



UNIVERSITÀ DEGLI STUDI DI PALERMO

DEPARTMENT	Scienze Agrarie, Alimentari e Forestali		
ACADEMIC YEAR	2021/2022		
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)	132		
COURSE ACTIVITY (Hrs)	68		
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	Plant biology
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 (30 minutes); the final evaluation is expressed in thirtieths (minimum grade is 18 and maximum is 30 cum laude) following scheme:</p> <p>1) Knowledge of the topics, capability to apply the learned knowledge, capability to analyze the studied problem, ability to present the topic is judged sufficient (18-21)</p> <p>2) Knowledge of the topics, capability to apply the learned knowledge, capability to analyze the studied problem, ability to present the topic is judged fair (22-25)</p> <p>3) Knowledge of the topics, capability to apply the learned knowledge, capability to analyze the studied problem, ability to present the topic is judged good-high (26-28)</p> <p>4) Knowledge of the topics, capability to apply the learned knowledge, capability to analyze the studied problem, ability to present the topic is judged highadvanced (29-30 cum laude)</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 to Sicilian vegetable and floriculture farms.
SUGGESTED BIBLIOGRAPHY	<p>Accati, Garibaldi – Trattato di Floricoltura. Edagricole. ISBN: 8820631350</p> <p>Tesi R. – Principi di orticoltura e ortaggi d'Italia. Edagricole. ISBN: 8820639610</p> <p>Bianco VV. e Pimpini F – Orticoltura. Patron Editore. ISBN: 8855520997</p> <p>Pardossi et al., 2018 - Orticoltura: principi e pratica. Edagricole. ISBN: 9788850655144</p>

SYLLABUS

Hrs	Frontal teaching
2	Introduction to the course: contents, training objectives, examination modality
6	Protected cultivation system for semi-forced and forced crops (mulching, tunnels, greenhouses, covering materials, cooling and heating systems)
5	Substrates and containers. The soilless systems
4	Propagation for vegetable and floriculture plants: by seed, by division - separation - layering, by cutting of stem - leaf -root, by grafting. Propagation of geophytes
1	Soil disinfestation: chemical, physical and biological methods
15	Diffusion, economic relevance, botanical classification, morphophysiological characteristics, techniques and cycles of cultivation of the following horticultural species: tomato, artichoke, melon, potato, aubergine.
15	Diffusion, economic relevance, botanical classification, morphophysiological characteristics, techniques and cycles of cultivation of the following cut flower species: rose, carnation, chrysanthemum, gerbera.
Hrs	Practice
10	Practical training on: substrates, containers, greenhouses, covering materials, heating and cooling systems; soilless cultivation on grodan, floating system and NFT; grafting for cucurbitaceae and solanaceae; grafting for rose and standing plant, bending of rose; propagation of iris, liliun, amaryllis; artichoke propagation by rooted shoots; pinching and disbudding of chrysanthemum, carnation, rose and gerbera; potato seeds and sprouting techniques.
Hrs	Others
10	Technical excursion to vegetable and cut flower sicilian farms