



DESCRIPTION AND SYLLABUS

Name of the subject in Hungarian:	Intermediate Level Wine and Spirit Studies
Name of the subject in English:	Intermediate Level Wine and Spirit Studies
Credit value of the subject:	5
The code of the subject in the electronic study system:	BN-INWINS-05-GY
Classification of the subject:	Optional
Language of instruction (in case of non-Hungarian courses):	English
Institute or department responsible for the subject:	Institute of Tourism
Course type and number of contact hours:	Practical, class per week: 2, class per semester: 0
Mode of study: (Full-time / Part-time):	Full-time training
The semester in which the subject is open for registration:	2022/2023 1st semester
Prerequisite(s):	-

THE PURPOSE OF THE SUBJECT, LEARNING OUTCOMES:

The aim of the course is to provide students with knowledge related to general wine culture in accordance with national and international standards. As a result of learning, the student will be able to analyze a wine, will be aware of basic wine-making skills, will be able to interpret the labels of wine bottles and will be able to choose the right wine for different occasions, and also for food-wine pairing.

SUMMARY OF THE CONTENT OF THE SUBJECT

During the lessons, students will learn the theoretical foundations of winemaking, the factors influencing the value of wine, the most important international and local autochton grape and wine varieties, and the most important international wine regions. They learn about Hungarian wine regions, wine districts and their characteristics. They learn to taste wine at an intermediate level, analyse and talk about a wine, and determine its quality.

STUDENT'S TASKS AND PLANNED LEARNING ACTIVITIES:

Tasting wines, communicating about a given wine or wine region is the basic task of the students in addition to the general learning activity. During the joint wine tastings in the classes, students will acquire the sensory observations and related vocabulary that they can apply in the future. They cannot complete the course without tasting wine.

EVALUATION OF THE SUBJECT:

Active participation in the class, ie tasting wines, is the basis for completing the course. To evaluate the subject, to check the knowledge of the students, at the end of the course, the students have to write a written test at the Coospace, which consists of 35 questions. The grades are as follows: 60% sufficient (2), 70% medium (3), 80% good (4) and 90% excellent (5).

OBLIGATORY READING LIST:

- Wines and spirits: looking behind the label. Wine & Spirit Education Trust, 2014
- Wine and Spirit Education Trust: Wines: Looking behind the label, Wine and Spirit Education Trust, 2019