

Biotechnical Faculty / FOOD SAFETY / PESTS OF AGRICULTURAL PRODUCTS

Course:	PESTS OF AGRICULTURAL PRODUCTS							
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exer cises+Laboratory)				
12400	Mandatory	2	5	2+0+2				
Programs	FOOD SAFETY							
Prerequisites	No							
Aims	The aim of the course is to introduce students with the importance of protecting agricultural products during production and after harvesting, because pests can make a serious damages to agricultural products. Students will learn about the most important pests of agricultural products during production, transportation and storage.							
Learning outcomes	After the student passes this exam will be able to: determine the presence of pests on agricultural products; recognize and distinguish the most important pests on agricultural products; recognize and describe the symptoms of the attack; to determine the intensity of the pest attack; make a decision on appropriate method and time of control measures							
Lecturer / Teaching assistant	Prof. dr Sanja Radonjić; Prof. dr Snježana Hrnčić							
Methodology	Lectures, exercises (laboratory and field), independent work, seminar work, consultations							
Plan and program of work								
Preparing week	Preparation and registration of the semester							
I week lectures	Importance of pests in agricultural production							
I week exercises	Laboratory exercises: pests in agricultural production							
II week lectures	Harmful arthropods of grain and grain products							
II week exercises	Laboratory exercises: recognition of damage symptoms							
III week lectures	Harmful arthropods of grain and grain products							
III week exercises	Field exercises: visiting storages							
IV week lectures	Control measures against harmful arthropods of stored grain.							
IV week exercises	Laboratory exercises: recognition of damage symptoms							
V week lectures	Harmful arthropods of potatoes and tobacco							
V week exercises	Field exercises: visiting storages							
VI week lectures	Harmful arthropods of potatoes and tobacco and protection of stored potatoes and tobacco; Harmful arthropods of vegetables and industrial plants							
VI week exercises	Laboratory exercises: sample processing							
VII week lectures	Colloquium I. Harmful arthropods of vegetables and industrial plants and protection of stored products.							
VII week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic							
VIII week lectures	Correctional colloquium I. Harmful arthropods of medical plants							
VIII week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic							
IX week lectures	Harmful arthropods of medical plants and their control measures. Harmful arthropods of fruirs, stored fruits and dry fruits							
IX week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic							
X week lectures	Harmful arthropods of fruits, stored fruits and dry fruits							
X week exercises	Field exercises: visiting storages							
XI week lectures	Harmful arthropods of fruits, stored fruit, dry fruits and protection of stored fruit. Harmful bird species.							
XI week exercises	Field exercises: visiting storages							
XII week lectures	Rodents and their control measures. Synanthropic organisms.							
XII week exercises	Field exercises: visiting storages							
XIII week lectures	Pests of dried meat and dairy products and their control							



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XIII week ex	kercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic							
XIV week le	ctures	General methods of determining pests of stored products							
XIV week ex	kercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic							
XV week lee	ctures	General methods of determining pests of stored products							
XV week ex	ercises	Field exercises: visiting storages							
Student w	orkload								
Per week			Per semester						
 5 credits x 40/30=6 hours and 40 minuts 2 sat(a) theoretical classes 2 sat(a) practical classes 0 excercises 2 hour(s) i 40 minuts of independent work, including consultations 			Classes and final exam: 6 hour(s) i 40 minuts x 16 =106 hour(s) i 40 minuts Necessary preparation before the beginning of the semester (administration, registration, certification): 6 hour(s) i 40 minuts x 2 =13 hour(s) i 20 minuts Total workload for the subject: 5 x 30=150 hour(s) Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) 30 hour(s) i 0 minuts Workload structure: 106 hour(s) i 40 minuts (cources), 13 hour(s) i 20 minuts (preparation), 30 hour(s) i 0 minuts (additional work)						
Student obligations			Students are required to attend classes, complete all laboratory and field exercises, both seminar works, colloquium and final exam.						
Consultations			In accordance with students (once a week)						
Literature			 Kljajić, P. (2008): Zaštita uskladištenih biljnih proizvoda od štetnih organizama. Institut za pesticide u zaštitu životne sredine. 2. Štrbac, P. (2002): Štetočine uskladištenih proizvoda i njihova kontrola. Poljoprivredni fakultet Novi Sad. 3. Korunić, Z. (1981): Štetnici uskladištenih poljoprivrednih proizvoda-NIŠRO – Varaždin. Presentation from lectures. 						
Examination methods			Activity on lecturers and exercises 5 points; Two seminar works 25 points (2x12,5); Colloquium 35 points; Final exam 35 points. Pass degree: \geq 50 points Grade: number of points: A (\geq 90 - 100 points); B (\geq 80 - < 90); C (\geq 70 - < 80); D (\geq 60 - < 70); E (\geq 50 - < 60); F < 50						
Special remarks									
Comment									
Grade:	F	E	D	С	В	А			
Number of points	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points			