Ministry of Education and Science of Ukraine
Sumy National Agrarian University
Faculty of Food Technologies
Department of Technology and Food Safety

Work program (syllabus) of the educational component

Wine and Mixology Fundamentals

Specialty	Food Technologies
Educational Program	Craft Technologies and Gastronomic Innovations
Level of Higher Education	First (Bachelor's) Level

Developer: **Yana Illiashenko**, Assistant of the Department of Technology and Food Safety

Considered, approved and approved at the meeting of the **Department of Technology and Food Safety**	Protocol from 20. 05. 2025, No. 19
	Head department _____ (signature) **Maryna SAMILYK** (surname, initials)

Agreed:

Guarantor of the educational program _____ (signature) Maryna SAMILYK

Dean of the Faculty implementing the Educational Program _____ (signature) Nataliia BOLHOVA

Review of the working program (attached) Provided by: _____ (signature) Anna HELIH

_____ (signature) Tetiana SYNENKO

Methodist of the Education Quality Department, licensing and accreditation _____ (signature) Nadiia BARANIK

Registered in the electronic database: date: 06.07 2025

Information on viewing the work program (syllabus):

The academic year in which the changes are made	The number of the annex to the work program with a description of the changes	The changes were reviewed and approved		
		Date and number of the protocol of the meeting of the department	Head of Department	Guarantor of the educational program

1. GENERAL INFORMATION ABOUT THE EDUCATIONAL COMPONENT

1.	The name of the educational component	Wine and Mixology Fundamentals			
2.	Faculty/department	Elective			
3.	Status of the educational component	Faculty of Food Technologies, Department of Technologies and Food Safety			
4.	Program/Specialty (programs), the component of which is an educational component for	"Craft Technologies and Gastronomic Innovations" / "Food Technologies"			
5.	An educational component may be offered for	"Craft Technologies and Gastronomic Innovations" "Food Technologies"			
6.	National Qualifications Framework level	6			
7.	Semester and duration of study	8th semester, weeks 9-16			
8.	Number of ECTS credits	5			
9.	The total number of hours and their distribution **150**	Total workload (hours)			Independent study
		Lectures	Practical / seminar classes	Laboratory classes	
		30	**44**	**-**	**76**
10.	Language of education	Ukrainian			
11.	Teacher/Coordinator of the educational component	Illiashenko Yana Ivanivna, Assistant of the Department of Technology and Food Safety			
11.1	Contact information	317м, tel. 0992504381, E–mail: yana.illiashenko@snau.edu.ua			
12.	General description of the educational component	The study of this educational component forms knowledge and skills in bar organization, classification and organoleptic evaluation of wine products, as well as basic and modern mixology techniques, preparation of cocktails based on wines, sparkling and aromatized wines, development of a cocktail assortment for a bar, and pairing beverages with food.			
13.	Purpose of the educational component	To form theoretical knowledge and practical skills in the field of oenology and mixology necessary for professional activity in restaurant establishments, particularly in working with wine, wine-based beverages, and cocktails.			
14.	Prerequisites and connections with other educational components	The course is based on the study of Educational Component 8.			
15.	Academic integrity policy	Ensured in accordance with the Academic Integrity Code (http://surl.li/khyd)			
16.	Link to the course in the Moodle system				
15.	Keywords	Bar, beverages, mixology, bar equipment, beverage technology, alcoholic and non-alcoholic cocktails, wine, wine products, wine-based beverages			

2. LEARNING OUTCOMES AND THEIR CONNECTION WITH PROGRAM LEARNING OUTCOMES

Learning outcomes in the discipline	Program learning outcomes							How is RND assessed
	PLO 1	PLO 5	PLO 9	PLO 10	PLO 28	PLO 29	PLO 30	
Learning outcomes 1. To know and understand theoretical and practical fundamentals of bartending and oenology, technological processes of craft beverage production, wine classification, and quality formation factors.	+	+						Oral defense of practical works (in distance learning – upload completed instruction cards to Moodle); final multiple-choice test.
Learning outcomes 2. To compile a restaurant wine list, perform technological processes of craft beverage and cocktail production, evaluate organoleptic characteristics of wines and cocktails, and identify typical defects.		+	+	+	+			
Learning outcomes 3. To develop original recipes for innovative beverages, conceptual presentation and drink design, considering consumption culture and gastronomic traditions of Ukraine and the world; to form wine-cocktail assortments and carry out food, wine, and cocktail pairing.			+	+	+	+	+	

