

### DESCRIPTION OF A STUDY COURSE – SYLLABUS

|  |   |                 |  |                     |   |
|--|---|-----------------|--|---------------------|---|
| <b>Title of a course</b>   | <b>Mediterranean fruit growing I</b>  |                 |  |                     |   |
| <b>Head of course</b>  | <b>PhD Martina Peršić, Lecturer</b>   |                 |  |                     |   |
| <b>Study programme</b>   | <b>Professional undergraduate study Mediterranean Agriculture</b>   |                 |  |                     |   |
| <b>Status of a course</b>  | Obligatory  |                 |  |                     |   |
| <b>Year of study</b>   | 2.  | <b>Semester</b> | III  | <b>ECTS credits</b> | 5 |
| <b>Teaching plan<br/>(L + E + S+ Pr)</b>   | 3+1+0+1   |                 |  |                     |   |
| <b>Goals of a course</b>   |   |                 |  |                     |   |
| Enabling students to independently raise and manage orchards, to select Mediterranean fruit species in accordance with the selected locality for planting and current market conditions, and to choose the correct method of cultivation and measures in the cultivation of fruit while respecting sustainable development.  |   |                 |  |                     |   |
| <b>Conditions for enrolling course</b>   |   |                 |  |                     |   |
| No conditions  |   |                 |  |                     |   |
| <b>Learning outcomes on a level of a study programme which includes course</b>   |   |                 |  |                     |   |
| <p>Outcome 1: Assess the quality of planting material and produce planting material by the appropriate propagation method.</p> <p>Outcome 3: Prepare a plan for the cultivation of Mediterranean crops, including economic and cultivation elements.</p> <p>Outcome 4: Perform the care of perennial plantations of Mediterranean crops in accordance with the cultivation form and maintain them in view of the technological and ecological conditions of production.</p> <p>Outcome 5: Design irrigation models based on water balance and apply classic and special irrigation models.</p> <p>Outcome 6: Determine economically significant pests and implement preventative and curative methods of plant protection with respect to the production system.</p>   |   |                 |  |                     |   |
| <b>Expected learning outcomes on a level of a course</b>   |   |                 |  |                     |   |
| <ol style="list-style-type: none"> <li>Analyse the status and tendency of fruit production by species in the world and Croatia.</li> <li>Plan optimal pomotechnical measures for maximum yield in fruit production</li> <li>Identify the manners of fruit propagation and production of planting material</li> <li>Develop a plan for raising fruit plantations depending on the species, climate and pedological conditions, and distinguish between pomotechnical measures in fruit growing.</li> <li>Recommend optimal harvesting time and storage methods for different types of fruit.</li> <li>Determine optimal growing conditions for different fruit species.</li> </ol>  |   |                 |  |                     |   |
| <b>Content of a course</b>   |   |                 |  |                     |   |
| Insights into fruit structure and functions of particular parts. Explanation of blooming, pollination and fructification as well as of propagation, cutting and growing forms. Emphasis on agro-ecological conditions on growing some fruit varieties. Following certain measures of fruit growing: intertillage, nutrition and types of fertilization, irrigation, protection from diseases and pests, picking and storage, processing and offering products. The above-mentioned to be explained with help of following Mediterranean fruit varieties (fig, tangerine, kiwi, lemon, orange, pomegranate, hazel, Japanese apple and carob). State origin of each variety, its spread, production areas, foundations and yields. Practical activities covering propagation, irrigation, cutting and picking to be done in teaching and technological premises in Istria. |   |                 |  |                     |   |
| <b>Teaching modes</b>  | <input checked="" type="checkbox"/> lectures<br><input type="checkbox"/> auditory exercises<br><input checked="" type="checkbox"/> seminars and workshops<br><input type="checkbox"/> distance learning<br><input type="checkbox"/> field classes |                 | <input checked="" type="checkbox"/> individual assignments<br><input type="checkbox"/> multimedia and network<br><input type="checkbox"/> laboratory<br><input type="checkbox"/> supervisor's work<br><input type="checkbox"/> other _____ |                     |   |
| <b>Comments</b>  |   |                 |  |                     |   |
| <b>Students' obligations</b>   |   |                 |  |                     |   |

**Grading, evaluation and monitoring of students' work continuously during lectures and exams**

Grading is based upon evaluation of course's learning outcomes' adoption. Grading is performed continuously during lectures and/or during exam, in compliance with the provisions of Regulation on the assessment of students.

