

Biotechnical Faculty / FRUIT GROWING, VITICULTURE AND ENOLOGY / POME AND STONE FRUITS

Course:	POME AND STONE FRUITS			
Course ID	Course status	Semester	ECTS credits	Lessons (Lessons+Exercises+Laboratory)
13363	Mandatory	3	7	3+1+1
Programs	FRUIT GROWING, VITICULTURE AND ENOLOGY			
Prerequisites	There are no strings attached			
Aims	Acquaintance of masters students with the origin, biology, assortment and production technology of apple and stone fruit.			
Learning outcomes	It distinguishes the production-economic and use value of apple and stone fruit. It determines the methods for the formation of modern - intensive plantations of apple and stone fruit species. It recognizes the most favorable agroecological conditions for growing apple and stone fruit and the selection of the best variety and substrate of these fruit species.			
Lecturer / Teaching assistant	dr Ranko Prenkić, dr Milena Stojanović			
Methodology	Lectures and exercises, preparation of seminar papers, preparation for colloquium and final exam and consultations.			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	The aim and importance of the subject - ecological factors and biology of apple and stone fruits (morphological and physiological)			
I week exercises	Morphological characteristics of apple fruit			
II week lectures	Apple and pear - Origin, history, distribution and economic importance.			
II week exercises	Determining the reproductive potential of fruit trees			
III week lectures	Apple and pear - Modern assortment, substrates, agrotechnics and auxiliary equipment			
III week exercises	Physiological maturity. Technological maturity. Iodine-starch test. Determination of dry matter content. Degrees of Brix			
IV week lectures	Quince, medlar and boxwood - Origin, history, distribution, economic importance, assortment and rootstocks.			
IV week exercises	Morphological and organoleptic characteristics of the fruit of apple varieties			
V week lectures	Dunja i mušmula - Savremena tehnologija proizvodnje .			
V week exercises	Quince and medlar - Modern production technology.			
VI week lectures	Plum - Origin, history, distribution, economic importance and morphological and physiological characteristics.			
VI week exercises	Morphological characteristics of stone fruit trees			
VII week lectures	Plum - Varieties, rootstocks, modern production technology			
VII week exercises	Calculation of mesocarp yield of stone fruit trees			
VIII week lectures	Peach and nectarine - Origin, history, distribution, economic importance - Colloquium I			
VIII week exercises	Substrates for stone fruit trees			
IX week lectures	Peach and nectarine - Morphological characteristics, varieties, agrotechnics and support techniques -			
IX week exercises	Remedial and colloquium			
X week lectures	Apricot - Origin, history, distribution, economic importance and morphological characteristics.			
X week exercises	Defense of seminar papers			
XI week lectures	Colloquium II			
XI week exercises	Defense of seminar papers			
XII week lectures	Apricot - Varieties, rootstocks and modern production technology.			
XII week exercises	Apricot apoplexy			

XIII week lectures	Cherry and sour cherry - Varieties, rootstocks, agrotechnics and auxiliary techniques					
XIII week exercises	Remedial II colloquium.					
XIV week lectures	Fertile and non-fertile trees - twigs of: plums, peaches, apricots, cherries and sour cherries.					
XIV week exercises	Planting apple and stone fruit trees					
XV week lectures	Organic and integral production of apple and stone fruits.					
XV week exercises	Practical demonstration of pruning of apple and stone fruit species in experimental fields					
Student workload						
Per week			Per semester			
7 credits x 40/30=9 hours and 20 minuts 3 sat(a) theoretical classes 1 sat(a) practical classes 1 excercises 4 hour(s) i 20 minuts of independent work, including consultations			Classes and final exam: 9 hour(s) i 20 minuts x 16 =149 hour(s) i 20 minuts Necessary preparation before the beginning of the semester (administration, registration, certification): 9 hour(s) i 20 minuts x 2 =18 hour(s) i 40 minuts Total workload for the subject: 7 x 30=210 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) 42 hour(s) i 0 minuts Workload structure: 149 hour(s) i 20 minuts (courses), 18 hour(s) i 40 minuts (preparation), 42 hour(s) i 0 minuts (additional work)			
Student obligations			Students are required to attend classes, prepare a seminar paper, complete all laboratory and field exercises, homework, do both colloquiums and the final exam.			
Consultations			after lectures 1 hour a week			
Literature			1. Veličković, M. (2006): Voćarstvo, Univerzitet u Beogradu, Poljoprivredni fakultet;2. Štampar, F. (2005): Sadjarstvo, Kmečki glas, Ljubljana;3. Bulatović, S.(1992): Savremeno voćarstvo, Nolit, Beograd;4. Mišić, P.(1979): Šljiva, Nolit, Beograd;5. Mišić, P.(1989): Nove sorte voćaka, Nolit, Beograd;6. Ninkovski, I. (1988): Breskva i nektarina;7. Stanković, D. (1981): Trešnja i višnja, Nolit, Beograd;8. Đurić,B. (1999): Gajenje kajsije, Partenon, Beograd, 9. Prenkić R. (2012) : Pomologija-WUS- Univerzitet Crne Gore.			
Examination methods			Attendance and activity in class 10 points Seminar paper 10 points Colloquium (2 x 15) 30 points Final exam 50 points			
Special remarks						
Comment						
Grade:	F	E	D	C	B	A
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