



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Organic Fruit Growing and Viticulture							
Course Code		OT203		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	100 ( <i>Hours</i> )	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		Fruit of the vine species and teach basic information about organic farming techniques, production techniques, problems and solutions encountered in the teaching							
Course Content		Besides defining the overall management of fruit production and vineyard management, organic gardening is explained parenting practices starting seedlings, cultural, continuing operations will be lectures on product production and marketing of this product.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Project Based Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	Genel Meyvecilik, Soylu A., R., Gerçekçioğlu, Ş., Bilgener, 2008
2	Bağcılık el kitabı, Uzun, H.İ., 2004.

Week	Weekly Detailed Course Contents	
1	Theoretical	Classification of the botanical species of fruit, fruit production regions of our country are scrutinized based on
	Practice	to introduce fruit trees in the garden
2	Theoretical	Ecological fruits requests
	Practice	The introduction of instruments to be used in practice
3	Theoretical	Fruit species of flower bud formation, bud structure, physiological and morphological differentiation stages, the effective factors on the formation of flower buds.
	Practice	Field practice
4	Theoretical	Fruit formation, pollination and fertilization, infertility and disputes,
	Practice	Field practice
5	Theoretical	Fruit abscission and fruit dilution, parthenocarp, apomixis, periodicity
	Practice	Field practice
6	Theoretical	Forms of pruning and training of fruit trees, pruning, planting, pruning and rejuvenation pruning efficiency
	Practice	Pruning in garden
7	Theoretical	Production of fruits and establishment of garden
	Practice	Demonstration of replication mechanism
8	Intermediate Exam	MIDTERM EXAM
9	Theoretical	Vine origin, the history of viticulture, the grapes classification, the nutritional value of grapes.
	Practice	Field practice
10	Theoretical	World viticulture, viniculture, and the national economy, its place in the world Turkey viticulture, grape varieties
	Practice	Field practice
11	Theoretical	Ecological requirements of the vine
	Practice	The introduction of grape varieties
12	Theoretical	pruning, and training vines,
	Practice	Pruning in the vineyard
13	Theoretical	Vineyard vines and plant reproduction
	Practice	Demonstration of techniques for vineyard propagation



14	Theoretical	Fruits and vines annual maintenance operations
	Practice	Annual maintenance operations on the vine
15	Theoretical	Organic fruits and organic grapes, packaging, storage and marketing
	Practice	harvesting and packaging
16	Final Exam	FINAL EXAM

**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	1	14
Assignment	5	0	5	25
Reading	10	0	3	30
Midterm Examination	1	0	1	1
Final Examination	1	1	1	2
Total Workload (Hours)				100
[Total Workload (Hours) / 25*] = <b>ECTS</b>				4

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	Knows the installation of fruit and vine garden facility.
2	To be able to create solutions for these problems
3	Knows variety selection and pomology of fruit species.
4	Knows flowering type, structure, pollination and fertilization biology.
5	Knows about flower dump and periodicity.

**Programme Outcomes (Organic Agriculture)**

1	To have university life, to use computer technology and to have skills for raising of scientific data
2	To produce according to organic agriculture rules
3	To know and apply starter to organic agriculture, and to get product certification
4	To know genetic for organic vegetable and animal species
5	To know and apply organic production principle and regulations and protection of environment
6	Understand and apply production techniques for organic vegetable and animal
7	To understand control methods for diseases and pests in organic agriculture
8	Having knowledge of quality control, preserving and marketing of organic products
9	To having knowledge equipments and methods for new agricultural technologies
10	To have knowledge of professional ethics and responsibility
11	Ability to work in team and individual
12	To communicate orally and in writing
13	To have adopt life-long learning importance and to have follow professional developments

**Contribution of Learning Outcomes to Programme Outcomes** 1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High

	L1	L2
P2	2	2
P4	2	3
P5	2	2
P6	5	5
P7	4	4
P8	3	3

