



# UNIVERSITÀ DEGLI STUDI DI PALERMO

<b>DEPARTMENT</b>	Scienze Agrarie, Alimentari e Forestali
<b>ACADEMIC YEAR</b>	2018/2019
<b>BACHELOR'S DEGREE (BSC)</b>	AGRICULTURAL SCIENCES AND TECHNOLOGIES
<b>SUBJECT</b>	HORTICULTURE AND FLORICULTURE
<b>TYPE OF EDUCATIONAL ACTIVITY</b>	C
<b>AMBIT</b>	10689-Attività formative affini o integrative
<b>CODE</b>	05457
<b>SCIENTIFIC SECTOR(S)</b>	AGR/04
<b>HEAD PROFESSOR(S)</b>	VETRANO FILIPPO      Professore Associato      Univ. di PALERMO
<b>OTHER PROFESSOR(S)</b>	
<b>CREDITS</b>	6
<b>INDIVIDUAL STUDY (Hrs)</b>	90
<b>COURSE ACTIVITY (Hrs)</b>	60
<b>PROPAEDEUTICAL SUBJECTS</b>	
<b>MUTUALIZATION</b>	
<b>YEAR</b>	3
<b>TERM (SEMESTER)</b>	2° semester
<b>ATTENDANCE</b>	Not mandatory
<b>EVALUATION</b>	Out of 30
<b>TEACHER OFFICE HOURS</b>	<b>VETRANO FILIPPO</b> Tuesday 9:00 11:00 Studio del docente stanza 129 ed. 5 P1 Wednesday 9:00 11:00 Palazzo Principe di Napoli, Via Cappuccini, Trapani - Previo appuntamento Thursday 12:00 14:00 Via Real Maetranza, Aula 8 -Polo di Caltanissetta

DOCENTE: Prof. FILIPPO VETRANO

<b>PREREQUISITES</b>	Basics of: general and systematic botany; organic chemistry; biochemistry
<b>LEARNING OUTCOMES</b>	<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>
<b>ASSESSMENT METHODS</b>	<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.</p> <p>c) adequate exhibition capacity</p> <p>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>The minimum score (18/30) can be achieved by demonstrating a sufficient level of the above abilities.</p>
<b>EDUCATIONAL OBJECTIVES</b>	<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>
<b>TEACHING METHODS</b>	Oral lectures; Practical training; excursions at Sicilian vegetable and floriculture farms.
<b>SUGGESTED BIBLIOGRAPHY</b>	<p>Accati, Garibaldi – Trattato di Floricoltura - Edagricole.</p> <p>Tesi R. – Orticoltura mediterranea sostenibile - Patron Editore</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 industries: principal areas of production, evolution, main sectors under conventional and organic regimes.
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
2	Vegetable and flower crop nursery production under organic and conventional regulation
2	Plant establishment: direct sowing and transplanting
2	Innovative agromical techniques in organic and conventional horticulture: soil solarization, biofumigation, vegetable grafting.
16	<p>Diffusion, economical importance, morphological and physiological characteristics, cultivars, soil and environmental requirements, cultivation techniques of the following vegetable species under organic and conventional regimes:</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>

## SYLLABUS

<b>Hrs</b>	<b>Frontal teaching</b>
14	Diffusion, economical importance, morphological and physiological characteristics, soil and environmental requirements, cultivation techniques of the following flower species under organic and conventional regimes: carnation – 4 hours rose – 4 hours chrysanthemum – 2 hours gerbera – 2 hours lilium – 2 hours
<b>Hrs</b>	<b>Practice</b>
12	Practical training at the experimental farm of the Dip. SAF Technical excursion at Sicilian vegetables and cut flower farms