	<b>CURRICULAR UNIT OPERATION GUIDE</b>	<b>MODELO PED.014.02</b>
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<b>Course</b>	Hotel Management and Catering and Food Service			<b>Academic year</b>		2020/2021	
<b>Subject</b>	Oenology and Beverages			<b>ECTS</b>		4	
<b>Type of course</b>	Mandatory						
<b>Year</b>	2ºAno	<b>Semestre</b>	2º	<b>Student Workload:</b>			
<b>Teacher(s)</b>	Nelson Luís Almeida Augusto n.augusto@ipg.pt			<b>Total</b>	108	<b>Contact</b>	45
<b>Area Coordinator</b>	Adriano Azevedo Costa a.costa@ipg.pt						

**GFUC efetivamente cumprido**

## 1. LEARNING OUTCOMES

The curricular unit of Operation of Enology aims to contribute to the training of students in terms of the manufacture of quality wines and the characteristics of wines from national wine regions, namely in terms of their sensory analysis. It is intended that students obtain theoretical and practical knowledge about oenology. At the end of the semester, students should be able to serve, present and comment on a national wine.

## 2. PROGRAMME

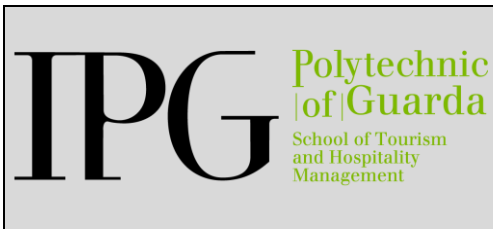
1. Definition of quality wine, types of wine and oenological technology
2. Sensory analysis of wines
3. DOC's Douro and Porto IGP Duriense
4. DOC Vinho Verde IGP Minho
5. DOC Dão e Lafões and IGP Terras do Dão
6. DOC Beira Interior and PGI Terras da Beira
7. DOC Bairrada and IGP Beira Atlântico
8. DOC Alentejo and PGI Alentejo
9. DOC's Setúbal and Palmela and IGP Península de Setúbal
10. DOC's and IGP Lisbon and Tejo
11. DOC and IGP Algarve
12. DOC's and IGP Madeira and IGP Açores

## 3. DEMONSTRATION OF THE CONTENTS COHERENCE WITH THE OBJECTIVES

The program is in line with the objectives, in that, after theoretical knowledge of the various regions, students will have a practical component in which they will serve and sensorially analyze the wines from the wine regions covered.

## 4. MAIN BIBLIOGRAPHY

Martin, François (2009). Saber Apreciar um Vinho, Editorial Presença  
Martins, João Paulo (2016). Vinhos de Portugal, Lisboa, Oficina do Livro.  
Maçanita, Joana (2016). Branco ou Tinto, Manuscrito.  
Almeida, Maria João de (2016) Guia de Enoturismo em Portugal, Zest

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## 5. TEACHING METHODOLOGIES (EVALUATION RULES)

### Continuous evaluation

At the end of the curricular unit there will be a theoretical and practical assessment test, from which the acquired knowledge will be assessed.

In addition to the theoretical and practical tests, the teacher may include a work to be defined by himself in his assessment.

In continuous assessment, the student must obtain at least a grade of 8.00 in the theoretical test.

Weighting:

Participation and attendance – 10%

Theoretical Proof - 40%

Practical Test - 20%

Theoretical-practical work - 30%

It is essential to carry out this type of assessment that the student has participated and attended at least 75% of theoretical, practical and theoretical-practical classes.

Except for this assumption, students with the status of student-worker.

### Final Evaluation and Appeal

This type of assessment consists of two tests, one theoretical and one practical, to be held at the end of the semester. Students who have not obtained a minimum score of 10 in the continuous assessment regime have access to this regime.

This assessment will consist of a theoretical and a practical test, with a transversal and comprehensive character, on the syllabus taught. During the practical test, theoretical questions will be asked, to be answered orally as part of the same test.

Weighting:

Theoretical test - 50%

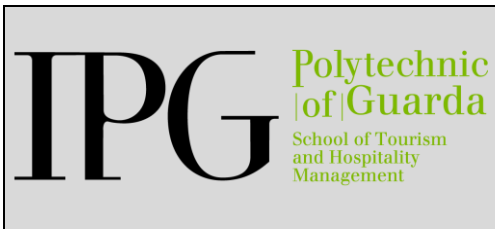
Practical test - 50%

## 6.DEMONSTRATION OF THE COHERENCE BETWEEN THE TEACHING METHODOLOGIES AND THE CURRICULAR UNIT'S OBJECTIVES

As eminently practical contents, students will be put to the test by making tasting sheets about the various wines being tasted. They will carry out the wine service at the appropriate temperatures for each type of wine.

## 7. ATTENDANCE REGIME


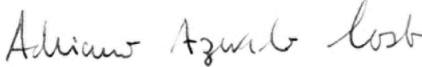
To participate in the continuous assessment, students must have an attendance of 75% during the semester, except when they present a plausible justification for their absence.

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## 8.CONTACTS AND SERVICE HOURS

Service  
Office - C23  
Opening hours Monday: from 11:30 am to 12:30 pm  
Teacher: Nelson Augusto – [n.augusto@ipg.pt](mailto:n.augusto@ipg.pt)

Data:

  
 (Docente Nelson Augusto)  
  
 (Professor Doutor Adriano Azevedo Costa)  
 Coordenador da área disciplinar