



ROMANIA
MINISTRY OF NATIONAL EDUCATION

UNIVERSITY OF CRAIOVA
FACULTY OF HORTICULTURE

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PACKAGE OF COURSES

MASTER'S DEGREE PROGRAMME: EXPERTISE IN VITICULTURE AND OENOLOGY

This is the package of course of master's degree programme of Expertise in Viticulture and Oenology from the University of Craiova/ the Faculty of Horticulture/The Department of Horticulture and Food Science.

1ST YEAR OF STUDY

CLIMATOLOGY AND WINE ECOPHYSIOLOGY

CODE: D29EVVOM101

NUMBER OF CREDITS: 7

COURSE COORDINATOR: Associate Professor CICHI Daniela Doloris, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester I

NUMBER OF HOURS PER WEEK: Course – 2 hours/ Practical work – 2 hours

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: thorough discipline

COURSE OBJECTIVES: Acquiring and learning concepts of wine climatology, developing knowledge about the influence of climate on biological processes, physiological and biochemical vines, using the climatic potential of various global and national areas for vineyards, applying the knowledge gained to improve the microclimate and topoclimate with positive influence on the quantitative and qualitative vines

TOPICS: Getting Climatology applied in viticulture, Regional Climatology applied in viticulture, wine Pedoclimat; levels of appreciation of climate favorability for vines (wine Macroclimate, Mesoclimate, Topoclimate, Microclimate, etc.); the influence of climatic conditions on the main processes physiological vines, climate hazards and their influence on the vine, current and possible future climate changes, physiological and biochemical reactions of the vine response to the action of unfavorable climatic factors, technological possibilities of counteracting the negative effect of unfavourable climatic factors .

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: examination 60%, practical workshops 40%

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Daniela Doloris Cichi, 2006, Modificările termice din ecosistemul viticol (cauze, efecte asupra viței de vie), Editura Universitaria Craiova
2. Mărăcineanu L.C., 2007, Agroecosistemul viticol (structură, funcții, studii). Ed. Universitaria, Craiova
3. Olteanu I., Daniela Cichi, Costea D., Mărăcineanu L., 2002, Viticultură specială (ampelografie, zonare, tehnologii specifice), Ed. Universitaria Craiova
4. Olteanu I, Mărăcineanu L.C., 2007, Agroecosistemele viticole si protectia mediului, Editura Sitech, Craiova
5. Teodorescu C. Șt., Popa A., Sandu Gh., 1987 – Oenoclimatul României (vinurile României și climatul lor caracteristic). Ed. Științifică și Enciclopedică, București.
*** Bulletin de l'OIV 2010-2016

INTEGRATED PROTECTION MANAGEMENT

CODE: D29EVVOM102

NUMBER OF CREDITS: 6

COURSE COORDINATOR: Professor Ion MITREA, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Familiarizing the future vine farm manager with the selection technique of a certain pesticide to prevent or combat a particular pest agent which increases the cost price of

production and ways to reduce the financial burden with minimal impact on the ecosystem and the environment.

TOPICS : General methods of prevention and control of vineyards damaging agents; Chemical control measures (methods of application for phytopharmaceutical products and types of treatment, dose and concentration, toxicity, pesticide resistance, compatibility, economic efficiency of control measures); The main groups of pesticides used in controlling the damaging agents of vineyards (Herbicides, Fungicides, Insecticides, Acaricides, Nematocides, Moluscocides, Rodenticides, etc.); Elaboration of short and long-term forecasts; Evidence of pest biology; Integrated control of damaging agents in vine nursery< Integrated control of damaging agents of vineyards, depending on vineyard yield destination; Protecting the environment, eliminating accidental pollution or discomfort agents in wine ecosystems.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: examination 70 %, workshops 30 %

FORM OF ASSESSMENT: Continuous assessment / colloquium

REFERENCES:

