

General Viticulture [115]

COURSE OUTLINE

(1) GENERAL

SCHOOL	ANIMAL BIOSCIENCES		
ACADEMIC UNIT	DEPARTMENT OF ANIMAL SCIENCE		
LEVEL OF STUDIES	Undergraduate [Free Elective]		
COURSE CODE	115	SEMESTER	3 rd
COURSE TITLE	GENERAL VITICULTURE		
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 (ECTS)
Lectures		3	3
Laboratory exercises		2	2
Total		5	5
Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).			
COURSE TYPE <i>general background, special background, specialised general knowledge, skills development</i>	Scientific expertise		
PREREQUISITE COURSES:	-		
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek		
IS THE COURSE OFFERED TO ERASMUS STUDENTS:	Yes		
COURSE WEBSITE (URL):	https://oeclass.aua.gr/eclass/courses/568/		

(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 objective of the course is to introduce students to the basic functions of the grape vine and their morphological and physiological basis, to the basic cultivation techniques which are used in a productive vineyard, as well as to the importance of the cultivation of the vine for the crop production. The course aims to introduce students to the methodology used both in the installation and management of a modern productive vineyard, as well as to the viticultural techniques regarding training, fruiting and the annual vegetation cycle of the vines. Upon successful completion of the course (theory and laboratory part of the course), students will have (Descriptive indicators for Level 6 of the European Qualifications Framework for Lifelong Learning): • Understood the morphology and anatomy of the various organs of the vine and their utilization in productive viticulture. • Understood the annual vegetation cycle, the phenological stages and their physiological basis • Understood how a vineyard can be managed. • Understood the importance of pruning, training and fruiting of the vines and their utilization in viticultural practice.	
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 Adapting to new situations Decision-making Working independently Team work Project planning and management Respect for difference and multiculturalism Respect for the natural environment Showing social, professional and ethical responsibility and sensitivity to gender issues Criticism and self-criticism	

Working in an international environment Working in an interdisciplinary environment Production of new research ideas	Production of free, creative and inductive thinking Others...
• Individual/independent and team/group work • Decision-making • Working in an international • Project planning and management • Environmental awareness • Development of free, creative and inductive thinking	

(3) SYLLABUS

i. INTRODUCTION Origin of the vine – Viticulture in the Greek antiquity- The contribution of the vine to the aesthetics of the rural landscape and the protection of the environment - Viticulture in Greece and the world - Productive grapevine varieties - Cultivated areas and production of viticultural products - Viticultural products - Problems and perspectives of the Greek vineyard. ii. MORPHOLOGY AND ANATOMY OF THE VINE Root-Shoot-Leaves-Helices-Inflorescence-Flower-Bunch-Berry-Seed (Origin - Distinction - Role-Morphology-Anatomy) Grapevine buds - Shoot buds - Apical bud - Side budsCane buds (Anatomy-Fertility-Distinction and evaluation of latent vine buds) iii. ANNUAL VEGETATION CYCLE Introduction - Grapevine budbreak (Phenology-Break of the latent buds of the vineBreak of the lateral and latent buds of the shoot) - Shoot Growth - Differentiation of the shoots - Leaf fall. iv. VINEYARD MANAGEMENT Soil cultivation - Weed control - Fertilization - Irrigation - Harvest - Harvesting methods. v. PRUNING OF THE VINE I ntroduction-Pruning and training systems of the vines-Physical characteristics of the canopy Training systems and Selection Criteria-Methodology and techniques of training in the various systems- Fruit pruning-Effect of pruning on the budbreak and fruiting of the vines- Guidance and pruning principles - Fruit pruning systems and selection criteria - Season of execution of winter fruiting pruning-Training and trellis systems and fruiting pruning of the Greek vineyard.

(4) TEACHING and LEARNING METHODS - EVALUATION

TEACHING METHOD <i>Face-to-face, Distance learning, etc.</i>	Face-to-Face. In-class lecturing for the theory/lectures of the course. In-class lecturing for the laboratory exercises of the course as well as in the Vineyard of the Laboratory of Viticulture.	
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education, communication with students</i>	Use of slide presentation and blackboard, video. Learning process support by access to e-class asynchronous distance learning platform, on-line databases etc. Communication with students via e-mail.	
TEACHING METHODS <i>The manner and methods of teaching are described in detail.</i> <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> <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>	Activity	Semester workload
	Lectures	13x3=39
	Practice exercises focusing on the implementation of methodologies in smaller group of students in the vineyard (Laboratory exercises)	13x2=26
	Laboratory practice – Practice in the vineyard	10
	Independent study	50
	Course total (25 h of workload per ECTS)	125
STUDENT PERFORMANCE EVALUATION <i>Description of the evaluation procedure</i> <i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short-</i>	I. The evaluation language is Greek. II. The grade in the theory of the course is the outcome of the final written or oral exam.	

<i>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> <i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i>	III. The grade in the laboratory part of the course is the outcome of the final written or oral exam
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(5) ATTACHED BIBLIOGRAPHY

- Suggested bibliography: M.N.Stavarakakis Viticulture, 2019, Embryo Publications.
- Related scientific journals: Vitis, American Journal of Enology and Viticulture, Scientia Horticulturae .