

I. КВАЛИФИКАЦИОННА ХАРАКТЕРИСТИКА

Магистърът по специалността „Технология на виното и напитките на винена основа“ е широко профилен, висококвалифициран специалист в областта на енологията и лозарството, анализа, управлението и контрола на качеството на вината и високоалкохолните напитки, със знания, основаващи се на най-съвременните постижения на българския и световен опит в областта на винарството. Завършилите магистри притежават експертиза в областта на законодателството, маркетинга и реализацията на вина и високоалкохолни напитки. Тези знания му позволяват да извършва управленска, производствено-технологична, организационна, контролна, научно-изследователска и маркетингова дейност във винарските фирми. Той притежава значителен обем от задълбочени интердисциплинарни знания и умения да:

- планира и организира, контролира и управлява производствено-технологичните процеси;
- контролира и управлява качеството на суровините, материалите, полуфабрикатите и готовата продукция;
- осигурява качеството и безопасността на готовата продукция, както и устойчивостта и екологичността на производствения процес;
- участва в екипи по създаване, сертифициране и реализация на нови асортименти вина и високоалкохолни напитки;
- участва в екипи по създаване на лозови масиви и производство на вино грозде;
- провежда специализиращо обучение на специалисти със средно и висше образование;
- усъвършенства знанията си и повишава квалификацията си, както самостоятелно, така и чрез продължаване на образованието си в образователната и научна степен „Доктор“.

I. QUALIFICATION CHARACTERISTICS STATEMENT

The Master in Technology of Wine and Wine-Based Beverages is a highly qualified specialist with extensive background in the area of oenology and viticulture, analysis, management and control of wine and high-alcohol beverages, having knowledge based on the latest Bulgarian and world achievements in the area of winemaking. The Master's degree programme graduates will have gained expertise in the legislation, marketing and sales of wine and high-alcohol beverages. On this basis, they will be able to perform managerial, production, technological, organisational, control, scientific research and marketing functions in wine companies. They will have mastered thorough interdisciplinary knowledge and a wide range of skills that will enable them to:

- plan and organise, control and manage the technology and manufacturing processes;
- control and manage the quality of the raw materials, semi-processed and finished products;
- ensure the quality and safety of the finished products, the sustainability and environmental compatibility of the production process;
- participate in teams involved in the development, certification and sale of new wines and high-alcohol beverages;
- participate in teams involved in the planting of vineyards and wine grape production;
- provide specialised training to secondary and higher school graduates;
- enhance their knowledge and skills both through independent learning and through enrolment in PhD programmes.

II. INSTRUCTIONAL TIME ALLOCATION (weeks)

Academic year	Classroom instruction		Examination periods		Familiarisation practicum		Practical training		Pre-graduation internship		Final examination		Total for the academic year		
	I sem.	II sem.	I sem.	II sem.	I sem.	II sem.	I sem.	II sem.	I sem.	II sem.	preparation	exam time	classroom instruction	non-attendance weeks	total
I	15	15	4	5	—	—	—	—	—	—	—	—	39	13	52
II	15	15	4	5	—	—	—	—	—	2	6	1	39	13	52

The training is carried out on a modular basis in four separate modules corresponding to each of the study semesters. The curriculum of the study process complies with the principle "from the grape to the glass" and is updated annually by the Department "Technology of wine and beer" and is adopted in accordance with the requirements of the regulatory UFT framework.

III. CURRICULUM – FULL TIME

Programme: “TECHNOLOGY OF WINE AND WINE-BASED BEVERAGES”

Education and Qualification Degree: MASTER (2 year)

№	Код/Code	COURSES	Teaching hours				Control		Credits (ECTS)	Distance learning
			Total	Lectures	Seminars	Practical	E/CM	Projects		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
1st YEAR, 1st SEMESTER (15 WEEKS)										
1	60.1	Viticulture	60	30	—	30	E	—	6,0	YES
2	60.2	Ampelography	60	30	—	30	E	—	6,0	YES
3	60.3	Fundamentals of Winemaking	60	30	—	30	E	—	6,0	YES
4	60.4	Wine Regulations	45	30	15	—	CM	—	6,0	YES
5	60.5	Wine Consumer Behaviour and Wine Marketing	45	15	30	—	CM	—	3,0	YES
6	60.6	Wine Tourism	45	15	30	—	CM	—	3,0	YES
Elective (1 of 2)										
7	60.7	Grape vine management	45	15	30	—	CM	—	3,0	YES
8	60.8	Wine analysis	45	15	30	—	CM	—	3,0	YES
TOTAL			360	165	105	90	3/4	—	33,0	—

