

Study programme: BAS Tourism			
Course title: Beverages with geographical indication (T357)			
Teacher: dr Djordje Psodorov			
Status: Elective for module Tourism			
ECTS: 5			
Requirements: No			
Learning objectives			
Defining the term beverages with geographical indication. Getting familiarized with different types of beverages, their geographical indication and their specifics and characteristics.			
Learning outcomes			
Upon adopting the anticipated knowledge and skills, students will be able to identify the geographical indication of different beverages as well as to know the characteristics of a certain beverage based on its geographical indication. Acquired knowledge and skills will enable students to better perform their future job duties in hotels and restaurants.			
Syllabus			
<i>Theoretical part</i>			
Defining the term geographical indication and how to acquire it. System of geographical indication and labels in the EU and the rest of the world. Basics of fermentation and distillation. The concept of " <i>terroir</i> ". Influence of different natural factors (location, relief, climate, soil) and the production process on the tasting notes, aromas and quality of wine and distillates. In general about international grape types, wines, fortified wines and sparkling wines (champagne). Wines in world famous wine regions and in Serbia. Basics of matching food and wine. In general about beer brewing and breweries. In general about spirits and other alcoholic beverages (Rakija, Brandy, Whisky, Vodka, Gin, Rum, Tequila, Liquers) and coffee and tea and their different characteristics based on their geographical indication. Origin of rum and the influence of Caribbean climate and other natural factors on the final spirit. Regional variations of rum style, classification of rum in different countries, tequila classification and types, differences between scotch produced in 4 different regions of Scotland. Which grape types are used for making brandies such as vinjak, metaxa, cognac and armagnac and how natural factors in those regions affect the final product. What do symbols such as <i>Fine</i> , <i>VS</i> , <i>VSOP</i> , <i>XO</i> , <i>Hors D'age</i> indicate on a bottle of brandy. Wine and spirit tasting.			
<i>Practical part</i>			
The practical part follows the theoretical part both methodologically and thematically. Writing essays and papers based on the analysis of a certain topic through concrete examples in the world and in Serbia.			
Литература			
1. Jarrard, K. 2005. Cognac – The Seductive Saga of the World’s Most Coveted Spirit, Wiley Publishing, New York			
2. Maclean, C., 2009. World Whiskey. Dorling Kindersley Limited, UK.			
3. Johnson, H., Robinson, J. 2013. The World Atlas of Wine. 7th edition, Mitchell Beazley, UK			
4. Grossman, H. 1983. Grossman’s Guide to Wines, Beers and Spirits. Seventh Edition, Wiley Publishing, Inc, New York			
5. Valenzuela-Zapata, A., Nabhan, G. 2004. Tequila: a natural and cultural history. University of Arizona Press, USA			
6. Jackson, S.R. 2008. Wine Science-principles and applications, third edition, Elsevier, USA			
Weekly teaching load		4 (60)	
lectures: 2	exercises: 2		
Methods of teaching			
1. lectures			
2. illustration and demonstration			
3. practical skills			
Grading method (maximum 100 points)			
Pre-examination assignments	points	Final examination	points
Activities during lectures	0-5	Written examination	
Activities during exercises	0-5	Oral examination	30-45
Colloquia	20-40	
Seminar paper	0-5		