**Continuous check-up:**

| Outcomes           | Pre-exam I | Pre-exam 2 | Seminar work | Oral examination | Threshold | Max   |
|--------------------|------------|------------|--------------|------------------|-----------|-------|
| Outcome 1          | 5%         | 5%         |              | 10%              | 10%       | 20%   |
| Outcome 2          | 15%        |            | 5%           |                  | 10%       | 20%   |
| Outcome 3          | 5%         |            |              |                  | 2,5%      | 5%    |
| Outcome 4          |            | 15%        |              |                  | 7,5%      | 15%   |
| Outcome 5          |            | 5%         |              |                  | 2,5%      | 5%    |
| Outcome 6          | 10%        | 10%        | 15%          |                  | 17,5%     | 35%   |
| Percentage of ECTS | 2,1        | 2,1        | 1,2          | 0,6              | 3         | 6     |
| Total              | 35%        | 35%        | 20%          | 10%              | 50 %      | 100 % |

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

**Exam term:**

| Outcomes           | Written exam | Oral exam | Threshold | Max   |
|--------------------|--------------|-----------|-----------|-------|
| Outcome 1          | 10 %         | 5 %       | 7,5 %     | 15 %  |
| Outcome 2          | 20 %         | 5 %       | 12,5 %    | 25 %  |
| Outcome 3          | 5 %          | 5 %       | 5 %       | 10 %  |
| Outcome 4          | 10 %         | 5 %       | 7,5 %     | 15 %  |
| Outcome 5          | 10 %         | 5 %       | 7,5 %     | 15 %  |
| Outcome 6          | 15 %         | 5 %       | 10 %      | 20 %  |
| Percentage of ECTS | 4,2          | 1,8       | 3         | 6     |
| Total              | 70%          | 30%       | 50 %      | 100 % |

A student has passed the exam if he has acquired a percentage of credits for each learning outcome higher or equal to defined threshold.

**Grading:**

A student has passed the exam if he has acquired at least 50% of anticipated credits of a specific learning outcome.

If a student has passed learning outcomes of all courses, the accomplished credits (percentages) of all passed learning outcomes are being added, while the final grade is defined upon following table:

| Range of credits (percentages) | Numerical grade  | ECTS grade |
|--------------------------------|------------------|------------|
| 90,00 – 100,00                 | Excellent (5)    | A          |
| 75,00 – 89,99                  | Very good(4)     | B          |
| 60,00 – 74,99                  | Good(3)          | C          |
| 50,00 – 59,99                  | Sufficient (2)   | D          |
| 0,00 – 49,99                   | Insufficient (1) | F          |

**Obligatory literature**

- |   |
|---|
| <ol style="list-style-type: none"><li>1. Skendrović Babojelić, M. Fruk, G. Priručnik iz voćarstva: građa, svojstva i analize voćnih plodova, Sveučilište u Zagrebu, 2016.</li><li>2. Jemrić, T. Cijepljenje i rezidba voćaka, Uliks, Rijeka, 2007.</li><li>3. Krapina I. i suradnici Voćarstvo, Globus, Zagreb, 2004.</li></ol> |
| <b>Additional literature</b>  |
| <ol style="list-style-type: none"><li>1. Prgomet, Ž., Bohač, M. Smokva, Skink d. o. o. Rovinj, Rovinj, 2003.</li><li>2. Medin, A. Suvremeno voćarstvo u jadranskom području, PK Zadar, Zadar, 1989.</li><li>3. Miljković, I. „Suvremeno voćarstvo“, Znanje, Zagreb, 1991.</li></ol>   |

