

<b>Study Programme: Phytomedicine</b>			
<b>Course Unit Title: Special Entomology 3</b>			
<b>Course Unit Code: 19.FT1006</b>			
<b>Name of Lecturer(s): Aleksandra M. Popović, Aleksandra M. Konjević</b>			
<b>Type and Level of Studies: Undergraduate academic studies</b>			
<b>Course Status (compulsory/elective): compulsory</b>			
<b>Semester (winter/summer): summer (VIII semester)</b>			
<b>Language of instruction: English (serbian – optional)</b>			
<b>Mode of course unit delivery (face-to-face/distance learning): face-to-face</b>			
<b>Number of ECTS Allocated: 5</b>			
<b>Prerequisites:</b> passed the exam in the subjects Basics of Entomology and Systematics of Insects and Medical Entomology and passed the colloquium.			
<b>Course Aims: Getting the insight of insects of vegetable crops as well as stored product pests, and measures to control them. Long-term and short-term forecast of the appearance of harmful insects in vegetable production.</b>			
<b>Learning Outcomes: The knowledge gained within this subject provides the basis for recognizing the most economically significant harmful insects in vegetable production and in stored products. They are the basis for monitoring and controlling the number of pests in vegetable production and product storage in warehouses.</b>			
<b>Syllabus:</b> <i>Theory</i> The most economically important and polyphagous pests of vegetable plants. Basic morphological features, distribution, significance, harmfulness, biology and ecology of harmful vegetable insects. Possibilities of using beneficial insect species. Pests of stored products. Distribution, importance, biology, harmfulness, ecology, non-pesticide measures, as well as the possibility of an integrated approach in controlling. <i>Practice</i> Morphology, biology and appearance of damage caused by harmful vegetable insects (in collections, atlases, pictures, recognition in the field, etc.). Inspection and recognition of prepared and preserved insects (of different stages of development) and their damage. Within the framework of identifying pests in warehouses, exercises include primary and secondary pests of grain, leguminous grains, dried fruit, medicinal herbs, dried meat and dairy products.			
<b>Required Reading: Štrbac, P. (2002): Štetočine uskladištenih proizvoda, Poljoprivredni fakultet Novi Sad.</b> <b>Kljajić, P. urednik (2008): Zaštita uskladištenih biljnih proizvoda od štetnih organizama, Institut za pesticide i zaštitu životne sredine, Beograd.</b> <b>Vukasović, P., Sojanović, T., Šenborn (1972): Štetočine u skladištima, Poljoprivredni fakultet, Novi Sad.</b> <b>Kereši, T., Sekulić, R., Popović, A. (2017): Bolesti i štetočine u hortikulturi (Deo – štetočine u hortikulturi). Univerzitet u Novom Sadu, Poljoprivredni fakultet. Udžbenik, 213 str. ISBN 978-86-7520-387-2</b> <b>Sekulić, R., Spasić, R., Kereši, T. (2008): Štetočine povrća i njihovo suzbijanje. Poljoprivredni fakultet Novi Sad i Beograd, Institut za ratarstvo i povrtarstvo, Novi Sad</b>			
<b>Weekly Contact Hours: 6</b>	<b>Lectures: 4</b>	<b>Practical work: 2</b>	
<b>Teaching Methods:</b> Teaching is conducted with the use of modern technology. Visual didactic methods with the use of the most modern teaching and laboratory equipment. Practical teaching - management of students' independent work and demonstrative-illustrative methods.			
<b>Knowledge Assessment (maximum of 100 points):</b>			
<b>Pre-exam obligations</b>	points	<b>Final exam</b>	points
Active class participation	5	written exam	
Practical work	5	oral exam	60
Preliminary exam(s)	30	.....	
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.			