Code - Course	**053223 - Beverages Production and Tasting**				
Type	Compulsory			**Year**	Third
Thematic Area	Sommelier			**Credits**	6 ECTS
Professor in charge of the course			Xavier Pacheco		
In-class	52h	**Teacher-led**	40h	**Individual**	58h

BRIEF COURSE DESCRIPTION

The course on Beverage Production and Tasting offers an approach to the main beverages present in gastronomy. It focuses on studying the distinctive elements of each beverage, including their history, the raw materials used, the production processes, and their origin.

Through organoleptic analysis, the unique characteristics of different beverages will be identified. The application of theoretical content related to factors such as origin, production method, and raw materials will reveal the importance of these factors in shaping the texture, aromatic, and taste characteristics of the various beverages.

This course will not only teach how to recognize and appreciate beverages but will also highlight their importance in shaping gastronomic experiences.

BASIC SKILLS

CB1- That students have demonstrated the possession and understanding of knowledge in an area of study that builds upon the foundation of general secondary education, and is usually found at a level which, while supported by advanced textbooks, also includes some aspects that involve updated knowledge from their field of study..

SPECIFIC SKILLS

CE6- Interpret the beverage production processes and identify organoleptic descriptors through sensory tasting.

LEARNING OBJECTIVES

- Understand the production processes and classification criteria of the main beverages and identify their basic characteristics through sensory analysis.

Other outcomes:

- Ensure that students are familiar with the most common beverages used in gastronomy, from the perspective of their production processes and characteristics, origins, and legislation.
- Understand the different approaches to wine and other beverage tasting and be able to recognize and describe the main organoleptic characteristics of the beverages.
- Acquire basic knowledge about the service of different types of beverages and the harmonies between these and foods.
- Develop the ability to analyze how and to what extent the organoleptic characteristics of beverages are affected by their various origins, raw materials, and production techniques and processes, as well as other factors such as serving temperature or glassware. Understand the different types within the beverage family, their geographical origins, and the existing laws, rules, and regulations for each.
- Understand the main elements involved in pairing and be able to recognize and describe the main organoleptic characteristics of beverages.
- Know the types of glasses, cups, mugs, and other tools used in beverage service and their impact on the organoleptic level of the different beverages.
- Know the most suitable serving temperatures for each beverage and how these affect their organoleptic characteristics.

ACADEMIC CONTENTS

1. Wine
1.1 History of Wine
    1.1.1 Origins of viticulture
    1.1.2 Wine in antiquity and the Middle Ages
    1.1.3 The expansion of wine during the Modern Age
    1.1.4 Wine today: consumption and production trends
1.2 Viticulture
    1.2.1 The vine, plant morphology
    1.2.2 The grape, fruit constitution
    1.2.3 Climate
    1.2.4 Soil

1.2.5 Grape varieties
1.2.6 Phylloxera and rootstocks
1.2.7 The vegetative cycle
1.2.8 Pruning
1.2.9 Vine diseases
1.2.10 Sustainable agriculture

1.3 Enology
1.3.1 Harvesting
1.3.2 Pre-fermentation stage
1.3.3 Sulfur dioxide
1.3.4 Alcoholic fermentation
1.3.5 Malolactic fermentation
1.3.6 White and red winemaking
1.3.7 Barrel aging
1.3.8 Carbonic maceration
1.3.9 Rosé wine vinification
1.3.10 Filtration, clarification, and bottling
1.3.11 Sweet and/or fortified wine vinification
1.3.12 "Natural" wines

1.4 Introduction to Wine Sensory Analysis - Tasting
1.4.1 Definition and types of tasting
1.4.2 The senses
1.4.3 Phases of wine tasting
1.4.4 Communication in wine tasting
1.4.5 Tasting sheets

1.5 Sparkling Wines of the World
1.5.1 Definition
1.5.2 Production methods and classification of sparkling wine types
1.5.3 Analysis of bubble behavior
1.5.4 Sparkling wines of the world
1.5.4.1 France
1.5.4.2 Spain
1.5.4.3 Italy
1.5.4.4 The New World

1.6 European Wine Legislation and National Wine Geography
1.6.1 European wine legislation related to labeling, mentions, and production areas
1.6.2 Introduction to the typology of wines in National Wine Geography

