the teaching-learning process is assessed by a continuous monitoring of the work done by the students throughout the course.

Final examination: it assesses the students' learning outcomes by means of a final exam at the end of the course. Students who cannot come to class regularly due to justified reasons will be assessed at the end of the course.

Assessment systems	Continuous	Final
Students assignments	40%	40%
Final written exam	40%	40%
Final practical exam	20%	20%

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Review and Reassessment of the Course

The student has the right to review all the evidences that have been designed for the assessment of learning.

If a student fails to achieve the learning objectives of the course, in order to opt for the reassessment of the course and submit a new reassessment task, it will be mandatory to fulfill one of these conditions:

A) Students must have been awarded a mean grade of 5.0 or higher in relation to the activities carried out throughout the semester without taking into account the final exam/s (both continuous assessment and single assessment) and having attended the final exam.

B) Students must have been awarded a final minimum grade of 4.0 in the overall course.

After the reassessment, the maximum grade is 5.0 in the overall course.

BIBLIOGRAPHY

Barry, Roger G; Chorley Richard J. Atmosphere, Weather and Climate. 9a ed. Routledge, 2009.

Blouin, Jacques. Enología Práctica. Conocimiento y elaboración de vino. Editorial Mundi-Prensa, 2003.

Clarke, Oz; Rand, Margaret. Oz Clarke: Grapes and Wines: A Comprehensive Guide to Varieties and Flavours. Pavilion Books, 2015.

Galet, Pierre. Précis de viticulture. 7a ed.

Harrington, Robert J. Food and Wine Pairing, a sensory experience. John Wiley & Sons, 2007.

Hoffmann, James. The World Atlas of Coffee: From beans to brewing - coffees explored, explained and enjoyed. Octopus Book Publishing Group Ltd, 2014.

Jackson, Michael. Michael Jackson's Beer Companion: The World's Great Beer Styles, Gastronomy, and Traditions. unning Press Book Publishers, 2000.

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Ridley, Neil; Harrison, Joel. *Distilled: From absinthe & brandy to vodka & whisky, the world's finest artisan spirits unearthed, explained & enjoyed.* Mitchell Beazley, 2015.

Robinson, Jancis. *Curso Práctico de Cata.* Editorial Blume, 2011.

Robinson, Jancis; Johnson, Hugh. *Atlas Mundial del Vino.* 7a Ed. Editorial Blume, 2014.

Unwin, Tim. *El vino y la Viña: Geografía Histórica de la viticultura y el comercio del vino.* Editorial Tusquets, 2001.

971 Real Decreto 1798/2010, de 30 de diciembre, por el que se regula la explotación y comercialización de aguas minerales naturales y aguas de manantial envasadas para consumo humano.

1011 Real Decreto 1799/2010, de 30 de diciembre, por el que se regula el proceso de elaboración y comercialización de aguas preparadas envasadas para el consumo humano.

BOE nº 165 13864 LEY 24/2003, de 10 de julio, de la Viña y del Vino.