

COURSE OUTLINE

1. GENERAL INFORMATION

FACULTY/SCHOOL	SCHOOL OF PLANT SCIENCES		
DEPARTMENT	DEPARTMENT OF CROP SCIENCE		
LEVEL OF STUDY	Undergraduate		
COURSE UNIT CODE	2335	Semester:	7 th (Winter semester)
COURSE TITLE	VITICULTURE I (RAISIN 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	
<i>Add rows if necessary. The organization of teaching and the teaching methods used are described in detail under section 4.</i>			
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/699/		
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 in the basic knowledge of quality characters of raisin grapevine varieties and the quality characters of raisins (currants).

The course aims to introduce students in the methodology used during raisin technology and the industrial processing of raisins.

The course is offered to the students of:

- 7th 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 quality characters of raisin grapevine varieties, the quality characters of raisins
- Understood the phenomenon of drying of the grapes and the types of raisins
- Understood the production of Natural Sultana Raisin and Corinthian Currants
- Understood the industrial Processing of Corinthian Currant

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 (Quality characters of Raisin grape vine varieties, Quality characters of Raisins).
- * Study of the phenomenon of grape drying (Stages of drying, Speed of drying, factors affecting the speed of drying, Alkaline solutions, determination of the appropriate harvest time
- * Sultana Raisin Technology (Types of Sultana Raisins, Effect of degree of ripeness on quantity and chemical composition of raisins, Determination of harvest time, Harvesting process, Dryers, productive types of raisins, Storage).
- * Industrial processing of raisins (pre-washing, Sulfurization, Washing, Moisture regulation, Cleaning and sorting, Polishing, Destemming, Packaging).
- * Production of Natural Sultana Raisin
- * Corinthian Currants Technology (Effect of the degree of ripeness on the quality of the raisin, Harvesting process, Dryers, Collection and Storage of the Raisin
- * Industrial Processing of Corinthian Currants (Removal from aggregates, Smelting and sorting, Washing, De-stemming, Draining, Manual sorting and Packaging, Standardization and Export.
- * Sultana and Corinth Currants raisin technology in the other raisin-producing countries (Australia, USA, Afghanistan, Turkey, S. Africa).

4. TEACHING METHODS--ASSESSMENT

<p>MODES OF TEACHING <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 <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 <i>Description of teaching techniques, practices and methods: 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>	<p>Activity / Method</p>	<p>Semester Workload</p>
	<p>Lectures</p>	<p>20x3=60</p>
	<p>Practice exercises focusing on the implementation of methodologies in smaller group of students in the vineyard (Laboratory exercises)</p>	<p>15x2=30</p>
	<p>Laboratory practice – Practice in the vineyard</p>	<p>10</p>
	<p>Personal study</p>	<p>25</p>
	<p></p>	<p></p>
	<p></p>	<p></p>
<p></p>	<p></p>	
<p>Total of Course (25 hours of workload per ECTS)</p>	<p>125</p>	
<p>STUDENT PERFORMANCE EVALUATION / ASSESSMENT METHODS <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

- Suggested bibliography: M.N.Stavarakakis Viticulture, 2019, Embryo Publications.
M.N.Stavarakakis Viticulture I (Raisin Technology), University Press, 1998
- Related scientific journals: Vitis, American Journal of Enology and Viticulture, Scientia Horticulturae .