

Department of Wine, Vine & Beverage Sciences
University of West Attica, Greece
 Short Description of Courses supervised in English
 in the Context of the Erasmus+ studies exchange Program,
 academic year 2022-23

List of courses

Courses	Professor	Semester	ECTS
Wine Microbiology	Maria Dimopoulou	Winter	5
Wine & Beverages Legislation	Panagiotis Tataridis	Winter	3
Instrumental Analytical Chemistry	Chatzilazarou Arhontoula	Winter	3
Sensory Analyses of Wines and Drinks	Elisabeth Koussissi	Winter	6
Raw materials of Alcoholic Beverages	Despoina Kechagia	Winter	5
Plant Biology	George Banilas	Winter	5
Grapevine Molecular Biology and Genetics	George Banilas	Winter	3
Human Resources Management & Leadership	Panagiotis Kaldis, Maria Zavali	Winter	3
Business administration	Panagiotis Kaldis, Maria Zavali	Winter	3
Morphology and Physiology of Grapevine	George Banilas	Spring	5
Introduction to Microbiology	Maria Dimopoulou	Spring	5
New Product Development	Elisabeth Koussissi	Spring	3
Quality and Safety of Drinks	Elisabeth Koussissi	Spring	3
Grapevine's Protection - Pests and Diseases	Danai Gkizi	Spring	6
Wine tourism management	Panagiotis Kaldis, Maria Zavali	Spring	3

Short Description

Course code	3.4
Module	Compulsory
Title	Wine Microbiology
Teacher	Maria Dimopoulou
Contact	mdimopoulou@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	Microorganisms play an essential role during winemaking and can directly affect wine quality. In this context, the teaching of this course seeks a holistic approach to microorganisms by studying the microflora of grapes and wine, the basic metabolic pathways of microorganisms, their role in fermentation process well as their ability to determine, positively or negatively, the quality of the wine. Upon successful completion of course, students should be able to compensate for the action of microorganisms at all stages of vinification and be able to take the right decisions during wine production.
Mode of teaching	Life course & assay/project assignment
Credits	5 ECTS

Course code	7.3 (7030)
Module	Compulsory
Title	Wine & Beverages Legislation
Teacher	Tataridis Panagiotis
Contact	ptataridis@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	Principles of Wine & Beverage Legislation (including wines, vines, other vini-viticultural products, beers, other alcoholic beverages, etc). National, European & International stakeholders and state organizations. Decision making process in the EU. Definitions of products and permitted practices. Limits for use/addition of products/additives/technological aids. Fraud and methods of analysis. Legislation on mandatory and voluntary labelling and presentation of wines & beverages. Legislation regarding packaging & recycling. The definition of Oenologists and related professional legislation.
Mode of teaching	Life course & essay/project assignment
Credits	3 ECTS

Course code	3,3
Module	Compulsory
Title	Instrumental analytical chemistry
Teacher	Chatzilazarou Arhontoula
Contact	arhchatz@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	Introduction to visual methods of analysis. Sampling of wines and beverages and preparation of samples for analysis. Accreditation of analysis laboratories. Presentation of results and reliability of analyses. Visible-ultraviolet (Vis-UV) spectrophotometry, organology and applications. Infrared spectroscopy (FT-IR), structure determination and identification of chemical compounds, organology. Fluorometry, organology and applications. Atomic Spectroscopy: Flame photometry. Atomic Spectroscopy: Atomic absorption spectroscopy. Polarimetry, refraction. Mass Spectroscopy (MS). Nuclear magnetic resonance (NMR) spectroscopy: organology and applications. Nephelometry – Tolerometry. Introduction to
Mode of teaching	mixed course of theory and lectures and assignments
Credits	5 ECTS

