

COURSE OUTLINE

1. GENERAL

SCHOOL	AGRICULTURAL SCIENCES		
ACADEMIC UNIT	AGRICULTURE		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	AGR_800	SEMESTER	8 th
COURSE TITLE	Greenhouse Crops		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercises, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	WEEKLY TEACHING HOURS	CREDITS	
lectures	3		
laboratory exercises	2		
TOTAL	5	5	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	Specialised general knowledge, skills development		
PREREQUISITE COURSES:	Typically, there are not prerequisite course.		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek. Teaching may be, however, performed in English in case foreign students attend the course.		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	Yes		
COURSE WEBSITE (URL)			

2. LEARNING OUTCOMES

Learning outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- *Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area*
- *Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B*
- *Guidelines for writing Learning Outcomes*

The aim of the course is to provide the student with knowledge modern greenhouse cultivation techniques of warm-season vegetables for off-season production.

By the end of this course the students will have a solid knowledge of the influence of the environment and cultivation techniques on both plant growth and quality of warm season vegetable products under cover especially during periods of adverse conditions (autumn – winter).

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

<i>Search for, analysis and synthesis of data and information, with the use of the necessary technology</i> <i>Adapting to new situations</i> <i>Decision-making</i> <i>Working independently</i> <i>Team work</i> <i>Working in an international environment</i> <i>Working in an interdisciplinary environment</i> <i>Production of new research ideas</i>	<i>Project planning and management</i> <i>Respect for difference and multiculturalism</i> <i>Respect for the natural environment</i> <i>Showing social, professional and ethical responsibility and sensitivity to gender issues</i> <i>Criticism and self-criticism</i> <i>Production of free, creative and inductive thinking</i> <i>Others...</i>
<p>Generally, by the end of this course the student will have developed the following general abilities (from the list above):</p> <ul style="list-style-type: none"> • <i>Search for, analysis and synthesis of data and information, with the use of the necessary technology</i> • <i>Decision-making</i> • <i>Working independently</i> • <i>Team work</i> • <i>Production of new research ideas</i> • <i>Production of free, creative and inductive thinking</i> 	

3. SYLLABUS

<ol style="list-style-type: none"> 1. General data on the economic importance and highlighting the problems and prospects of off-season vegetable cultivation in greenhouses. 2. Tomato cultivation technique (I) in the greenhouse. 3. Tomato cultivation technique (II) in the greenhouse. 4. Pepper cultivation technique (I) in the greenhouse. 5. Pepper cultivation technique (II) in the greenhouse. 6. Eggplant cultivation technique in the greenhouse. 7. Cucumber cultivation technique in the greenhouse. 8. Technique of growing zucchini in the greenhouse. 9. Melon cultivation technique (I) in the greenhouse. 10. Melon cultivation technique (II) in the greenhouse. 11. Watermelon cultivation technique in the greenhouse. 12. Bean cultivation technique in the greenhouse. 13. Lettuce cultivation technique in the greenhouse. <p>Laboratory courses (intended to deepen and familiarize students with the concepts and methodologies analyzed in the theoretical part).</p> <ol style="list-style-type: none"> 1. Propagation of solanoids (tomato, eggplant, pepper) 2. Propagation of cucurbits (cucumber, watermelon, melon, squash) 3. Propagation of lettuce 4. Pruning and pruning tomatoes 5. Pruning and styling eggplant, pepper 6. Pruning and pruning of cucumber, watermelon, melon.
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4. TEACHING and LEARNING METHODS - EVALUATION

DELIVERY <i>Face-to-face, Distance learning, etc.</i>	Face-to-face lectures and tutorial.
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education,</i>	<ul style="list-style-type: none"> • Use of Information and Communication Technologies (ICTs) (e.g. powerpoint) in teaching. • Use of ICTs in student communication (learning support through the e-class platform).

<i>communication with students</i>													
<p>TEACHING METHODS</p> <p><i>The manner and methods of teaching are described in detail.</i></p> <p><i>Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i></p> <p><i>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</i></p>	<table border="1"> <thead> <tr> <th style="text-align: center;"><i>Activity</i></th> <th style="text-align: center;"><i>Semester workload</i></th> </tr> </thead> <tbody> <tr> <td>Lectures (3 conduct hours per week x 13 weeks)</td> <td style="text-align: center;">39</td> </tr> <tr> <td>Laboratory courses (2 conduct hours per week x 6 weeks)</td> <td style="text-align: center;">12</td> </tr> <tr> <td>Assignments</td> <td style="text-align: center;">6</td> </tr> <tr> <td>Hours for private study of the student and preparation for mid-term or/and final examination – Participation in the examinations</td> <td style="text-align: center;">68</td> </tr> <tr> <td>Course total</td> <td style="text-align: center;">125 hours</td> </tr> </tbody> </table>	<i>Activity</i>	<i>Semester workload</i>	Lectures (3 conduct hours per week x 13 weeks)	39	Laboratory courses (2 conduct hours per week x 6 weeks)	12	Assignments	6	Hours for private study of the student and preparation for mid-term or/and final examination – Participation in the examinations	68	Course total	125 hours
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<p>STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<ul style="list-style-type: none"> ➤ Two exempting tests, the first in the middle and the second at the end of the semester. To participate in the second test, the student must have succeeded the first on a 0-10 scale (pass grade=5). The final grade is the average of the two grades, regarding the student has received the minimum passing grade for both. The average grade contributes 100% to the final grade of the course. or ➤ Final written examination. Minimum passing grade=5. This grade contributes 100% to the final grade of the course. <p>All of the above take place in the Greek language and for foreign language students (e.g. ERASMUS students) in the English language).</p>												

5. ATTACHED BIBLIOGRAPHY

1. Von Zabelitz, C 2011. Integrated greenhouse systems for mild climates. Springer-Verlag, 363p.
2. HortScience
3. Journal of Horticultural Science and Biotechnology