1. T. Baicu, A.Savescu, 1986, Sisteme de combatere integrata a bolilor si daunatorilor pe culturi, Ed. Ceres, Bucuresti.
2. V. Ciochia și colab. 1992, Tehnologiile de crestere industrială a catorva specii de insecte auxiliare folosite in combaterea biologica a daunatorilor, Ed. Ceres, Bucuresti.
3. I. Mitrea, 2005, Entomologie agricolă, Editura Universitaria Craiova.
4. I. Mitrea, C. Stan, O. Țucă, 2008, Entomologie vol. 1, Editura Reprograph Craiova.
5. I. Rosca, 2000, Prognoza, avertizarea si carantina fitosanitara a daunatorilor din agricultura-. Ed. S.C. GEEA S.A., Bucuresti.
6. I. Rosca, si colab., 2000, Combaterea integrata a bolilor buruienilor si daunatorilor culturilor agricole, Edit. Did. si pedagog. R.A. Bucuresti.
7. Rosca I., C. Stan si colab. 2008, Protecția biodiversității în principalele agroecosisteme, Edit. TOTAL Publishing, București.
8. I. Rosca, I. Oltean, I. Mitrea, și colab. 2011, Tratat de Entomologie Generală și Specială, Editura Alpha MDN Buzău.

MODERN TECHNIQUES AND METHODS OF MICROBIOLOGICAL ANALYSIS

CODE: D29EVMOM103

NUMBER OF CREDITS: 7

COURSE COORDINATOR: Associate Professor TUȚULESCU Felicia, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester I

NUMBER OF HOURS PER WEEK: Course – 2 hours/ Practical work – 2 hours

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: thorough discipline

COURSE OBJECTIVES: Microbiological quality assessment of foods by using multitest microorganism systems.

TOPICS: Qualitative assessment techniques for the selective highlighting of indicator microorganisms by tests attesting their presence or absence in wine. Quantitative assessment techniques to determine the microbial load to be reflect total micro-flora or specific micro-organism groups. Techniques for the isolation and characterization of microorganisms from the non-specific microbiota In particular for the detection of pathogenic, toxicogenic or altering potential

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: answers to exam 85%, final responses sustained upon practical works performed in laboratory 15%.

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Dragomir Felicia, Popa Daniela: Microbiologie practică. Ed. Universitaria, 2008.
Popa Aurel, Popa Daniela, Dragomir Felicia : Microbiologie generală. Ed. Universitaria, 2002.
2. Popa A., Popa Daniela, Dragomir Felicia: Microbiologie oenologică, Ed. Universitaria, Craiova, 2004

OENOTURISTIC RESOURCES

CODE: D29EVMOM104

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Professor GIUGEA Nicolae, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge of general aspects of oenotourism resources and how to make them acquainted with the knowledge of the main national and regional environmental resources.

TOPICS: General concepts of oenotourism and oenotourism resources; Resources and destinations in the main wine-growing countries; Resources and destinations in the wine-growing region of the Transylvania Plateau and Moldovan Hills; Resources and destinations in the wine region of the Muntenia and Oltenia Hills; Resources and destinations in the wine region of Crişana, Maramureş and Banat; Resources and destinations in the wine region of the Dobrogea Columns, the sands and other favorable lands in the south of the country; Promotion of oenotourism activities.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: examination 60%, practical workshops 40%

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Călina Aurel, 2013, Agroturism si amenajari agroturistice II, Editura Universitaria, Craiova
2. Călina Jenica, 2013, Agroturism și amenajări agroturistice I, Editura Universitaria, Craiova
3. Căndea Melinda, Erdeli G., Simon Tamara, Peptenatu D., 2003, Potențialul turistic al României și amenajarea turistică a spațiului, Editura Universitară, București
4. Candea M., 2007, Potențialul turistic al României, Ed. Universitară, București
5. Comănescu L., Ielenicz M., 2009, România, potențial turistic, Ed.Universitară, București

DERIVATIVES AND BY-PRODUCTS IN WINE INDUSTRY

CODE: D29EVMOM105

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Lect. PhD STOICA FELICIA

YEAR OF STUDIES AND SEMESTER: year I / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hours/ Practical work – 1 hours

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge and understanding of general technologies for obtaining different types of wines; Knowledge of the main by-products obtained from the grape processing process; Determination of organoleptic properties by tasting the finished product

