

SYLLABUS

1. Course title:

BERRY FRUIT GROWING

2. Code:**3. Cycle of study:****4. ECTS credits:****5. Type of course:** Mandatory Elective**6. Prerequisites:**

No prerequisites

7. Class restrictions:

No class restrictions

8. Duration / semester:**9. Weekly contact hours:**

9.1. Lectures:

2

9.2. Seminars:

0

9.3. Laboratory/Practice classes:

1

10. Faculty:

Faculty of Technology

11. Department/study program:

Agronomy

12. Lecturer:**13. Lecturer's e-mail:**

14. Web site:

www.tf.untz.ba

15. Course aims:

Adoption of knowledge on different types of berry fruit, as well as the biological, physiological and technological factors of yield and quality of these crops.

16. Learning outcomes:

After the successful completion of the learning process, the student is expected to:

- make a selection of the appropriate berry fruits, for breeding under the appropriate agro-climatic conditions.
- provide the necessary technological yield factors and quality of culture.

17. Course content:

Introduction to berry breeding. The current state and possibilities of improving the production of berries in BiH. Economically significant berry fruit types. Systematics, assortment, morphological properties (vegetative and generative organs). Physiological properties (flowering, growth and development of fruit). Relation to environment (water, light, temperature, etc.). Agrotechnics and pomotechnics in production, production systems and new trends in production. Getting acquainted with the planting process and implementing all the necessary procedures in the production of berry fruit.

18. Learning methods:

- Lectures with the use of multimedia resources, learning techniques, with active participation and discussion of students
- Field exercises

19. Assessment methods:

Knowledge check will be done through two partial tests from the corresponding curricula, after the first half of the semester (first partial test T1) and at the end of the semester (second partial test T2). The individual test consists of 20 questions, and each question carries 1 point. All students take both tests on the course at the same time, thereby achieving uniformity of the level of knowledge that is being tested, as well as the conditions under which the student takes the exam.

The final exam may be written and / or oral, depending on the number of points earned in the prerequisites. At the final exam, students who have won the required number of points can get a final grade. Students who have passed one partial test, will have the remaining part (non-passed part) on the final exam. Students who have not passed any partial test, on the final, or corrective or additional corrective exam, will take the entire exam, which contains the questions of both partial tests.

Students who have not passed the exam in the academic year when they first attended the course, will take the remaining test assignments under the current Act of the University of Tuzla. During the semester students will be given the appropriate topics for creating and oral presentation of the seminar work. The maximum number of credits earned for a successfully created and presented seminar work is 5.

Rating at the exam is based on the total number of points a student earned by completing pre-exam requirements (minimum 28 points) and final exam (minimum 26 points), and according to the quality of the acquired knowledge and skills, and contains a minimum of 54 points or a maximum of 100 points.

20. Assessment components:

The grading on the exam is based on the total number of points the student has obtained by fulfilling the prerequisites and passing the exam, and is determined according to the following scale:

Student obligations	Points (min-max)
- Attendance and activity	(3-5)
- Seminar work	(3-5)
-Test 1	(11-20)
-Test 2	(11-20)
- Total prerequisites	(28-50)
- Final exam	(26-50)

21. Required reading list:

1. Mišić, D. i Nikolić, M. – Jagodaste voćke, Institut za istraživanja u poljoprivredi, Čačak, 2003
2. Petrović, S., Lepasavić, A., Veljković, B. – Kupina i borovnica – tehnologija proizvodnje i prerade, Institut za voćarstvo, Čačak, 2007.

22. Web sources:**23. Applicable starting from the academic year:**

2016/17.

24. Adopted in the Faculty/Academy session: