

Course Unit Descriptor

Study Programme: Agronomy			
Course Unit Title: Postharvest treatments of fruits			
Course Unit Code: 3DAI1014			
Name of Lecturer(s): associate prof. Nenad Magazin			
Type and Level of Studies: Doctoral studies			
Course Status (compulsory/elective): Compulsory			
Semester (winter/summer): summer and winter			
Language of instruction: English			
Mode of course unit delivery (face-to-face/distance learning): face-to-face			
Number of ECTS Allocated: 10			
Prerequisites: None			
Course Aims: The application of different postharvest treatments is a common practice in many fruits. The aim of this course is to provide an overview of commercial treatments on fruit all over the world, the choice of products, the conditions of their use and an overview of the problems they solve. Besides, the goal is to familiarize PhD students with current directions of scientific research aimed at developing new postharvest treatments, particularly those treatments that are safe alternative to chemical treatments.			
Learning Outcomes: Doctoral students who listened to and pass this course will be able to make decisions about the proper application of the different treatments on the fruits in the practice, but will also have the opportunity to develop scientific and technical work in this area, especially when it comes to alternative treatments as replacement for treatments based on chemicals.			
Syllabus: <i>Overview of the current commercial treatment on fruits worldwide. Commercial and experimental treatments for parasitic diseases. Commercial and experimental treatments for non-parasitic diseases. Fruits cosmetics.</i>			
Required Reading: Gvozdrenović, D., Davidović, M.: Berba i čuvanje voća, Nolit, Beograd, 1990. Magazin, N., Keserović, Z., Milić, B., Dorić, M., Gošić, J.: Berba i čuvanje plodova jabuke iz integralne proizvodnje, Poljoprivredni fakultet Novi Sad, 2013. Thompson, A.: Controlled atmosphere storage of fruits and vegetables, CABI publishing, 1998. Wills, R., McGlasson, B., Graham, D., Joyce, D.: Postharvest: an introduction to the physiology of fruit, vegetables and ornamentals, CAB International, Velika Britanija, 2007..			
Weekly Contact Hours: 8		Lectures: 3	
Practical work: 5			
Teaching Methods: Lectures, film presentations, experimental lab work, work in storage facilities			
Knowledge Assessment (maximum of 100 points):			
Pre-exam obligations	points	Final exam	points
Active class participation		written exam	
Seminar paper	70	oral exam	30
Preliminary exam(s)		

Seminar(s)	30		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			