TOPICS: Explaining and interpreting on the technological lines the processes of obtaining natural distilled alcoholic beverages, spirits and natural fruit juices; Determination of the main parameters of the by-products of the wine industry; Establishing the main physico-chemical and biological characteristics of the by-products of the wine industry; Laboratory determination of the main quality parameters of the product obtained from the processing of various by-products from winemaking.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: examination 70%, practical workshops 30%

FORM OF ASSESSMENT: Continuous assessment / colloquium

REFERENCES:

1. Băducă Cîmpeanu C., 2016 – Oenologie. Bazele științifice și tehnologice ale vinificației, Editura Sitech, Craiova
2. Pomohaci N. și colab., 2002 – Țuica și rachiurile naturale, Editura Ceres, București
3. Razuvaev N. I., 1980 – Prelucrarea complexă a produselor secundare de la vinificație, Editura Ceres, București
4. Stănciulescu GH., 1973 – Fabricarea băuturilor alcoolice naturale, Editura Tehnică, București

6. Stoica Felicia, 2006 – Tehnologii generale în industria alimentară fermentativă. Ghid de lucrări practice, Editura Sitech, Craiova
5. Stoica Felicia, 2007 – Tehnologii generale în industria alimentară fermentativă, Editura Sitech, Craiova
6. Stoica Felicia, 2012 – Tehnologii generale în industria alimentară. Procese tehnologice și metode de analiză, Editura Sitech, Craiova
7. Stoica Felicia, 2016 – Derivate și subproduse în industria vinicolă, Tehnologie, valorificare și metode de analiză, Editura Sitech, Craiova
8. Stoica Felicia, 2008 – Vinuri aromate și semiaromate în podgoria Drăgășani. Tradiție, tehnologie și perspective, Editura Universitaria, Craiova

ENVIRONMENTAL TECHNOLOGIES IN VITICULTURE

CODE: D29 EVVOM206

NUMBER OF CREDITS: 7

COURSE COORDINATOR: Associate Professor COSTEA Dorin Constantin PhD

YEAR OF STUDIES AND SEMESTER: year I / semester II

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 2 hours

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: thorough discipline

COURSE OBJECTIVES: Further study of the impact of viticulture on the environment; Knowledge of the advanced technological systems and their impact on the environment; The identification and use of the means to realize vineyard production in an integrated technological system under environmental control;

TOPICS: The evaluation and use of maximally favorable areas; Organic soil management; Health Phytotherapy (mostly organic); The agro-ecosystem - pollution impact; Quality management in biological viticulture; Ecological cultivation technologies; Concepts and techniques specific to wine sustainable development

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 50%, activities such as homework/ essays/ papers/ translations/ projects 50 %

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Costea D.C., 2006, Regimul hidric al viței de vie, Editura Universitaria Craiova
2. Costea D.C., Daniela Doloris Cichi, 2008, Cultura viței de vie în condițiile modificărilor climatice, Edit [Arves](#), Craiova
3. Daniela Doloris Cichi, 2006, Modificările termice din ecosistemul viticol (cauze, efecte asupra viței de vie), Editura Universitaria, Craiova
4. Olteanu I., 2000, Viticultură, Editura Universitaria, Craiova
5. Olteanu I., Daniela Cichi, Costea D., Mărăcineanu L., 2002, Viticultură specială (ampelografie, zonare, tehnologii specifice), Ed. Universitaria Craiova
6. Olteanu I, Mărăcineanu L.C., 2007, Agroecosistemele viticole și protecția mediului, Editura Sitech, Craiova

MANAGEMENT OF VINEYARD HOLDINGS

CODE: D29EVVOM207

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Professor GIUGEA Nicolae, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester II

NUMBER OF HOURS PER WEEK: Course – 2 hours/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of knowledge

COURSE OBJECTIVES: Knowing the theoretical bases of viticulture management; knowledge of the types and structure of the viticultural holdings; understanding the ways in which economic activities are conducted in wine-growing; promoting a successful viticulture through the efficient organization and exploitation of farms.

