



ADMINISTRATIVE MANAGEMENT COLLEGE
18th KM, Bannerghatta Road, Bangalore - 560083

Wine Making

Course Description

Introduction:

The course module provides detailed description of Introduction of Wine and Manufacturing process wine in different Countries and Matching with Indian & Continental Foods.

Course objective:

- Introduction to Wine, Manufacturing Process of Red, White and Homemade Wine.
- To develop the interest of the student and knowledge of Wine and benefits while drinking.
- Demonstration about the process making of wine of Industrial and Homemade Methods.
- Suggestion the wine with Indian foods& Continental foods.

Course Content:

- Grapes and different types of grapes
- Different names of red and white grapes
- Cultivation, Viticulture & Vilification
- Harvesting methods of grape plants
- Annual cycle calendar for harvesting and maintain the vineyard
- Process making of Red & White wine and maturing styles or ageing
- Important steps of making homemade wine.

Course Duration:

Lecture: 10 hours

Practical: 15 hours

Assessment: 5 hours

Prerequisites:

This course is valuable for the students of Hotel Management who need to take Service as Specialisation & it effective implement in their career.

Hands on Practice on:

RED WINE:

The red wine is prepared from red grapes, which content with natural yeast and natural sugar, can be make as the natural fermentation which help to change the character from juice to wine. Students will be practices for crushing of grapes, filtering and Maturing of wines.

WHITE WINE:

A white wine prepare from white grapes with skin and crushing by hands and filtering to be explained to add the seeds of grapes which contain tannin acid to improve the colour and taste of wine. The adding of yeast and sugar proportion also will inform to the students to make a dry or sweet wine will be practicing for the student to prepare a good wine.

ROSE WINE:

A rose wine is a different style of making. Which include with skins and pips of red and white grape together for the fermentation process and also will give a practice for the proportion of skins and flesh to be calculated with making of good colour of Rose wines.

Methods of Evaluation:

Attendance
Assignments
Hands on Training

Course out come

- Understand & prepare of Red, White Wine& Rose wine.
- To know the purpose of ingredients used and character of the ingredients to prepare the good wine.
- To learn the process making and benefits of wine, can be paired with Indian dishes.