Course code	5,2
Module	Compulsory
Title	Sensory Analyses of Wines and Drinks
Teacher	Elisabeth Koussissi
Contact	ekoussissi@uniwa.gr
Level	BSc
Semester	Winter Semester
Module Aims & Subjects	<p>Sensory evaluation is a science that has served the food industry for decades, providing crucial information on food products, whether it came to quality and process control or marketing material and new product development. For wines and other alcoholic drinks it has likewise been traditionally used as a pivotal tool in similar applications. Upon successful completion of that course the students have a broad understanding of the good practices and methods used in the field, and can organise sensory sessions for the evaluation of drinks in different ways depending on the objective. Additionally they will be able to collect, analyse and interpret sensory data from different kind of experiments.</p>
Mode of teaching	Life course/Assignment
Credits	6 ECTS

Course code	3.6
Module	Compulsory
Title	Raw materials of alcoholic beverages
Teacher	Despoina Kechagia
Contact	dkechagia@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	<p>Production of pure ethyl alcohol, types of distillation, industrial ferments for the production of alcohol, starchy raw materials, production of essential oils and ingredients of aromatic raw materials are few of the topics processed in the module. The purpose of the course is to enable the student to understand the composition, the production methods and control of raw materials used in production process of alcoholic beverages with an emphasis on those produced from pure ethyl alcohol.</p>
Mode of teaching	Life course
Credits	5 ECTS

Course code	1,1
Module	Compulsory
Title	Plant Biology
Teacher	George Banilas
Contact	gban@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	Plant cell, cell theory. Biological macromolecules: Carbohydrates, Lipids, Proteins, Nucleic acids. Energy flow in biological systems. Principles of Molecular Biology. Fundamentals of Genetics: Mendel's Laws. Mitosis and reduction. Chromosomes as carriers of genetic information, allelic genes, mutations. Introduction to plant morphology and anatomy: development of the plant body, anatomy and functions of vegetative and reproductive organs. Major physiological processes of plants (photosynthesis, respiration, transpiration).
Mode of teaching	Life course
Credits	5 ECTS

Course code	5.5.3
Module	Compulsory
Title	Grapevine Molecular Biology and Genetics
Teacher	George Banilas
Contact	gban@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	The grapevine genome – nucleotide sequencing. Construction of genomic and cDNA libraries. Analysis of gene expression – PCR, DNA microarrays. Developmental molecular biology of grapevine Cultivar identification methods. Applications of molecular markers in grapevine improvement-clonal selection. Bioinformatics of molecular/genetic data The grapevine genome – nucleotide sequencing. Construction of genomic and cDNA libraries. Analysis of gene expression – PCR, DNA microarrays. Developmental molecular biology of grapevine Cultivar identification methods. Applications of molecular markers in grapevine improvement-clonal selection. Bioinformatics of molecular/genetic data
Mode of teaching	Life course
Credits	3 ECTS

Course code	7.4.2
Module	Elective
Title	Human Resources Management & Leadership
Teacher	Panagiotis Kaldis, Maria Zavali
Contact	pkaldis@uniwa.gr , mzavali@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	The course will help students to recognize the contemporary human resource management tools and understand the core theories, models and concepts of leadership. The course also include: Human Resource Management Strategy and Analysis, Recruitment, Placement, and Talent Management, Training and Development, Leadership, Compensation, Building Positive Employee Relations, Labor Relations and Collective Bargaining, Safety, Health, and Risk Management, Global Human Resources, Human Resources in Small and Entrepreneurial Firms
Mode of teaching	project assignment
Credits	3 ECTS

Course code	3,5
Module	Mandatory
Title	Business administration
Teacher	Panagiotis Kaldis, Maria Zavali
Contact	pkaldis@uniwa.gr , mzavali@uniwa.gr
Level	Bsc
Semester	Winter semester
Module Aims & Subjects	Business administration is designed to teach the business fundamentals and familiarize students with the concepts of a business-driven economy. Students will also demonstrate interpersonal and project-management skills. The course also include: Managers and Management, The Management Environment, Integrative Managerial Issue, Decision Making, Planning, Managing Human Resources, Managing Change and Innovation, Foundations of Individual Behavior, Understanding Groups and Managing Work Teams, Motivating and Rewarding Employees, Leadership and Trust, Managing Communication and Information, Foundations of Control, Operations Management
Mode of teaching	Project assignment
Credits	3 ECTS

