

<b>Study Programme:</b> Agricultural economics			
<b>Course Unit Title:</b> Fruit growing and viticulture			
<b>Course Unit Code:</b> 7OAT2009			
<b>Name of Lecturer(s):</b> Sandra M. Bijelić and Dragoslav M. Ivanišević			
<b>Type and Level of Studies:</b> Undergraduate academic studies			
<b>Course Status (compulsory/elective):</b> Compulsory			
<b>Semester (winter/summer):</b> summer			
<b>Language of instruction:</b> English			
<b>Mode of course unit delivery (face-to-face/distance learning):</b> Face-to-face			
<b>Number of ECTS Allocated:</b> 6			
<b>Prerequisites:</b> None			
<b>Course Aims:</b> Acquiring basic knowledge in the field of fruit growing and viticulture for the purpose of agritourism and rural development.			
<b>Learning Outcomes:</b> Expertise and ability to independently choose, raise, nurture, and present orchards and vineyards and fruit and grape products according to the needs and specificities of agrotourism and rural development.			
<b>Syllabus:</b>			
<i>Theory</i> Significance of fruit growing and viticulture and production of fruits and grapes in the world and at home. Agro tourism (wine tourism), wine routes at home and in the world. Fruit and grapevine growing regions in Serbia. Classification of fruit trees and grapevines. Raising and nurturing orchards and vineyards in smaller areas according to the needs and requirements of agro tourism and rural development. Selection of fruit species and cultivars according to the requirements of agro tourism. Fruit species and cultivars, and grape cultivars. Native fruit and grape cultivars. Cultivars for ecological production of fruit and grapes. Fruit and grape production. Primary processing of fruit and grapes. Storage and packaging of fruit and grapes. Wine production and other grape products for the purpose of agro tourism. Food and wine. Brands.			
<i>Practice</i> Recognition of fruit species. Presentation of fruit tree and grapevine organs. Raising orchards and vineyards in small areas. Nurturing plantations. Determining the time of fruit and grape harvest. Fruit and grape processing. Fruit and grape storage. Wine production and care. Organoleptic evaluation of wines. Presentation of fruit and grape species and cultivars. Native fruit and grape cultivars. Visits to wineries engaged in wine tourism.			
<b>Required Reading:</b>			
1. Veličković M., Voćarstvo, Poljoprivredni fakultet, Zemun 2002			
2. Cindrić P., Korać Nada, Kovač V. Sorte vinove loze, Prometej, Novi Sad 2000			
3. Kuljančić I. Vinogradarstvo, Prometej, Novi Sad 2008			
4. Keserović Z., Korać Nada, Magazin N., Grugurević V., Gvozdrenović D., Bijelić S., Vračević B., Proizvodnja voća i grožđa na malim površinama, Univerzitet u Novom Sadu, Poljoprivredni fakultet Novi Sad 2008			
<b>Weekly Contact Hours:</b>		<b>Lectures:</b> 3	<b>Practical work:</b> 2
<b>Teaching Methods:</b> Theoretical classes with the use of video presentations and practical classes in a laboratory and in the field.			
<b>Knowledge Assessment (maximum of 100 points):</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Lecture attendance	10	written exam	20
Test	50	oral exam	10
Exercise attendance	10		
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			