## UNIVERSITÀ DEGLI STUDI DI PALERMO

| DEPARTMENT | Scienze Agrarie, Alimentari e Forestali |
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| ACADEMIC YEAR | $2019 / 2020$ |
| BACHELOR'S DEGREE (BSC) | AGRICULTURAL SCIENCES AND TECHNOLOGIES |
| SUBJECT | TECHNICAL ENGLISH LANGUAGE FOR AGRICULTURE |
| TYPE OF EDUCATIONAL ACTIVITY | F |
| AMBIT | $10520-$ UIteriori conoscenze linguistiche |
| CODE | 18709 |
| SCIENTIFIC SECTOR(S) |  |
| HEAD PROFESSOR(S) | COMPARETTI ANTONIO Professore Associato $\quad$ Univ. di PALERMO |
| OTHER PROFESSOR(S) | 3 |
| CREDITS | 45 |
| INDIVIDUAL STUDY (Hrs) | 30 |
| COURSE ACTIVITY (Hrs) | 3 |
| PROPAEDEUTICAL SUBJECTS | $2^{\circ}$ semester |
| MUTUALIZATION | Not mandatory |
| YEAR | Pass/Fail |
| TERM (SEMESTER) | COMPARETTI ANTONIO <br> Wednesda! 11:00 13:00 Dipartimento Scienze Agrarie, Alimentari e Forestali, <br> ATTENDANCE |
| EVALUATION 4, Ingresso L, Ufficio n. 137 |  |
| TEACHER OFFICE HOURS |  |


| PREREQUISITES | Knowledge of basic English at a level equivalent to B1 |
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| LEARNING OUTCOMES | Knowledge and comprehension: acquiring the basic knowledge to understand <br> the content of technical and scientific texts and meetings in English. <br> Applying knowledge and understanding: ability to develop oral and written <br> concepts (simple and complex) concerning agricultural sciences in English. <br> Making judgments: ability to interpret and elaborate agricultural topics from <br> books and conversations in English. <br> Communication skills: ability to communicate with specialized and non- <br> specialized stakeholders using correct and clear technical terms. <br> Learning skills: ability to attend both scientific and industry-related seminars and <br> meetings in English. |
| ASSESSMENT METHODS | A series of exercises and a final test in the form of quiz on a smartphone <br> application which include a comprehensive set of closed questions (matching <br> and multiple choice). The test structure helps determine the score to be <br> assigned to each question depending on the correct, incorrect or missing <br> answer, at the time of its construction. <br> Evaluation is presented in scores out of 100 (percentage) with a minimum score <br> of 60 for passing. |
| EDUCATIONAL OBJECTIVES | The aim of the course is to provide fair knowledge to understand and use <br> agricultural technical terms in English |
| TEACHING METHODS | Lectures in class, conversation, smartphone quizzes |
| SUGGESTED BIBLIOGRAPHY | Lo Bianco R. 2019. Technical English for Agriculture. 2nd Expanded edition. <br> Palermo Academic Press |

## SYLLABUS

| Hrs | Frontal teaching |
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| 2 | The plant: Above- and below-ground structures; the leaf, the stem, the roots, the flower, the fruit; growth form, <br> growth habit |
| 2 | Plant life cycle: Pollination, plant propagation (sexual and asexual), developmental stages, phenological stages |
| 2 | Plant environmental physiology: water, carbon, and nitrogen cycles; mineral nutrients |
| 2 | Soils and their properties: Soil texture, soil structure, soil water relations, soil biology, soil amendments |
| 2 | Classification of agricultural crops: Botanical, descriptive, and agricultural classifications |
| 2 | Irrigation systems: Surface, sprinkler, and drip irrigation |
| 2 | Agricultural machinery: Traction and power, soil cultivation, sowing and planting, fertilizing and pest control, <br> produce sorter, harvesting and post-harvest, hay making, milking |
| 1 | Grapevines: Vine components, vineyard establishment, training systems, harvest |
| 1 | The process of wine-making: White wine, red wine, sparkling wines, fortified wines, basic wine terminology |
| 2 | Olive: Olive harvest, olive oil extraction, olive oil classification/definition, olive oil sensory attributes, table olives |
| 1 | Farm animals: Digestive system, parts of a cow, meat cuts, cattle farming systems |
| 1 | Making cheese: Parmigiano Reggiano, production steps, certification marks, labels and figures, average <br> composition |
| 1 | Making pasta: grain composition and milling, wetting and mixing, gluten formation, pressing and extruding, <br> drying, formats and types of pasta |
| 1 | Insect morphology and major plant diseases |
| Hrs | Practice |
| 8 | Conversation on selected topics and smartphone quizzes |