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No	Code	COURSES	Teaching hours				Control		Credits (ECTS)	Distance learning
			Total	Lectures	Seminars	Practical	E/CM	Projects		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
1st YEAR, 2nd SEMESTER (15 WEEKS)										
1	60.9	Agroecology and Climate Change	45	30	—	15	E	—	6,0	YES
2	60.10	Winemaking	60	30	—	30	E	—	6,0	YES
3	60.11	Technology of Distillates and High-Alcohol Beverages	60	30	—	30	E	—	6,0	YES
4	60.12	Wine Microbiology	60	30	—	30	E	—	6,0	YES
5	60.13	Quality Management in the Wine Supply Chain	45	15	30	—	CM	—	3,0	YES
6	60.14	Evolution of wine	45	30	—	15	E	—	3,0	
7	60.15	Wine and Health	45	15	30	—	CM	—	3,0	YES
TOTAL			360	180	90	90	5/2	—	33,0	—

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			Total	Lectures	Seminars	Practical	E/CM	Projects		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
2nd YEAR, 1st SEMESTER (15 WEEKS)										
1	60.17	Treatment and Stabilisation of Wine	60	30	—	30	E	—	6,0	YES
2	60.18	Technology of Sparkling and Special Wines	60	30	—	30	E	—	6,0	YES
3	60.19	Sensory Analysis	60	30	—	30	E	—	6,0	YES
4	60.20	Oenological Engineering	60	30	—	30	E	—	6,0	YES
5	60.21	Hygiene and Beverage Safety	45	15	—	30	CM	—	3,0	YES
6	60.22	Sustainable wine systems	45	15	30	—	CM	—	3,0	YES
7	60.23	Technological Case Study	30	—	—	30	CM	YES	2,0	YES
TOTAL			360	150	30	180	4/3	1	32,0	—

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Programme: “TECHNOLOGY OF WINE AND WINE-BASED BEVERAGES”

Education and Qualification Degree: MASTER (2 year)

No	Code	COURSES	Teaching hours				Control		Credits (ECTS)	Distance learning
			Total	Lectures	Seminars	Practical	E/CM	Projects		
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
2nd YEAR, 2nd SEMESTER (15 WEEKS)										
1	60.24	Wine Quality Practicum*	(60)	—	—	—	—	—	7,0	YES
2	60.25	Pre-graduation Internship: 2 weeks*	(60)	—	—	—	CM	—	8,0	—
3	60.26	Master thesis	(250)	—	—	—	FE	—	15,0	—
		TOTAL	(370)	—	—	—	1/1	—	30,0	—
		TOTAL FOR THE PROGRAMME	1080	495	225	360	12/10	1	128,0	—

* The courses are conducted by study trips during the harvest and processing campaigns

V. STRUCTURE OF THE CURRICULUM

The courses included in the curriculum provide interdisciplinary knowledge and skills connected with the processes, products, quality and management of the sub-branches in the food industry related to the production of wine and wine-based beverages.

The curriculum has been developed in modules which are in conformity both with the OIV requirements and with the Republic of Bulgaria's national requirements for training and award of a Master's education and qualification degree:

- **Viticulture module:** 4 courses with a total of 210 academic hours and 21 credits;
- **Oenology module:** 10 courses with a total of 570 academic hours and 54 credits;
- **Economics, Management, Law, Marketing and Communication module:** 4 courses with a total of 180 academic hours and 15 credits;
- **Quality, Food Safety and the Environment module:** 3 courses with a total of 135 academic hours and 9 credits;
- **Internship module:** 3 courses with a total of 150 academic hours and 17 credits.
- **Master thesis:** equivalent to a total of 250 academic hours and 15 credits.

VI. STRUCTURE OF THE TRAINING

The training is carried out hybrid. The lectures and part of the exercises are conducted remotely in an electronic environment. The practical exercises are conducted in presents

Head of the Wine and Beer Technology Department:

(Assoc. Prof. Hr. Spasov, PhD)

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VII. TRAINING FEES

The training is carried out in a paid form. Students enroll directly in a two-year study form. A fee is paid for the training, determined by a decision of UFT Academic Council. The fee is paid twice - at the beginning of the studies and after the second semester (module of disciplines).

Students can pay a reduced fee based on recognition of subjects studied in previous study periods. The fee reduction cannot be higher than ¼ of the total training fee.

The curriculum:

- has been discussed at a meeting of the Departmental Council (Minutes No 10/10.09.2021);
- has been modified at a meeting of the Departmental Council (Minutes No 20/13.10.2022);
- has been approved at a meeting of the Faculty Council (Minutes No 15/16.09.2021 г.);
- has been modified at a meeting of the Faculty Council (Minutes No 27/20.10.2022);
- will become effective as of the beginning of the 2022/2023 academic year.

Dean
of the Technological Faculty:

(Prof. D. Balev, PhD)