## **SYLLABUS** (MODULE-ERASMUS+)

Course/module (as specified in the approved curriculum for the field of study)					ECTS	Catalogue number			
Name in Polish					3				
Posprzętne traktowanie warzyw					_	HOR	T 2.4		
Head of course/module									
Dr Tomasz Spiżewski									
Unit(-s) providing the course/module (Institute/Department) Department of Vegetable Crops									
Field of study			Level	Profile	Profile Ser				
Horticulture			II – master studies	Acade	mic-general winter				
TYPE OF CLASSES/LECTURES AND THE NUMBER OF HOURS (organised classes/lectures and self-study)									
Туре о	of studies: full-time	Type of studies: extramural							
- lectures 2			- lectures X						
- prac	tical total	10	- classes				Х		
- labo	ratory practical	<u> </u>	-						
– proje	ect based practical		-						
- Othe	er – tutored		-						
- self-	study	45	- Self-study	- Self-study					
Total number of hours:		75	Total number of hou			hours:	Х		
OBJECTIVE OF COURSE/MODULE Get acquainted with physiological processes in stored vegetables, construction of storage facilities, and storage technology of basic vegetable species									
	Τ	EACH	ING METHODS						
Lecture supported by multimedia presentation, discussion, visual presentation of case studies by students									
LEARNING OUTCOMES					Reference to field outcomes	Reference to area outcomes			
Knowledge	<ul> <li>E1 – know the role and importance of vegetable storage</li> <li>E2 – become familiar with construction of storage facilities</li> <li>E3 – be acquainted with physiological processes in stored horticultural products</li> <li>E4 – know methods of extending storage life of vegetables</li> <li>E5 – be familiar with storage technology of basic vegetable species</li> </ul>					not applicable			
Skills	E6 – be acquainted with principles of cold storage equipment E7 – know how to calculate storage space and storage containers requirements					not applicable			
E8 – have the ability to work in a group E9 – understand the need to expand horticultural knowledge					not applicable	not applicable			
Methods to verify learning outcomes Written test Visual presentation					Outcome Reference Numbers E1- E9				

**TEACHING CONTENT** <u>Content of lectures:</u> Role and importance of vegetable storage, processes in stored horticultural products, construction of storage facilities, storage technology of basic vegetable species, methods of extending storage life of vegetables

<u>Content of classes:</u> Principles of cold storage equipment, vegetable storage units, calculation of storage space and storage containers requirements

Project: -

Written exam90%Visual presentation10%	Forms and criteria for passing of course/module	Percentage of final mark		
Visual presentation 10%	Written exam	90%		
	Visual presentation	10%		

Basic literature

## LIST OF LITERATURE

Sharon Pastor Simson and Martha C. Straus 2010. Post-Harvest Technology of Horticultural Crops. Oxford Book Company, ISBN 9380179254

Rubatzky V.E. and Yamaguchi M. 1997. World vegetables. Principles, Production, and Nutritive Values. Second edition. Chapman & Hall. New York.