CERTIFICATION OF AGRICULTURAL PRODUCTION SYSTEMS

1. GENERAL

SCHOOL	AGRICULTURAL SCIENCES		
ACADEMIC UNIT	CROP SCIENCE		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	CRS_1002	**SEMESTER OF STUDIES**	10th
COURSE TITLE	Certification of Agricultural Production Systems		

INDEPENDENT TEACHING ACTIVITIES *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*	**WEEKLY TEACHING HOURS**	**CREDITS**
Lectures	3	
Tutorial	1	
Total	4	5
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (4).		

COURSE TYPE *general background, special background, specialised general knowledge, skills development*	Specialised general knowledge,
PREREQUISITE COURSES:	Typically, there are no prerequisite courses.
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek. Teaching may be performed in English in case foreign students attend the course.
IS THE COURSE OFFERED TO ERASMUS STUDENTS	Yes (English)
COURSE WEBPAGE (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*

This course aims to train students into product quality and procedure of their certification. Students will obtain knowledge about to Current legislation, certification systems, adequate procedures for product certification and recognition of agricultural products in the national, European, and international market.

By the end of this course the student will have developed the following skills:

- Knowing the characteristics of agricultural product certification systems
- Knowing the management system in accordance with the International Standardization Organization (ISO),
- Knowing the National standard system (AGRO) for farm management
- Compose-develop an application dossier for a product certification in respect one of the EU quality schemes for agricultural products (PDO, PGI, TSG).

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?

Search for, analysis and synthesis of data and information, with the use of the necessary technology

Project planning and management

Respect for difference and multiculturalism

Adapting to new situations *Decision-making* *Working independently* *Teamwork* *Working in an international environment* *Working in an interdisciplinary environment* *Production of new research ideas*	*Respect for the natural environment* *Showing social, professional and ethical responsibility and sensitivity to gender issues* *Criticism and self-criticism* *Production of free, creative and inductive thinking* *……* *Others…* *…….*
Searching, analysis and synthesis of facts and information, as well as using the necessary technologies Decision making Respect for the natural environment Working independently Promotion of free, creative and inductive thinking	

3. SYLLABUS

1. History and evolution of agricultural product quality systems
2. Modern aspects of agricultural products quality
3. European policy for agricultural product quality.
4. Documentation, management requirements, application and certification procedures applied for the PDO, PGI and TGS products.
5. Standard certification systems (ISO)
6. AGRO standards (Hazard Analysis)
7. AGRO standards (Integrated Management in Agricultural Production, part I)
8. AGRO standards (Integrated Management in Agricultural Production, part II)
9. AGRO standards (Management system for Organic products)
10. Private quality labels and exporting certificates.
11. Product Safety Data Sheet.
12. Traceability.
13. Labelling and prevailing methodologies for agricultural products origin identification

4. TEACHING AND LEARNING METHODS - EVALUATION

<table>
<tr><td>DELIVERY
Face-to-face, Distance learning, etc.</td><td colspan="2">Face to face lectures in the classroom.</td></tr>
<tr><td>USE OF INFORMATION AND COMMUNICATION TECHNOLOGIES
Use of ICT in teaching, laboratory education, communication with students</td><td colspan="2">Use of Information and Communication Technologies (ICTs) (e.g. Microsoft PowerPoint) in teaching. The contents of the course of each chapter are uploaded on the internet, that the students can freely download using a password which is provided to them at the beginning of the course.</td></tr>
<tr><td>TEACHING METHODS
The manner and methods of teaching are described in detail.
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.
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</td><td>Activity</td><td>Semester workload</td></tr>
<tr><td></td><td>Lectures (3 contact hours per week x 13 weeks)</td><td>39</td></tr>
<tr><td></td><td>Tutorial (1 contact hours per week x 13 weeks)</td><td>13</td></tr>
<tr><td></td><td>Final examinations</td><td>3</td></tr>
<tr><td></td><td>Hours for private study of the student, preparation and attendance mid-term or/and final examinations.</td><td>70</td></tr>
<tr><td></td><td>Total number of hours for the Course (25 hours of workload per ECTS credit)</td><td>125 hours (total student workload)</td></tr>
<tr><td>STUDENT PERFORMANCE EVALUATION
Description of the evaluation procedure</td><td colspan="2">Written examination after the end of the semester. The evaluation procedure is conducted with short answer questions and/or open-ended questions and/or multiple choice questionnaires and/or oral examination, as well as questions based on laboratory exercises</td></tr>
</table>

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. *Specifically, defined evaluation criteria are given, and if and where they are accessible to students.*	(unless the student has successfully participated the mid-term examinations). Minimum passing grade: 5. All the above are taking place in Greek as well as in English for foreign students (e.g. ERASMUS students) if any.

5. ATTACHED BIBLIOGRAPHY

- Πρότυπα Agro (elgo.gr)
- REGULATION (EU) No 1151/2012 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 21 November 2012 on quality schemes for agricultural products and foodstuffs.
- Commission Regulation (EC) No 1216/2007 of 18 October 2007 laying down detailed rules for the implementation of Council Regulation (EC) No 509/2006 on agricultural products and foodstuffs as traditional specialities guaranteed
- Commission Regulation (EC) No 1898/2006 of 14 December 2006 laying down detailed rules of implementation of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs
- Commission Regulation (EC) No 628/2008 of 2 July 2008 amending Regulation (EC) No 1898/2006 laying down detailed rules of implementation of Council Regulation (EC) No 510/2006 on the protection of geographical indications and designations of origin for agricultural products and foodstuffs