



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Scienze Agrarie, Alimentari e Forestali		
ACADEMIC YEAR	2016/2017		
BACHELOR'S DEGREE (BSC)	AGRICULTURAL ENGINEERING		
SUBJECT	HORTICULTURE AND FLORICULTURE		
TYPE OF EDUCATIONAL ACTIVITY	B		
AMBIT	50125-Discipline della produzione vegetale		
CODE	18697		
SCIENTIFIC SECTOR(S)	AGR/04		
HEAD PROFESSOR(S)	MONCADA ALESSANDRA	Professore Associato	Univ. di PALERMO
OTHER PROFESSOR(S)			
CREDITS	8		
INDIVIDUAL STUDY (Hrs)	136		
COURSE ACTIVITY (Hrs)	64		
PROPAEDEUTICAL SUBJECTS			
MUTUALIZATION			
YEAR	2		
TERM (SEMESTER)	2° semester		
ATTENDANCE	Not mandatory		
EVALUATION	Out of 30		
TEACHER OFFICE HOURS	MONCADA ALESSANDRA Tuesday 10:00 13:00 Dip. SAAF - Stanza docente n. 127 Ed. 5 - B. P1 - 31 (appuntamento via mail) Wednesday 10:00 13:00 Dip. SAAF - Stanza docente n. 127 Ed. 5 - B. P1 - 31 (appuntamento via mail) Thursday 10:00 13:00 Dip. SAAF - Stanza docente n. 127 Ed. 5 - B. P1 - 31 (appuntamento via mail)		

DOCENTE: Prof.ssa ALESSANDRA MONCADA

PREREQUISITES	Basics of: general and systematic botany; organic chemistry; biochemistry
LEARNING OUTCOMES	<p>Knowledge and understanding: at the end of the course, students will have basic knowledge about systems and processes of production of vegetables and cut flowers.</p> <p>Capacity to apply knowledge and comprehension: the acquired knowledge will allow to manage and develop appropriate cultivation techniques for production of leafy greens, fruiting, bulbous and tuberous vegetables.</p> <p>Autonomy of judgment and decision with respect to various environmental conditions and different contexts in the application of modern cultivation techniques in the vegetable and floriculture sectors. Acquire communicative skills in order to advise growers involved in the vegetable and floriculture industry to design and develop production schedules related to the market demand.</p> <p>Comprehension capacity to modify and improve cultivation techniques to address new market trends both through acquired skills and continuous scientific updating and professional meeting attending.</p>
ASSESSMENT METHODS	<p>The oral examination consists of an interview; the final evaluation is expressed in thirtieths</p> <p>The questions will be specially designed to test the learning achievements and verify:</p> <p>a) the acquired knowledge and the ability to establish connections between the contents.</p> <p>b) the ability to provide independent judgments on the contents of the course and within the professional and technological contexts. The maximum score is achieved if the interview ensures the full possession of the following: ability to represent emerging issues of the discipline; strong ability to represent the impact of the course content within the sector; ability to represent ideas and/or innovative solutions within the professional and technological context;</p> <p>c) adequate exhibition capacity: the maximum scoring can be achieved by demonstrating complete fluency of the scientific and technological language.</p>
EDUCATIONAL OBJECTIVES	<p>Provide students specific knowledge concerning planting, growth and plant management of the main vegetable crops and cut flowers.</p> <p>The subject matter will allow to acquire knowledge on morphological, physiological and ecological characteristics of the main cultivated vegetable species. Furthermore, the course will allow to acquire knowledge on crop rotations, variety choice, planting, irrigation, fertilization, harvest and post-harvest in relation to the soil and climatic environment and to the market demands.</p>
TEACHING METHODS	Oral lectures; Practical training; excursions at Sicilian vegetable and floriculture farms.
SUGGESTED BIBLIOGRAPHY	<p>Accati, Garibaldi – Trattato di Floricoltura - Edagricole.</p> <p>Tesi R. – Principi di orticoltura e ortaggi d'Italia - Edagricole.</p> <p>Bianco VV. e Pimpini F – Orticoltura Patron Editore</p>

SYLLABUS

Hrs	Frontal teaching
2	Examination modality, course objectives and course content
2	The vegetable and floriculture industry: principal areas of production, evolution, main sectors
2	Cultural systems in the vegetable and floriculture industry: open field and protected cultivation
4	Protected cultivation systems (early and protected crop technology)
2	Production schedules for vegetables and cut flower crops
4	Vegetable and flower crop nursery production
2	Plant establishment: direct sowing and transplanting
2	Grafting in the vegetable and floriculture industry
16	<p>Diffusion, economical importance, morphological and physiological characteristics, cultivars, soil and environmental requirements, cultivation techniques of the following vegetable species:</p> <p>tomato -4 hours</p> <p>artichoke - 4 hours</p> <p>melon -2 hours</p> <p>onion - 2 hours</p> <p>potato- 2 hours</p> <p>cole crops – 2 hours</p>
14	<p>Diffusion, economical importance, morphological and physiological characteristics, soil and environmental requirements, cultivation techniques of the following flower species:</p> <p>carnation – 4 hours</p> <p>rose – 4 hours</p> <p>chrysanthemum – 2 hours</p> <p>gerbera – 2 hours</p> <p>lilium – 2 hours</p>

Hrs	Practice
14	Practical training at the experimental farm of the Dip. SAF Technical excursion at Sicilian vegetables and cut flower farms