

COURSE OUTLINE

1. GENERAL INFORMATION

FACULTY/SCHOOL	SCHOOL OF PLANT SCIENCES		
DEPARTMENT	DEPARTMENT OF CROP SCIENCE		
LEVEL OF STUDY	Undergraduate		
COURSE UNIT CODE	1125	Semester:	9 th (Winter semester)
COURSE TITLE	VITICULTURE III (TABLE GRAPES TECHNOLOGY)		
INDEPENDENT TEACHING ACTIVITIES <i>in case credits are awarded for separate components/parts of the course, e.g. in lectures, laboratory exercises, etc. If credits are awarded for the entire course, give the weekly teaching hours, and the total credits</i>		WEEKLY TEACHING HOURS	ECTS
Lectures		3	5
Laboratory Exercises		2	
Add rows if necessary. The organization of teaching and the teaching methods used are described in detail under section 4.			
COURSE TYPE <i>Background knowledge, Scientific expertise, General Knowledge, Skills Development</i>	Scientific expertise, Skills Development		
PREREQUISITE COURSES:			
LANGUAGE OF INSTRUCTION and EXAMS:	Greek		
THE COURSE IS OFFERED TO ERASMUS STUDENTS	YES		
COURSE WEBSITE (URL)	https://oeclass.aua.gr/eclass/courses/698/		
TEACHERS (Theory lectures & Laboratory exercises)	<p>Theory Lectures</p> <ul style="list-style-type: none"> • Biniari Katerina, Associate Professor Academic field: Viticulture-Ampelography • Stavrakaki Maritina, Assistant Professor Academic field: Viticulture-Ampelography <p>Laboratory Exercises</p> <ul style="list-style-type: none"> • Biniari Katerina, Associate Professor Academic field: Viticulture-Ampelography • Stavrakaki Maritina, Assistant Professor Academic field: Viticulture-Ampelography • Bouza Despoina, Teaching assistant Academic field: Viticulture-Ampelography 		

2. LEARNING OUTCOMES

Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate (certain) level, which students will acquire upon successful completion of the course, are described in detail. It is necessary to consult.

Appendix A

- Description of the level of learning outcomes for each level of study, in accordance with the European Higher Education Qualifications' Framework
- Descriptive indicators for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning

And Appendix B

- Guidelines for writing Learning Outcomes

The objective of the course is to introduce students of the Department of Crop Science and the Section of Pomology and Viticulture in the basic knowledge of the cultivation of table grapes in Greece and in the world, of the quality characters of traditional and new table grape varieties.

The course material aims to introduce students to the methodology used in both table grape vineyard establishment and management and cultivation techniques to improve grape quality.

The course is offered to the students of:

- 9th semester of the Department of Crop Science (optional)

Upon the successful completion of the course (theory and laboratory part of the course), students will have (Descriptive indicators for Levels 6 of the European Qualifications Framework for Lifelong Learning):

- Understood the traditional and table grape varieties and their quality characters.
- Understand the selection of a site for the establishment of a vineyard of table grape varieties and the selection criteria of training and trellis systems, pruning of the vines as well as the adaptation of the new training systems to the Greek conditions.
- Understood the determination of the appropriate degree of ripeness of grapes according to the destination of use.
- Understood the methodology and techniques of harvesting table grapes, packaging of table grapes as well as the means of pre-cooling, preservation in cold storage chamber.

General Competences

Taking into consideration the general competences that students/graduates must acquire (as those are described in the Diploma Supplement and are mentioned below), at which of the following does the course attendance aim?

*Search for, analysis and synthesis of data and information by the use of appropriate technologies,
Adapting to new situations
Decision-making
Individual/Independent work
Group/Team work
Working in an international environment
Working in an interdisciplinary environment
Introduction of innovative research*

*Project planning and management
Respect for diversity and multiculturalism
Environmental awareness
Social, professional and ethical responsibility and sensitivity to gender issues
Critical thinking
Development of free, creative and inductive thinking
(Other.....citizenship, spiritual freedom, social awareness, altruism etc.)*

- Individual/independent and team/group work
- Decision-making
- Working in an international
- Project planning and management
- Environmental awareness
- Development of free, creative and inductive thinking

