Course Unit Descriptor

Study Programme: Organic agriculture			
Course Unit Title: Organic vegetable production			
Course Unit Code: 19.ORG015			
Name of Lecturer(s): Žarko Ilin			
Type and Level of Studies: Undergraduate academic studies			
Course Status (compulsory/elective): Compulsory			
Semester (winter/summer): Winter			
Language of instruction: English			
Mode of course unit delivery (face-to-face/distance learning): Face-to-face/distance learning			
Number of ECTS Allocated: 5			
Prerequisites: None			
Course Aims: : Introducing students to the latest world trends and new technologies of organic vegetable production in the open field and greenhouse.			
Learning Outcomes: Students should get acquainted with the latest technologies in the system of organic vegetable production in garden, field and various forms and types of a greenhouse, but above all to get acquainted with the results of scientific research in this area. Skills: Student should be able to develop and apply new technology in vegetable production based on organic principles. In addition, it is necessary for the student to independently create projects and their menages through which the implementation of new technology in organic vegetable production will be enabled.			
Syllabus: *Theory:* Theoretical classes: Within the subject of organic vegetable production, the history of organic vegetable production, the prevalence of vegetable crops, systems of organic vegetable production, biological, agrotechnical, ecological and economic-sociological significance of organic vegetable production. Furthermore, students should learn the requirements of vegetables according to the conditions of success as well as the effects of abiotic stress on the growth and development of plants, ways to alleviate them in the open field and in a greenhouse. Time and method of organic vegetable production, agrotechnics in organic vegetable production, time and ways of harvesting, storage, packaging and distribution at the market of vegetables produced in the system of organic production. All plant species in the system of organic production are studied as rooty vegetables (carrots, parsley, parsnips, celery, beets, radishes and radish), fruity vegetables (peppers, tomatoes, eggplants, cucumbers, melons, watermelons, pumpkins, sweet corn), leafy vegetables (cabbage, kale, cauliflower, broccoli, kale, kohlrabi, lettuce and spinach, bulbs (onions, garlic, leek), legumes (peas and green beans), tubers (early potatoes), as well as perennial vegetables (horseradish, asparagus and rhubarb). *Practice:* Exercises, Other forms of teaching, Study research work: Practical classes consist of an introductory part and individual work. The introductory part is considered to introduce students to the theoretical foundations and regulations in vegetable production according to organic principles. The individual task is the practical implementation of certain general, special and specific measures in organic vegetables. Practical training for certain critical points in the technological process of production.			
Required Reading: Blair, R. (2012). Organic production and food quality. Wiley-Blackwell			
Weekly Contact Hours:5	**Lectures:** 3	**Practical work:** 2	
Teaching Methods: Lectures, Practice/ Practical classes, Laboratory exercises			

Knowledge Assessment (maximum of 100 points):			
Pre-exam obligations	points	**Final exam**	points
Active class participation	5	written exam	
Practical work	5	oral exam	70
Preliminary exam(s)	20	…….	
Seminar(s)			
The methods of knowledge assessment may differ; the table presents only some of the options: written exam, oral exam, project presentation, seminars, etc.			