TOPICS: Organization of viticultural holdings; factors of production and their use in viticulture
Economic performance of wine-growing holdings; use of European financial resources for the development of viticulture

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 50%, final answers to Laboratory works 50%

FORM OF ASSESSMENT: Continuous assessment / colloquium

REFERENCES:

1. Miron L., Beleniuc G., 2013, Managementul exploatațiilor și al calitatii produselor agricole. Ed. Universitară, București;
2. Pânzaru R.L., Medelete D., Ștefan G., 2007, Elemente de management și marketing în agricultură. Ed. Universitaria Craiova;
3. Davidovici I., 2002, Procese decizionale și performanța economică în exploatarea agricolă, Editura IRLI, București;
4. Alecu I. și colab., 2001, Managementul exploatațiilor agricole. Ed. Ceres, București.

CONCEPT OF TERROIR IN VITICULTURE

CODE: D29EVMOM208

NUMBER OF CREDITS: 7

COURSE COORDINATOR: Associate Professor CICHI Daniela Doloris, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester II

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: thorough discipline

COURSE OBJECTIVES: Acquiring knowledge about: the notion of terroir in viticulture; methodologies for the study and characterization of the terroir effect in viticulture; sustainable functioning and protection of vine areas.

TOPICS: Procedures for territorial delimiting in world and national viticulture, national and international regulations on the geographical origin of wine products, methodologies for the evaluation and study of the terroir effect in viticulture: levels of evaluation; spatial integrated approach and focused eco-physiological approach; territorial wine units; the legal territorial delimitation of wine areas at world level and in Romania; Sustainable functioning and protection of vine areas.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 60%, activities of the type homework / papers / essays / translations / projects 40%

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Cotea V.D., Barbu N.N., Grigorescu C.C., Cotea V.V., 2007, Podgoriile și vinurile României, Ed. Academiei Române, București, 390 p
 2. Daniela Doloris Cichi, 2006, Modificările termice din ecosistemul viticol (cauze, efecte asupra viței de vie), Editura Universitaria Craiova
 3. Dobrei Alin, Rotaru Liliana, Mustea Mihai, 2005, Cultura viței de vie. Editura “Solness”, Timișoara
 4. Olteanu I., Daniela Cichi, D.C. Costea, L.C. Mărăcineanu, 2002, Viticultură Specială –Zonare, Ampelografie, Tehnologii Specifice, Ed. Universitaria, Craiova
 5. Oșlobeanu M. și colab., 1991, Zonarea soiurilor de viță de vie în România. Ed. Ceres, București
 6. Teodorescu C. Șt., Popa A., Sandu Gh., 1987, Oenoclimatul României (vinurile României și climatul lor caracteristic). Ed. Științifică și Enciclopedică, București.
- *** Bulletin de l'OIV 2000-2015
*** <http://www.oiv.int/oiv/cms/index>

ELABORATION, CLARIFICATION AND STABILIZATION OF STRICTO-SENSU WINES

CODE: D29EVMOM209

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Associate Professor BĂDUCĂ CÎMPEANU Constantin, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester II

NUMBER OF HOURS PER WEEK: Course – 2 hours/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge of modern technologies and procedures for the elaboration and conditioning of various types of wine.

TOPICS: Modern technologies in white wine; Red wine modern technologies; Special winemaking technologies; Colloidal phenomena in wine; Wine clarification; Wine stabilization.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 60%, written papers 40%

FORM OF ASSESSMENT: Continuous assessment/colloquium

REFERENCES:

1. Băducă Cîmpeanu C., 2003, Bazele biotehnologiilor viticole. Editura Sitech, Craiova
2. Băducă Cîmpeanu C., 2016. Oenologie. Bazele științifice și tehnologice ale vinificației. Editura Universitaria, Craiova.
3. Blouin J., Peynaud. E., 2006. Connaissance et travail du vin. 4^e édition, Éditure Dunod, Paris
4. Ribereau-Gayon P., Glories Y., Maujean A., Dubourdieu D., 2005 – Traité d'Oenologie. Tome II. Chimie du vin. Stabilisation et traitements, Éditure Dunod, Paris

