



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Pests End Diseases of Stored Products							
Course Code		LBT206		Couse Level		Short Cycle (Associate's Degree)			
ECTS Credit	3	Workload	75 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		Diseases, insect, mite, nematodes pests management in store houses							
Course Content		Types of store houses and spesifications, storage conditions, Rodents , mites and nematodes in store houses and their control. Diseases and insects in stores. Cocharaches and their control, Coleopteran and Lepidopteran pests in storage and their control. Integrated pest management in stores. Cultural and mechanical control. Physical, Legislative control, Biological and biotechnological control. Chemical control.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Individual Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	60

### Recommended or Required Reading

1	Yıldırım, E., Özbek, H. ve Aslan, İ., 2001. Depolanmış Ürün Zararlıları.
2	R. Barkai-Golan and Paster, N., 2008. Mycotoxins in Fruits and Vegetables. Academic Press is an imprint of Elsevier
3	Agrios, G. 2005. Plant Pathology, 5. Edition Elsevier Academic Press
4	R. Barkai-Golan 2001. Postharvest Diseases of Fruits and Vegetables, Development and Control. Academic Press is an imprint of Elsevier.
5	K.G. Mukerji, K.G., 2004 Disease Management of Fruits and Vegetables, Kluwer Academic Publishers

Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction, factors affecting postharvest spoilage
	Practice	To examine of stored products samples.
	Preparation Work	Preparing material which about topic.
2	Theoretical	Postharvest diseases of citrus and pome fruits, control methods and economic importance.
	Practice	To examine of citrus and pome fruits samples.
	Preparation Work	Preparing material which about topic.
3	Theoretical	Postharvest diseases of berry fruits and stone fruits, control methods and economic importance.
	Practice	To examine of berry fruits and stone fruits samples.
	Preparation Work	Preparing material which about topic.
4	Theoretical	Postharvest diseases of potato, carrot and cereals, control methods and economic importance.
	Practice	To examine of cereals samples.
	Preparation Work	Preparing material which about topic.
5	Theoretical	Postharvest diseases of nuts, control methods and economic importance.
	Practice	To examine of nuts samples.
	Preparation Work	Preparing material which about topic.
6	Theoretical	Diseases and physiological disorders which are associated with the nutrients and effect of environmental factors
	Practice	To examine of fruits end vegetables samples.
	Preparation Work	Preparing material which about topic.
7	Theoretical	Mycotoxins and effects on consumers
	Practice	To examine of fruits end vegetables samples.
	Preparation Work	Preparing material which about topic.
8	Intermediate Exam	Mid-term Exam
9	Theoretical	Pests of dried fruit products, description of injuries, biology of the pests, examination of the injuries



9	Practice	To examine of dried products samples.
	Preparation Work	Preparing material which about topic.
10	Theoretical	Pests of stored cereals, Introduction to Coleoptera and Lepidoptera, their biology, control and problems in Turkey
	Practice	To examine of cereals samples.
	Preparation Work	Preparing material which about topic.
11	Theoretical	Mites of stored cereals, their identification, biology and control
	Practice	To examine of cereals samples.
	Preparation Work	Preparing material which about topic.
12	Theoretical	Pests of stored nuts, their identification, biology and control
	Practice	To examine of stored nuts samples.
	Preparation Work	Preparing material which about topic.
13	Theoretical	Pests of stored tobacco and potato, identification, biology and control
	Practice	To examine of stored tobacco and potato samples.
	Preparation Work	Preparing material which about topic.
14	Theoretical	Control methods for stored pests, cultural control, physical control, chemical control, biological control, biothechnical control
	Practice	To examine of stored pests samples.
	Preparation Work	Preparing material which about topic.
15	Theoretical	Control methods of stored pests II; manipulating of storage conditions, fumigation, integrated management strategies
	Practice	To examine of stored pests samples.
	Preparation Work	Preparing material which about topic.
16	Final Exam	Final Exam

### Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	1	14
Assignment	14	1	0	14
Midterm Examination	1	10	1	11
Final Examination	1	20	2	22
Total Workload (Hours)				75
[Total Workload (Hours) / 25*] = ECTS				3

\*25 hour workload is accepted as 1 ECTS

### Learning Outcomes

1	To be able to describe optimum storage conditions of crops
2	To be able to identify postharvest fungal and bacterial diseases and pest on storage crops
3	To be able to recognize physiological disorders on stored crops
4	To be able to name the control measurements of postharvest diseases and pests
5	Introduction, factors affecting post-harvest spoilage

### Programme Outcomes (Fruit and Vegetables Processing Technology)

1	To be able to understand social, cultural and social responsibilities and to have the ability to follow national and international contemporary
2	In line with the principles and reforms of Atatürk; Adopting the national, moral, spiritual and cultural values ??of the Turkish Nation, open to universal and contemporary developments, the Turkish language is a rich, rooted and productive language; love and awareness of language; to have the ability to use the foreign language sufficiently and with the habit of reading and professionally.
3	To know the basic hardware units and operating systems of computer, internet to be able to prepare documents, spreadsheets and presentations on the computer by using office programs
4	Gains the theoretical and practical knowledge at the basic level in mathematics, science and professional fields
5	Recognize and analyze the problems with the knowledge of fruit and vegetable technology in the field, interpret the data and propose solutions.
6	According to the prepared work plan and program in laboratories, it can carry out the necessary works to obtain the desired quality product.



7	To have professional and ethical responsibility in business life.
8	It is open to development and change, follows scientific social and cultural innovations and constantly improves itself.

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

	L1	L2	L3	L4
P1	2	2	2	2
P2	2	2	2	2
P3	2	2	2	2
P4	2	2	2	2
P5	5	5	5	5
P6	2	2	2	2
P7	5	5	5	5
P8	4	4	4	4