3. CONTENT OF THE EDUCATIONAL COMPONENT (COURSE PROGRAM)

Topic. List of issues to be addressed within the topic	Distribution within the overall time budget			Recommended reading [1]
	Classroom work		Independent work	
	Lecture	Practical		
Module 1				
Lecture 1. Bartending in the system of craft food technologies 1. Classification of bars 2. Theoretical concepts of bartending 3. The role of bar culture in gastronomy	2			[1, 5-7, 10]
Practical class №1. *Fundamentals of bartending, bar terminology*		2		

Topic. List of issues to be addressed within the topic	Distribution within the overall time budget			Recommended reading [2]
	Classroom work		Independent work	
	Lecture	Practical		
Independent study. Global bar concepts and trends			6	
Lecture 2. Organization of bar operations 1. Bar tools and equipment 2. Organization of a bar station	2			[2, 5-7, 10]
Practical class №2. *Bar tools and equipment*		2		
Practical class №3. *Bartender mise-en-place*		2		
Independent study. Errors in organizing the workspace and their impact on service			6	
Lecture 3. Raw materials for beverage preparation 1. Local ingredients 2. Use of by-products	2			[11, 12]
Practical class №4. *Use of farm products in beverages*		2		
Practical class №5. *Preparation of syrups and infusions based on local raw materials*		2		
Independent study. Physico-chemical properties of promising plant raw materials			6	
Lecture 4. Factors of grape wine quality formation 1. Chemical composition of grapes 2. Grape varieties	2			[14, 16-19]
Practical class №6. *Ampelographic analysis*		2		
Independent study. Terroirs of Ukraine and the world			6	
Lecture 5. Alcoholic beverages 1. Classification of alcoholic beverages 2. Serving and consumption techniques	2			[4-7]
Practical class №7. *Main groups of alcoholic beverages*		2		
Practical class №8. *Serving techniques for different types of alcohol*		2		
Independent study. Alcohol production features and responsible consumption rules			6	
Lecture 6. Formation of wine taste and aroma 1. Aromatic compounds. 2. Wine bouquet.	2			[5-7, 12]
Practical class №9. *Wine aroma analysis ("wine nose")*		2		
Independent study. Typical wine defects			6	

Topic. List of issues to be addressed within the topic	Distribution within the overall time budget			Recommended reading [3]
	Classroom work		Independent work	
	Lecture	Practical		
Lecture 7. Technology of fortified and aromatized wines 1. Dessert, liqueur, fortified wines 2. Maderization, sherrying 3. Aromatized wines	2			[2, 4-7, 11]
Practical class №10. *Analysis of fortified wines*		2		
Practical class №11. *Food pairing with fortified wines*		2		
Independent study. Vermouths of the world			4	
Total for module 1	**14**	**22**	**40**	
Module 2				
Lecture 8. Sparkling wines and Champagne 1. Types and classification 2. Traditional and tank methods 3. Prosecco, Franciacorta, Cava	2			[15-19]
Practical class №12. *Sparkling wines: tasting characteristics and serving rules*		2		
Practical class №13. *Compilation of a sparkling wine list*		2		
Independent study. Sabering – history and technique			6	
Lecture 9. Cocktail classification and craft interpretations of global standards 1. Classification by alcohol content and purpose 2. Classification by preparation method	2			[1, 3-7]
Practical class №14. *Sours category cocktails: craft reinterpretation*		2		
Practical class №15. *Highballs ma Long Drinks*		2		
Independent study. IBA cocktail classification and modern interpretations			6	
Lecture 10. Cocktail preparation techniques 1. Build 2. Shake 3. Stir 4. Blend 5. Throwing 6. Muddling	2			[1-7]
Practical class №16. *Practice and comparison of cocktail preparation techniques*		2		
Independent study. Molecular mixology: history and trends			4	
Lecture 11. Beverage design and presentation features	2			[1-7, 11]

