

# 100-2 Preliminary Syllabus, Da-Yeh Univ

Information			
Title	酒類釀造及實習	Serial No. / ID	1513 / BTI4008
Dept.	生物產業科技學系	School System / Class	大學日間部4年1班
Lecturer	柯文慶	Full or Part-time	專任
Required / Credit	Optinal / 4	Graduate Class	Yes
Time / Place	(一)567 / H629 (一)89 / H629	Language	Chinese

Introduction
Both principles explanation and practical wine making are regarded as equally important in the curriculum. Students will understand basic principle, evaluation method, and inspection technology for wines, spirits and liqueurs.

Outline
<ol style="list-style-type: none"><li>1. Introduction: definition of wines, brewing microorganisms, enzymes and biochemical principles.</li><li>2. Brewing equipment and their main point in use.</li><li>3. Fermenting management and basic processes for wine making.</li><li>4. Manufacture of wine, sake, and beer.</li><li>5. Manufacture of rice spirit and brandy.</li><li>6. Manufacture of fruit and Chinese medicine liqueur.</li><li>7. Inspection and evaluation for quality of wines.</li></ol>

Prerequisite
not required