WINE MARKETING AND LEGISLATION

CODE: D29EVMOM210

NUMBER OF CREDITS: 6

COURSE COORDINATOR: Associate Professor MĂRĂCINEANU Liviu Cristian, PhD

YEAR OF STUDIES AND SEMESTER: year I / semester II

NUMBER OF HOURS PER WEEK: Course – 2 hours/ Seminar – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge and understanding of the techniques and methods of marketing; knowledge of the wine products market and their study techniques, consumer behavior, types and methods of forecasting, knowledge of legal regulations concerning the production and marketing of wine products

TOPICS: Marketing considerations in the wine sector, concepts and strategies; Wine products market and methods of study; Consumer profile and demand for wine products; Quality attributes and supply of wine products; Differentiation of wine products on the market and their distribution; Market promotion and price of wine products; General on Legislative Regulations. Evolution of legislation in the wine sector; Wine-making regulations in Romania

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 50%, practical workshops 50%

FORM OF ASSESSMENT: Continuous assessment/colloquium

REFERENCES:

1. Diaconescu M. – Marketing agroalimentar. Ed. Universitară, București, 2005.
 2. Constantin M. și colab.-Marketingul producției agroalimentare. Ed AgroTehnica, 2009
 3. Alecu I.I., Constantin M. – Marketing agricol. Ed Ceres, București, 2011
- ***Legislația națională din sectorul vitivinicol

2ST YEAR OF STUDY

WINE AND TERRITORIAL IDENTITY

CODE: D29EVMOM311

NUMBER OF CREDITS: 4

COURSE COORDINATOR: Associate Professor BĂDUCĂ CÎMPEANU Constantin, PhD

YEAR OF STUDIES AND SEMESTER: year II / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge of the relationship between wine and the economic and spiritual specificity of its territory of origin.

TOPICS: The influence of wine on the image of a territory; Wine, food and culture as elements of spiritual inheritance in a territory; The relationship between wine, heritage and tourism.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 70%, practical workshops 30%

FORM OF ASSESSMENT: Continuous assessment/colloquium

REFERENCES:

1. Asero V., Patti S., 2009. From wine production to wine tourism experience: the case of Italy. AAWE Paper, nr. 52.
2. Ditter J.G., 2005. Clusters et terroirs: les systèmes productifs localisés dans la filière vinicole. Reflets et Perspectives de la Vie économique, Tome XLIV, nr. 4, pag. 35-51.
3. Ditter J.G., Brouard J., 2013. Institutions et territoires du vin en France : le cas de l'AOC Cahors, Géographie, Économie et Société, vol. 14, pag. 303-325

CONTROL AND EXPERTISE TECHNIQUES OF FOOD

CODE: D29EVMOM312

NUMBER OF CREDITS: 7

COURSE COORDINATOR: Associate Professor MUNTEAN Camelia, PhD

YEAR OF STUDIES AND SEMESTER: year II / semester I

NUMBER OF HOURS PER WEEK: Course – 2 hours/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of knowledge

COURSE OBJECTIVES: Deepening knowledge of control and expertise techniques applied in the main branches of the fermenting food industry; Participants' acquisition of methods of controlling foodstuffs and combating their falsification and fraud patterns.

TOPICS: General aspects of food quality; Drinking water control and expertise techniques used in the food industry; Wine control and expertise techniques; Techniques of control and expertise of natural fruit juices; Techniques of control and expertise of wine and fruit vinegar.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 70%, practical workshops 30%

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Banu C., 1999 - Manualul inginerului de industrie alimentară. Editura Tehnică, București.
2. Banu C. și colab., 2000 – Tratat de știința și tehnologia malțului și a berii. Editura Agir, București
3. Banu C. și colab., 2002 – Calitatea și controlul calității produselor alimentare. Editura Agir, București