3. COURSE CONTENT

Introduction

The cultivation of table grapes in Greece and the world-

Trends and Prospects

1. Traditional and new table grapes varieties - Quality characters

2. Establishment of Table Varieties Vineyard - Site Selection - Climate - Soil

Vineyard orientation-Planting distances

Criteria for selecting a training system, pruning and training and trellis of the vines -Adaptation of the new training systems to Greek conditions

3. Cultivation techniques to improve the quality of grapes - summer pruning -

Special interventions with phyto regulatory substances to increase the length of the inflorescence and the size of the berries, to improve the color and the ripening time of the grapes - Fertilization -

Nutrition - Water treatment

<p>4. Pest management</p> <p>5. Harvesting and treatment of table grapes</p> <p>Determining the appropriate degree of ripeness of the grapes according to the destination of use</p> <p>Special treatments before the harvest</p> <p>Table grape harvesting methodology and techniques</p> <p>Table grape packaging methodology and techniques</p> <p>Methodology and means of pre-cooling, preservation in cold storage chambers</p> <p>6. Trade in table grapes</p>

4. TEACHING METHODS--ASSESSMENT

<p>MODES OF TEACHING</p> <p><i>Face-to-face, in-class lecturing, distance teaching and distance learning etc.</i></p>	<p>Face-to-Face.</p> <p>In-class lecturing for the theory/lectures of the course.</p> <p>In-class lecturing for the laboratory exercises of the course as well as in the Vineyard of the Laboratory of Viticulture.</p>																					
<p>USE OF INFORMATION AND COMMUNICATION TECHNOLOGY</p> <p><i>Use of ICT in teaching, Laboratory Education, Communication with students</i></p>	<p>Use of slide presentation and blackboard, video.</p> <p>Learning process support by access to e-class asynchronous distance learning platform, on-line databases etc.</p> <p>Communication with students via e-mail.</p>																					
<p>COURSE DESIGN</p> <p><i>Description of teaching techniques, practices and methods:</i></p> <p><i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, Internship, Art Workshop, Interactive teaching, Educational visits, projects, Essay writing, Artistic creativity, etc..</i></p> <p><i>The study hours for each learning activity as well as the hours of self- directed study are given following the principles of the ECTS</i></p>	<table border="1"> <thead> <tr> <th><i>Activity / Method</i></th> <th><i>Semester Workload</i></th> </tr> </thead> <tbody> <tr> <td>Lectures</td> <td>20x3=60</td> </tr> <tr> <td>Practice exercises focusing on the implementation of methodologies in smaller group of students in the vineyard (Laboratory exercises)</td> <td>15x2=30</td> </tr> <tr> <td>Laboratory practice – Practice in the vineyard</td> <td>10</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td>Personal study</td> <td>25</td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> <tr> <td>Total of Course (25 hours of workload per ECTS)</td> <td>125</td> </tr> </tbody> </table>		<i>Activity / Method</i>	<i>Semester Workload</i>	Lectures	20x3=60	Practice exercises focusing on the implementation of methodologies in smaller group of students in the vineyard (Laboratory exercises)	15x2=30	Laboratory practice – Practice in the vineyard	10			Personal study	25							Total of Course (25 hours of workload per ECTS)	125
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<p>STUDENT PERFORMANCE EVALUATION / ASSESSMENT METHODS</p> <p><i>Detailed description of the evaluation procedures</i></p> <p><i>Language of evaluation, assessment methods, formative or summative (conclusive), multiple choice tests, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral exam, presentation, laboratory work, other.....etc</i></p> <p><i>Specifically defined evaluation criteria are stated, as well as if and where they are accessible by the students..</i></p>	<p>I. The evaluation language is Greek.</p> <p>II. The grade in the theory of the course is the outcome of the final written or oral exam.</p> <p>III. The grade in the laboratory part of the course is the outcome of 80% from the written assignment and 20% from the evaluation of laboratory exercises.</p>																					

5. SUGGESTED BIBLIOGRAPHY

<p>- Suggested bibliography: M.N.Stavarakakis Viticulture, 2019, Embryo Publications.</p> <p>M.N.Stavarakakis Ampelography, 2021, Embryo Publications</p>

- Related scientific journals: *Vitis*, American Journal of Enology and Viticulture, *Scientia Horticulturae* .