1.7 International Wine Geography
1.7.1 France
1.7.2 Italy
1.7.3 Germany and Austria

1.7.4 Portugal
1.7.5 South Africa
1.7.6 Australia
1.7.7 New Zealand
1.7.8 North America
1.7.9 South America

2. Pairings: The Harmony Between Beverages and Food
2.1 Physiological Origin of Pairing
2.2 Classic and Contemporary Approaches
2.3 Elements Involved in Pairing
2.3.1 Aromas
2.3.2 Flavors
2.3.3 Textures
2.3.4 The concept of intensity
2.4 Food: Cooking Modifications
2.5 How to Create Harmonies Between Dishes and Beverages

3. Beer
3.1 Brief Historical Introduction
3.2 Ingredients: Water, grain, yeast, hops, other ingredients
3.3 Production
3.4 Main Beer Styles
3.5 Service

4. Fortified Wines and Aperitifs
4.1 Wine-based Aperitifs: Vermouth
4.2 Fortified Wines
4.2.1 Sherry
4.2.2 Port

5. Distilled Spirits and Liqueurs
5.1 Distillation
5.1.1 Origins of distillation
5.1.2 The distillation process
5.1.3 Types of distillation
5.2 Wine Distillates
5.2.1 Brandy
5.2.2 Cognac and Armagnac
5.2.3 Other wine-based distillates: Orujo, Grappa, etc.
5.3 Grain Distillates
5.3.1 Vodka
5.3.2 Gin

5.3.3 Whiskey
5.4 Cane Distillates
5.4.1 Rum
5.4.2 Cachaça

5.5 Other Distillates
5.5.1 Tequila and Mezcal
5.6 Liqueurs: Definition and Types

LEARNING METHODOLOGY

The course on Beverage Production and Tasting is a theoretical-practical subject designed to provide students with the necessary competencies in this field, offering a comprehensive view of the most common beverages in gastronomy. The learning methodology is based on a combination of theoretical and practical sessions. Theoretical sessions will allow students to acquire the necessary knowledge to perform practical exercises that facilitate the achievement of learning outcomes. In the practical sessions, students will be able to taste and analyze various types of beverages organoleptically. 40% of the student's dedicated time to classroom sessions, both theoretical and practical, will involve conceptual and contextual explanations of each point outlined in the program, combining problem-solving activities by the student according to the development of the subject, which can be resolved individually or in groups as determined at each moment. Attendance at the classroom sessions is mandatory for the correct follow-up of the course.

ASSESSMENT SYSTEM

The evaluation system is the same for all students and aims to achieve the objectives set by the subject. The evaluation system seeks to encourage students to develop an optimal and continuous follow-up of their learning, combined with individual and group work techniques. For this course, the learning methodology is part of the evaluation system, understanding that learning is not momentary but continuous, and valuing the effort of continuous learning. Therefore, there will be a final exam for the theoretical part and a practical exam, in addition to a set of assignments that must be submitted on an agreed date. The deadlines for each exercise throughout the course will not be extendable and will be agreed upon during the sessions, which means that the student must be diligent in following the course. The final grade for the course will be the result of the weighted average of the grades from the assignments, exams, and activities carried out during the course. It is necessary to obtain a minimum grade of 5 in the final theoretical and practical exams and a minimum of 4 in individual and group

assignments to pass. Otherwise, the course will be marked as failed, regardless of whether the average of the different parts is equal to or greater than 5. If a student scores between 4 and 4.9 in any part, they will have the option to retake the failed part. If they pass the retake, the final grade for the retaken part will be a 5, both for the retaken part and for the overall course grade. If any failed part has a grade lower than 4, the course will be considered failed, with no right to retake.

Grade Weighting System

Based on the chosen evaluation system, the concepts that will be evaluated and their weight in the final grade are as follows:

Activities	Type	Continuous	Single	Submission Week
Activities	Individual/group	60%	40%	
Examen Final	Theoretical	15%	25%	
Examen Final	Practical	25%	35%	
Total		100%	100%	

To pass the course, it is essential to have obtained a minimum final grade of "5", provided that the student has taken the individual tests established in the course. A minimum grade of 5 in the final exams is required to pass.

Course Review and Retake

Students have the right to review all the evaluation evidence designed to assess their learning. If a student does not achieve the learning objectives of the course, they may opt for a retake if they have obtained a final grade between "4-4.9" and have taken the final individual tests or assignments of the course. The retake process will only modify the final grade record if the new evaluation is passed, and in any case, the maximum grade will be "5". This grade will be averaged with the rest of the evaluation activities performed by the student during the corresponding academic period, considering the established percentages in each course, forming the final grade for the course.

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