CP03028:ALCOHOLIC BEVERAGE PROCESSING TECHNOLOGY

Credits: 2 (Lecture: 1.5 – Practice: 0.5)

COURSE EXPECTED LEARNING OUTCOMES

Code	Expected learning outcomes After completing this course, a student is able to:	ELOs
Knowledge		
K1	**Apply** basic knowledge about the chemical composition, physical properties, biochemistry of grain, barley malt, fruit juices, probiotics…. into production and development of processed products: golden beer, stout, fruit beer, refined alcohol, wine, high alcohol ... processed from fruit juices and sugar solutions.	ELO3
K2	**Analyze** the influence of technological factors and equipment in each stage of the processing process on the quality: fruit juice, sugar solution, malt, houblon flower fluid, fermentation solution, brewed beer, distilled alcohol products..	ELO3, ELO4 ELO5, ELO11
Skills		
K3	**Assess** the quality of input materials of the alcoholic processing process	ELO11
K4	**Control** the quality of finished alcoholic and propose solutions to improve quality	ELO8 ELO12, ELO13
K5	Work in groups to solve problems, write and present group reports effectively.	ELO6 ELO9
Attitude		
K6	Show respect for the regulations on food production in the field of alcoholic production and processing.	ELO15

COURSE DESCRIPTION

Part 1. An overview of alcoholic beverages

Part 2. Beer production technology

Part 3 Alcohol production

Part 4. Wine production

The course consists of 3 exercises:

- Prepare fermentation solution.
- Wine fermentation and fermentation test.
- Wine distillation and quality assessment of finished wine.

STUDENT TASKS

• Attend a minimum of 75% of theoretical periods, 100% practice.

• Prepare for lectures, read reference books before class

• Actively participate in asking questions, exchanging, participating in practice and showing interest in learning.

LEARNING METHOD

• Join the learning in class

• Read material at home before class

• Discussing, group presentations

• Group work in practice and thematic room
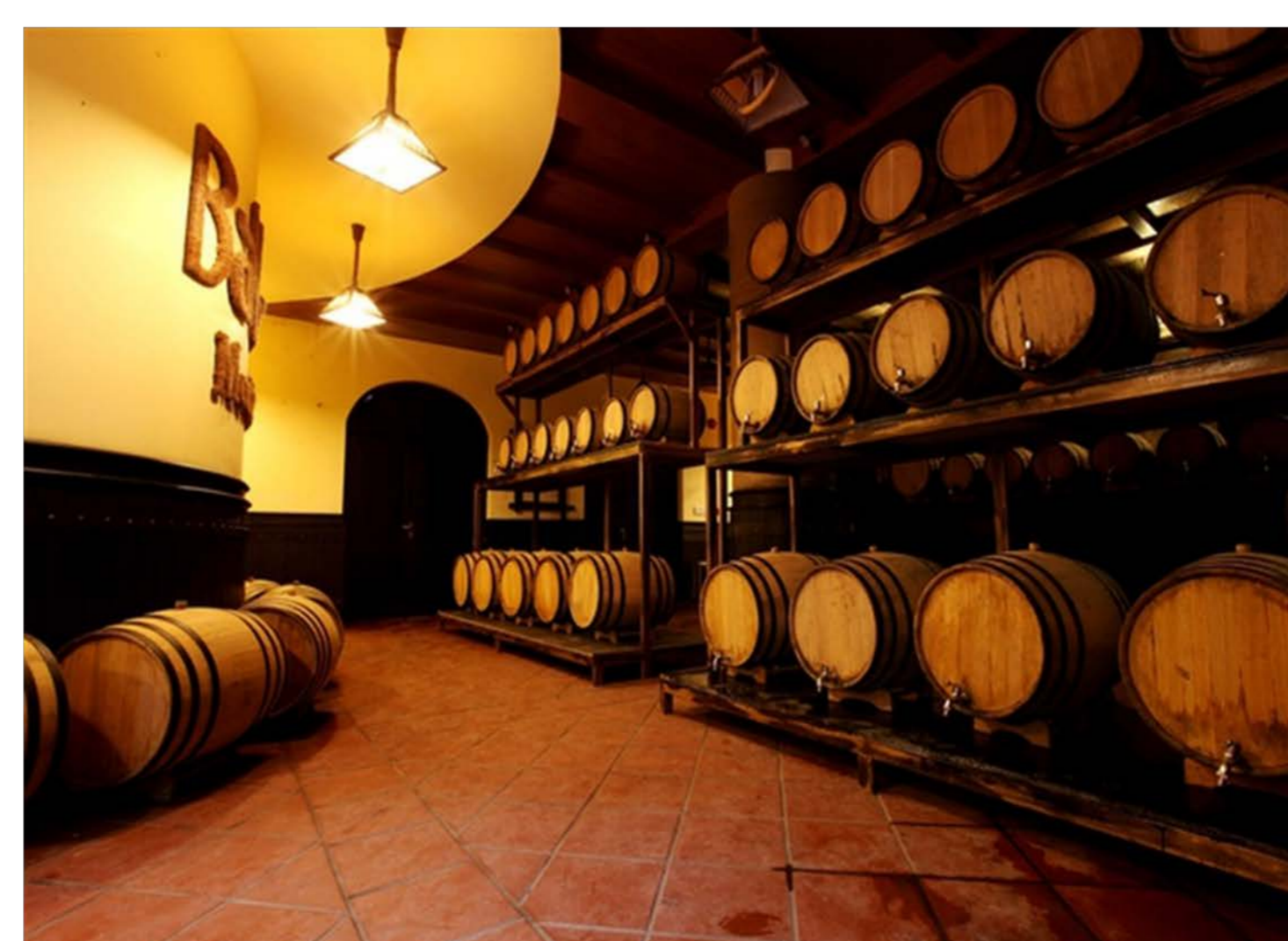
ASSESSMENT METHODS

•Grading: 10

• Average score of course is the total points of rubrics multiplied by the respective weight of each rubric.

• Process evaluation: 40%: Group presentation - 25%, Assessment of practice - 15%.

• 60% final assessment: multiple choice and essay.

LECTURER IN CHARGE

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