Topic. List of issues to be addressed within the topic	Distribution within the overall time budget			Recommended reading [4]
	Classroom work		Independent work	
	Lecture	Practical		
Practical class №17. *Drink decoration: craft ice, dehydrated garnish, edible flowers*		2		
Independent study. Basics of sensory analysis			6	
Lecture 12. Enogastronomy 1. Food pairing 2. Wine service culture	2			[16-19]
Practical class №18. *Food pairing practice*		2		
Independent study. Principles of contrast and complementarity			4	
Lecture 13. Sommelier work. Professional standards 1. Functions of a sommelier 2. Guest communication 3. Wine service	2			[16-19]
Practical class №19. *Wine serving etiquette*		2		
Practical class №20. *Wine decanting*		2		
Lecture 14. Bar / wine menus 1. Structure, concept, pricing 2. Role of branding	2			[5-8, 10]
Practical class №21. *Development of a bar / wine menus*		2		
Independent study. Pricing methods in bars			4	
Lecture 15. The bar of the future 1. Trends in the bar industry 2. Low-alcohol culture 3. Digital bar: QR menus, automation	2			[8-11, 13]
Practical class №22*. Innovations and trends of the bar of the future*		2		
Independent study. Eco-innovations and Zero Waste practices in modern bars			6	
Total for module 2	**16**	**22**	**36**	
Total	**30**	**44**	**76**	

4. TEACHING AND LEARNING METHODS

<table>
<tr><th>Learning outcomes</th><th>Teaching methods (work to be carried out by the teacher during classroom classes, consultations)</th><th>Number of hours</th><th>Study methods (what types of educational activities the student should perform independently)</th><th>Number of hours</th></tr>
<tr><td>Learning outcomes 1. To know and understand theoretical and practical fundamentals of bartending and oenology, technological processes of craft beverage production, wine classification, and quality formation factors.</td><td rowspan="3">Lecture-presentations with demonstration and use of interactive technologies

Practical classes with presentation of the implementation methodology</td><td>30</td><td rowspan="3">Working with lecture notes, methodological recommendations for independent study of disciplines, generalization and systematization of the studied material

Completion of individual tasks presented in instructional cards for practical work.</td><td rowspan="3">76</td></tr>
<tr><td>Learning outcomes 2. To compile a restaurant wine list, perform technological processes of craft beverage and cocktail production, evaluate organoleptic characteristics of wines and cocktails, and identify typical defects.</td><td>44</td></tr>
<tr><td>Learning outcomes 3. To develop original recipes for innovative beverages, conceptual presentation and drink design, considering consumption culture and gastronomic traditions of Ukraine and the world; to form wine-cocktail assortments and carry out food, wine, and cocktail pairing.</td></tr>
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5. EVALUATION BY EDUCATIONAL COMPONENT

5.1.Diagnostic assessment (indicated as needed)

5.2.Summative assessment

5.2.1. To assess the expected learning outcomes, there are

№	Summative assessment methods	Points / Weight in the overall score	Date of compilation
Module 1 (50 points):			
1	Practical works (11 × 3 points)	*33* Points */ 33%*	within 5 days after class
2	Midterm test	*17* Points */ 17%*	Week 12
Module 2 (50 points):			
3	Practical works (11 × 3 points)	*33* Points */ 33%*	within 5 days after class
4	Final test	*17* Points */ 17%*	Week 16

5.2.2 Evaluation criteria

Component	**Satisfactorily**	**Fine**	**Perfectly**
Midterm test	*The test includes 17 questions, each of which is worth 1 point.*		
Final test	*The test includes 17 questions, each of which is worth 1 point.*		
Defense of practical works	*Each practical work, designed, performed in accordance with the methodological instructions, and defended, is evaluated at 3 points.*		
	1 point	*2 points*	*3 points*
	Incomplete work completed and uploaded to Moodle	*Completed in full according to the assignment instruction sheet and uploaded to Moodle*	*Completed in full according to the instruction card, work protected and uploaded to Moodle*

5.3. Формативне оцінювання:

To assess current progress in learning and understand areas for further improvement…

№	**Elements of formative assessment**	**Date**
1	Feedback in the form of a discussion of midterm testing	Week 9
2	Feedback in the form of a discussion of midterm testing	Week 16
3	Feedback in the form of a discussion of completed practical work	During practical work

Form of final assessment – pass/fail credit.

