



Course catalogue

TTF-PB309 Technology of alcoholic fermented beverages

Programme	Food Technology and Biotechnology
Level	Bachelor's programme
Academic year	III year
Semester	Spring Semester
ECTS credits	6 credits
Lecturers	Ass. Prof. Daniela Nikolovska Nedelkoska, PhD
Language	Macedonian
Objective	With this course, the student will be able to handle and gain an understanding of the general concepts and tools available in production of fermented alcoholic beverages.
Content	Wine Terms. Wine production in R Macedonia and World. Premises, technical conditions and equipment in the winery/wine cellar. Grapes as a raw material for wine production. Alcoholic fermentation, microbiological and biochemical aspects. Technology of wine (red, white and rose) Production. Changes in wine due to maturation and aging. Wine care. Special wines. Sensory characteristics. Diseases and defects in wine. Raw materials for beer production. Malt technology. Biochemistry of barley germination. Production of wort. Technology of beer production. Production technology of distilled alcoholic drinks. The production of fermented alcoholic drinks from fruit and starch-based raw materials.
Learning materials	Reading from the primary literature are referenced in class and posted to the course website.