4. Gheorghiuță M., Camelia Muntean, Constantin Băducă Cîmpeanu, 2002 - Oenologie 2 , Ed.Sitech, Craiova
5. Gheorghiuță M., Camelia Muntean, Băducă C., Giugea N., 2006 - "Oenologie 1", Editura Sitech, Craiova,
6. Iosif Gh. N și colab, 2002 – Analiza calității produselor, Editura Tribună economică, București
7. Muntean Camelia, Băducă C., Stoica Felicia,2002 - Tehnologii, procedee și metode de analiză și control în industria vinicolă. Editura Sitech, Craiova
8. Pomohaci N. și colab., 2002 – Țuica și rachiurile naturale. Editura Ceres, București
9. Stoica Felicia, 2007 – Tehnologii generale în industria alimentară fermentativă. Editura Sitech, Craiova
10. Stoica Felicia, 2012 – Tehnologii generale în industria alimentară. Procese tehnologice și metode de analiză, Editura Sitech, Craiova

WINE AND FOOD

CODE: D29EVMOM313

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Professor GIUGEA Nicolae, PhD

YEAR OF STUDIES AND SEMESTER: year II / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: The propagation of wine and gastronomy values, of the nutrient potential, in the spirit of environmental protection, safety and consumer culture, in the spirit of the law; Knowledge and understanding the association of categories and types of wine with various types of dishes.

TOPICS: Wine - food beverage, knowledge about what wine means; the main categories of wine and how to drink them; Gustative balance between wine and food; Associated foods with light red wines, white wines with residual sugar, old wines and with special wines; Serving sparkling wines; Culinary preparations not associated with any wine.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 70%, practical workshops 30%

FORM OF ASSESSMENT: Exam

REFERENCES:

- 1.Baduca Cîmpeanu C.,2008- Analiza senzoriala. Bazele stiintifice ale degustarii.Ed Sitech Craiova
- 2.Boerescu Dan Silviu, Cătălin Paduraru, 2009 - Ghidul vinurilor- 365 vinuri, spumante și distilate insoțite de sugestii gastronomice, Ed. Lifestyle/Trei
- 3.Mincu Iulian, 2000, Universalitatea alimentației. Istoria și particularitățile alimentației la români, Editura Enciclopedica, București
- 4.Krizsanovszki Izabella, 2012, Fascinatia enogastronomica în literatura româna, Editura Tipo Moldova, Iasi
- 5.Popa Aurel, 1986, Degustarea vinurilor, Editura Ceres, București
- 6.Popa Aurel, 2008, Secretul vinului bun, Ed. Alma, Craiova.
- 7.Roman R.A., 2001 Bucate, vinuri si obiceiuri romanesti.,Ed.Paideia, Bucuresti
- 8.Stoian V. 2001., - Marea carte a degustarii.Ed Arprint, Bucuresti

FRAUD CONTROL AND PREVENTION IN THE WINE INDUSTRY

CODE: D29EVMOM314

NUMBER OF CREDITS: 4

COURSE COORDINATOR: Lect. STOICA Felicia, PhD

YEAR OF STUDIES AND SEMESTER: year II / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge and understanding of general technologies for obtaining different types of wine; Knowledge of European legislation on forgeries in the wine industry

TOPICS: Explaining and interpreting the concept of quality and authentication of vine-wine products; Explaining and interpreting the concept of fraud in the wine industry; Determination of counterfeits in the wine industry.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 70%, practical workshops 30%

FORM OF ASSESSMENT: Continuous assessment / colloquium

REFERENCES:

1. Banu C. și colab., 2013 – Industria alimentară între adevăr și fraudă, Editura ASAB, București
2. Bulancea M, Râpeanu Gabriela, 2009 – Autentificarea și identificarea falsificărilor produselor alimentare, Editura Didactică și Pedagogică, București
3. Gheorghiu M. și colab, 2002 – Oenologie 2, Editura Sitech, Craiova
4. Mihalca AL., Iancu G., 2002 – Mustul și vinul în legislație. Metode pentru identificarea falsurilor, Arad
5. Pomohaci N. și colab., 2002 – Țuica și rachiurile naturale, Editura Ceres, București
6. Râpeanu, G., Controlul falsificărilor produselor alimentare, 2010, Ed. Didactică și Pedagogică, București
7. Stoica Felicia, 2008 – Vinuri aromate și semiaromate în podgoria Drăgășani. Tradiție, tehnologie și perspective, Editura Universitaria, Craiova

SENSORY ANALYSIS

CODE: D29EVMOM315

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Associate Professor BĂDUCĂ CÎMPEANU Constantin, PhD

YEAR OF STUDIES AND SEMESTER: year II / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Practical work – 2 hours

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge of the sensory characteristics defining wine quality and typicality.