Course code	2,4
Module	Compulsory
Title	Morphology and Physiology of Grapevine
Teacher	George Banilas
Contact	gban@uniwa.gr
Level	Bsc
Semester	Spring semester
Module Aims & Subjects	Botanical description of grapevine. Phenological stages of vine development. Morphology of vegetative and reproductive organs. Primary and secondary anatomical structure. Fruit set, growth and ripening. Developmental physiology of the vegetative organs. Developmental physiology of reproductive organs. Grapevine water management. Factors affecting photosynthesis and respiration. Grapevine nutrition. Abiotic stress factors
Mode of teaching	Life course
Credits	5 ECTS

Course code	2.2
Module	Compulsory
Title	Wine Microbiology
Teacher	Maria Dimopoulou
Contact	mdimopoulou@uniwa.gr
Level	Bsc
Semester	Spring semester
Module Aims & Subjects	Introduction to Microbiology outlines the structural and functional differences among all microbes with particular emphasis on the biology of bacteria and fungi. The main focus of the course is understanding the environmental importance of microbes and to exploit them for food production, covering aspects of the biochemistry, physiology and genetics of microorganisms.
Mode of teaching	Life course & assay/project assignment
Credits	5 ECTS

Course code	8.4.2
Module	Optional from a compulsory choice
Title	New Product Development
Teacher	Elisabeth Koussissi
Contact	ekoussissi@uniwa.gr
Level	BSc
Semester	Spring Semester
Module Aims & Subjects	Innovation is key in the way companies and public institutions related to food and drinks operate nowadays. The module introduces students to the type of innovations that exist nowadays in the food industry. Upon successful completion of the module the students understand the different ways a company can innovate, and have a complete knowledge of the new product development processes. That includes different models, processes and tools used in new product development in the food/drinks industry.
Mode of teaching	Life course/Assignment
Credits	3 ECTS

Course code	6,2
Module	Compulsory
Title	Quality and Safety of Drinks
Teacher	Elisabeth Koussissi
Contact	ekoussissi@uniwa.gr
Level	BSc
Semester	Spring Semester
Module Aims & Subjects	Quality Management is a crucial chapter in food and drinks production and distribution. In this module the students are introduced to the concepts of quality and safety applied in the food industry in general, and in the wine and drinks production in particular. Upon successful completion of the course they should have a thorough understanding of the current quality management systems related to the raw materials, production and distribution of the drinks industry. Last but not least, part of the module is to get acquainted to the current environmental management systems related to drinks industry and its related activities.
Mode of teaching	Life course/Assignment
Credits	3 ECTS

Course code	4.5 (4050)
Module	Compulsory
Title	Grapevine's Protection - Pests and Diseases
Teacher	Danai Gkizi
Contact	dgkizi@uniwa.gr
Level	Bsc
Semester	Spring semester
Module Aims & Subjects	Students will get familiar with grapevine diseases and pests. The lectures will include case studies of the most important grapevine pathogenic fungi, viruses, insects and nematodes. The symptoms caused by them, the mode of infection and their effect on grape/wine quality along with modern control approaches, including biological control, will be studied. The student will also get familiar with new rising grapevine diseases such as Grapevine Trunk Diseases. Ecology aspects and plant-pathogen interactions will also be addressed.
Mode of teaching	Life course & assay/project assignment
Credits	6 ECTS

Course code	8.4.1
Module	Elective
Title	Wine tourism management
Teacher	Panagiotis Kaldis, Maria Zavali
Contact	pkaldis@uniwa.gr , mzavali@uniwa.gr
Level	Bsc
Semester	Spring semester
Module Aims & Subjects	The global wine tourism, the concepts and theories of tourism management are studied. The course includes: Concepts and definitions of tourism, Types and forms of tourism, Sustainable tourism, History of wine tourism, Wine tourism and regional development, Wine tourism management practices, Demand for and supply of wine tourism, Case studies around the world.
Mode of teaching	project assignment
Credits	3 ECTS