

<b>POLI</b> <b>ESCOLA SUPERIOR</b> <b>TURISMO</b> <b>HOTELARIA</b> <b>TÉCNICO</b> <b>GUARDA</b>	<b>SUBJECT DESCRIPTION</b>	<b>MODELO</b> PED.014.03
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<i>Course</i>	<b>Catering and Food Service</b>					
<i>Subject</i>	<b>Oenology and Beverages</b>					
<i>Academic year</i>	2022/2023	<i>Curricular year</i>	2nd	<i>Study period</i>	2nd semester	
<i>Type of subject</i>	Elective	<i>Student workload (H)</i>	Total: 108	Contact: 45	<i>ECTS</i>	4
<i>Professor(s)</i>	Adriano Costa					
<input checked="" type="checkbox"/> <i>Area/Group Coordinator</i> <input type="checkbox"/> <i>Head of Department</i>	(select)	Adriano Costa				

## PLANNED SUBJECT DESCRIPTION

### 1. LEARNING OBJECTIVES

The Oenology and Beverage course unit aims to contribute to the training of students in the production, bottling, harmonization and service of wines. At the end of the semester students should be able to:

- a) Present and comment on a wine;
- b) Carry out the wine service of an event;
- c) Identify and characterize the main Portuguese wine regions

### 2. PROGRAMME

1. Wine through the ages
2. Types of wine made in Portugal
3. Wine tasting – from purchase to table
  - 3.1. the purchase of wine
  - 3.2. the cellar
  - 3.3. Bottle
  - 3.4. Label
  - 3.5. Stopper
  - 3.6. Accessories
  - 3.7. Approves
  - 3.8. Serving a wine
  - 3.9. decanting
  - 3.10. wine and food

#### 4. Main Wine Regions in Portugal

- 4.1. Vinhos Verdes
  - 4.1.1. DOC Vinho Verde
  - 4.1.2. IGP Minho
- 4.2. Trás-os-Montes
  - 4.2.1. DOC Trás-os-Montes
  - 4.2.2. IGP Transmontano
- 4.3. Douro

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4.3.1. *DOC Douro*

4.3.2. *DOC Porto*

4.3.3. *IGP Douro*

4.4. *Távora-Varosa*

4.4.1. *DOC Távora-Varosa*

4.4.2. *IGP Terras de Cister*

4.5. *Dão*

4.5.1. *DOC Dão*

4.5.2. *DOC Lafões*

4.5.3. *IGP Terras do Dão*

4.6. *Bairrada*

4.6.1. *DOC Bairrada*

4.6.2. *IGP Beira Atlântico*

4.7. *Beira Interior*

4.7.1. *DOC Beira Interior*

4.7.2. *IGP Terras da Beira*

4.8. *Lisbon*

4.8.1. *DOC Encostas d'Aire*

4.8.2. *DOC Óbidos*

4.8.3. *DOC Alenquer*

4.8.4. *DOC Rue*

4.8.5. *DOC Torres Vedras*

4.8.6. *DOC Lourinhã*

4.8.7. *DOC Carcavelos*

4.8.8. *DOC Óbidos*

4.8.9. *IGP Lisbon*

4.9. *Tejo*

4.9.1. *DOC Tejo*

4.9.2. *IGP Tejo*

4.10. *Península de Setúbal*

4.10.1. *DOC Setúbal*

4.10.2. *DOC Palmela*

4.10.3. *IGP Península de Setúbal P*

4.11. *Alentejo*

4.11.1. *DOC Alentejo*

4.11.2. *IGP Alentejo*

4.12. *Algarve*

4.12.1. *DOC Lagos*

4.12.2. *DOC Portimão*

4.12.3. *DOC Lagoa*

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4.12.4. DOC Tavira

4.12.5. IGP Algarve

4.13. Wood

4.13.1. DOC Wood

4.14. Azores

4.14.1. DOC Graciosa

4.14.2. DOC Biscoitos

4.14.3. DOC Peak


4.14.4. IGP Azores


### 3. COHERENCE BETWEEN PROGRAMME AND OBJECTIVES


*Taking into account the defined objectives, program contents were defined in order to respond to them. Thus, points 1 and 2 of the syllabus aim to respond to the first objective. Point 3 answers the second objective and point 4 answers the third objective.*

### 4. MAIN BIBLIOGRAPHY

#### Mandatory bibliography

 Afonso, J. (2015). *Entender de Vinho*, Editora Esfera dos Livros, 6ª edição, Lisboa.

 Afonso, J. (2021). *Curso de Vinho para verdadeiros apreciadores*, Editora Esfera dos Livros, 3ª edição, Lisboa.


 Martin, F. (2009). *Saber Apreciar um Vinho*, Editorial Presença, Lisboa.

#### Recommended Bibliography

 Almeida, M.J. (2016). *Guia do Enoturismo em Portugal*, Editora Zest, Lisboa.

 Coutinho, A. J. e Pendock, N. (2021). *Guia Popular de Vinhos 2022*, Editorial Presença, Lisboa.

 Martins, J. P. (2016). *Vinhos de Portugal*, Editora Oficina do Livro, Lisboa.

 Maçanita, J. (2016). *Branco ou Tinto*, Editora Manuscrito, Lisboa.

### 5. TEACHING METHODOLOGIES (INCLUDING EVALUATION)

*Teaching methodology used and UC assessment rules, describing all the relevant aspects to consider: teaching and assessment methodologies, weighting of the various elements, minimum grades, validity of assignments, conditions for admission to exams, etc.*

#### Continuous evaluation:

*Continuous assessment will consist of a work, a theoretical test and a practical test. The weighting of each of the items in the assessment is as follows:*

*Theoretical Test - 40%*

*Practical Exam - 20%*

*Work - 30%*

*Participation and attendance - 10%*

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*Those who opt for this type of assessment can only take the practical test if they have a classification higher than 8 in the theoretical test.*

*It is also an essential condition for carrying out this type of assessment that the student has participated and attended at least 75% of the classes. Excluded from this assumption are students with the status of working student.*

*Final and Appeal Assessment*

*The final assessment will consist of a theoretical test and a practical test.*

*The weighting for the theoretical test is 60% and 40% for the practical test.*

## 6. COHERENCE BETWEEN TEACHING METHODOLOGIES AND OBJECTIVES

*As eminently practical content, students will be put to the test in a Simulated Practice environment, providing tests related to the syllabus of the curricular unit. Students should be able to identify the different types of wines produced in Portugal, the different stages of a wine service, the temperatures at which they should be served, as well as the main demarcated wine regions.*

## 7. ATTENDANCE

*The attendance regime only applies to students who intend to complete the curricular unit through continuous assessment.*

## 8. CONTACTS AND OFFICE HOURS

*Adriano Costa*

*e-mail: a.costa@ipg.pt*

*Office: 6229*

## 9. OTHERS

*Not to say.*

## DATE

**22 de fevereiro de 2023**

## SIGNATURES

*Professor(s), Area/Group Coordinator or Head of Department signatures*

Professor

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(signature)

Area/Group Coordinator

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(signature)

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