The final number of points for the course is determined by summing the points earned by the student based on their performance throughout the semester.

Total points for all types of learning activities	**ECTS**	**National scale assessment**
90-100	A	excellent
82-89	B	good
75-81	C	good
69-74	D	satisfactory
60-68	E	satisfactory
35-59	FX	unsatisfactory with the possibility of retaking
0-34	F	unsatisfactory with mandatory re-study

6. LEARNING RESOURCES (LITERATURE)

6.1 Educational and methodological literature

1. Concepts and Restaurant Creativity. Lecture course for students majoring in Food Technologies in full-time and part-time forms of study, Bachelor's degree / compiled by M. M. Samilyk. – Sumy: SNAU, 2025.
2. Samilyk, M. M. Gastronomic Innovations: a textbook for students majoring in G13 Food Technologies in full-time and part-time forms of study, Bachelor's degree / M. M. Samilyk, N. V. Bolhova, Ye. V. Demydova. – Odesa: Astroprint, 2025. – 326 p.
3. Guidelines for Practical Works for students of educational and professional programs Food Technologies and Craft Technologies and Gastronomic Innovations in full-time and part-time forms of higher education, Bachelor's degree / compiled by M. M. Samilyk, Ya. I. Illiashenko. – Sumy: SNAU, 2025. – 74 p.
4. Guidelines for Independent Study for students of educational and professional programs Food Technologies and Craft Technologies and Gastronomic Innovations in full-time and part-time forms of education, Bachelor's degree / compiled by M. M. Samilyk, Ya. I. Illiashenko. – Sumy: SNAU, 2025. – 57 p.

6.2 Recommended reading

5. Myalkovskyi, O. V. Bartending: textbook. – Kyiv: Kondor, 2017. – 376 p.
6. Rostovskyi, V. S. Bartending. 2nd edition. – Kyiv: Center for Educational Literature, 2020. – 396 p. – ISBN 978-966-364-878-1.
7. Rostovskyi, V., Shamian, S. Bartending. – Kyiv: Center for Educational Literature, 2021. – 395 p. – ISBN 978-966-364-878-1.
8. Creative Entertainment Ideas for Your Restaurant. – Available at: https://www.touchbistro.com/blog/creative-entertainment-ideas-for-your-restaurant/
9. Hutsaliuk, O., Bondar, Iu., Remzina, N., Lizut, R. (2023). Modifications of Digital Technologies by Client-Oriented Service of Logistics Activities in the Enterprise Management System. Philosophy, Economics and Law Review, 3(1), pp. 91–102. https://doi.org/10.31733/2786-491X-2023-1-91-102
10. Fundamentals of Restaurant Business: textbook / compiled by H. Ya. Krul. – Chernivtsi: Yurii Fedkovych Chernivtsi National University, 2020. – 496 p.
11. Paska, M., Mlynko, O. (2023). Technological Aspects of the Use of Functional Beverages in the Restaurant Business. Economy and Society, (52). https://doi.org/10.32782/2524-0072/2023-52-88
12. Lapytska, N. V. Beverage Technology, Extracts and Concentrates. Textbook. – Chernihiv: T. H. Shevchenko NUKh, 2021. – 217 p.
13. Bovsh, L., Bosovska, M., Rasulova, A. (2022). Digital Marketing Strategies in the Restaurant Business. Scientia Fructuosa, No. 5, pp. 74–92. https://doi.org/10.31617/1.2022(145)05
14. DSTU 4393:2005. Carbonated Wines. General Technical Specifications.
15. DSTU 4806:2007. Wines. General Technical Specifications.
16. Jackson, R. S. Wine Science: Principles and Applications. Elsevier Science & Technology Books, 2020. – 1044 p.
17. International Organisation of Vine and Wine (OIV). Official website. Available at: https://www.oiv.int/
18. WSET Level 3 Award in Wines. Wine & Spirit Education Trust. Available at: https://www.wsetglobal.com/qualifications/wset-level-3-award-in-wines/
19. Serafini, A. V., et al. Grapes: The Principal Catalan Varieties: History, Cultivation and Wines. Edicions i Propostes Culturals Andana, SL, 2019. – 180 p.