TOPICS: The main types of wine produced in Romania; Types of tasting, Wine tasting conditions; The role of sensory organs in sensory analysis; The tasting technique; Visual examination; Examination by smelling; Examination by tasting; Tasting vocabulary.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 60%, practical workshops 40%

FORM OF ASSESSMENT: Exam

REFERENCES:

1. Băduca Cîmpeanu C., 2008, Degustarea vinului. Bazele științifice ale degustării. Editura Sitech, Craiova
2. Popa A., 2008, Secretul vinului bun. Editura Alma, Craiova.
3. Peynaud. E., Blouin J., 2006, Le goût du vin. Le grand livre de la dégustation. 4^e édition. Édition Dunod, Paris.

OENOTURISTIC AND TRADITIONAL PRODUCTS

CODE: D29EVMOM316

NUMBER OF CREDITS: 5

COURSE COORDINATOR: Associate Professor MUNTEAN Camelia, PhD

YEAR OF STUDIES AND SEMESTER: year II / semester I

NUMBER OF HOURS PER WEEK: Course – 1 hour/ Seminar – 1 hour

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Knowledge of oenological tourism, traditional oenological and traditional products specific to the wine region in our country, through the promotion of brands and wine-making methods.

TOPICS: Oenotouristic and traditional products from the Plateau region of Transylvania; Oenotouristic and traditional products from Crisana and Maramures; Oenotouristic and traditional products from the Moldavian Hills region; Oenotouristic and traditional products from the Muntenia and Oltenia Hills region; Oenotouristic and traditional products from the Banat Hills; Oenotouristic and traditional products from the Danube Terraces.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Examination 70%, practical workshops 30%

FORM OF ASSESSMENT: Continuous assessment / colloquium

REFERENCES:

1. Baduca Campeanu Constantin 2008., Bazele stiintifice ale degustarii vinurilor., Ed Sitech, Craiova
2. Hornoiu R.I., 2009., Ecoturismul: orientare prioritara in dezvoltarea durabila a comunitatii locale, Ed. ASE
- 2 Macici M., 1996, Vinurile Romaniei, Ed Alcor Edimpex
- 3 Stoian V., 2011, Marea carte a degustarii vinurilor., Ed. Agricola
- 4 Roman R.A., Bucate, Vinuri obiceiuiri romanesti. Ed. Paideia 2006

MODERN RESEARCH TECHNICS - PREPARATION OF THE MASTER'S THESIS

CODE: D29EVMOM417

NUMBER OF CREDITS: 30

COURSE COORDINATOR:

YEAR OF STUDIES AND SEMESTER: year II / semester II

NUMBER OF HOURS PER WEEK: Project – 14 hours

NUMBER OF WEEKS: 14

TYPE OF DISCIPLINE: discipline of synthesis

COURSE OBJECTIVES: Performance of scientific multidisciplinary/interdisciplinary research projects using innovative methods with significant impact on the development of viticulture and wine sector; Ability of drawing conclusions and suggesting solutions/ recommendations for academic research and practice in viticulture and wine sector based on the research studies performed.

TOPICS: Finalisation of Master's thesis plan and bibliography; Speciality literature reviews based on academic speciality resources recommended by the research supervisor or other sources considered as being relevant by the student; Finalisation and implementation of the research methodology intended for the achievement of objectives; Preparation and drafting of the Master's thesis; Presentation of results and conclusions of the research studies.

TEACHING LANGUAGE: Romanian

KNOWLEDGE ASSESSMENT: Master's thesis presentation -100%

FORM OF ASSESSMENT: Continuous assessment/colloquium

REFERENCES:

1. Bibliography recommended by the research supervisor or considered to be relevant by the candidate, depending on the research topic;
2. ***Ghid pentru elaborarea și susținerea proiectului de diplomă, lucrării de licență și a lucrării de disertație,
http://horticultura.ucv.ro/horticultura/sites/default/files/horticultura/Studenti/Ghid_licenta_disertatie_2017.pdf