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| Znak univerziteta | UNIVERSITY OF NOVI SADFACULTY OF AGRICULTURE 21000 NOVI SAD, TRG DOSITEJA OBRADOVIĆA 8 | Znak fakulteta2 |
| Study Programme AccreditationUNDERGRADUATE ACADEMIC STUDIES  AGRICULTURAL TOURISM AND RURAL DEVELOPMENT  |
| Table 5.2 Course specification |

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| Course: | Fruit growing and viticulture |
| Course id: 7ОАТ2О09 |
| Number of ECTS: 6 |
| Teacher: | Branislava R. Gološin i Nada S. Korać; Sandra M. Bijelić i Dragoslav M. Ivanišević |
| Course status | Mandatory |
| Number of active teaching classes (weekly) |
| Lectures: 3 | Practical classes: 2 | Other teaching types: | Study research work: | Other classes: |
| Precondition courses | None/navesti ako ima |
| 1. Educational goal

Acquiring basic knowledge in the field of fruit growing and viticulture for the purpose of agritourism and rural development. |
| 1. Educational outcomes

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 agritourism and rural development. |
| 1. Course content

*Theoretical classes:*Significance of fruit growing and viticulture and production of fruits and grapes in the world and at home. Agritourism (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 agritourism and rural development. Selection of fruit species and cultivars according to the requirements of agritourism. 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 agritourism. Food and wine. Brands.*Practical classes:*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.  |
| 1. Teaching methods

Theoretical classes with the use of video presentations and practical classes in a laboratory and in the field. |
| Knowledge evaluation (maximum 100 points) |
| Pre-examination obligations | Mandatory | Points | Final exam  | Mandatory | Points |
| Lecture attendance | Yes | 10 | *Written part of the exam* | Yes | 20 |
| Test | Yes | 50 | *Oral part of the exam* | Yes | 10 |
| Exercise attendance | Yes | 10 |  |
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| Literature  |
| Ord. | Author | Title | Publisher | Year |
|  | Veličković, M. | Voćarstvo | Poljoprivredni fakultet, Zemun | 2002 |
|  | Cindrić, P., Korać Nada, Kovač, V. | Sorte vinove loze | Prometej, Novi Sad | 2000 |
|  | Kuljančić I | Vinogradarstvo | Prometej, Novi Sad | 2008 |
|  | Keserović. Z., Korać N., Magazin N., Grgurević V., Gvozdenović D., Bijelić S., Vračević B. | Proizvodnja voća i grožđa na malim površinama | Univerzitet u Novom Sadu, Poljoprivredni fakultet, Novi Sad | 2008 |