



Basic data of the subject	
University:	University "Ukshin Hoti" Prizren
Academik Unit:	Faculty of Life and Environmental Sciences
Program:	Agribusinesses
Course title:	Technology of vegetable products in Vegetable
Level:	Bachelor
Course status:	Electives (E)
Study year:	III
Number of hours per week:	2+2
Credit value – ECTS:	6
Time / location:	To be announced
Lecturer:	Prof. asoc. dr. Isuf Lushi
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Course description	<p>Introduction to the course, what is vegetable production, history, development, and classification of vegetables. Environmental factors and their impact on the growth of vegetable products. Cultivation systems of vegetable products. Requirements of vegetable products for nutritional elements (fertilization) and irrigation. The production system and hydroponic. Organic products. Adding (proliferation) of vegetable plants, Technology of vegetable seedling cultivation. Vegetables family of water melon. Vegetables family Liliaceae, Vegetables Family, Asteriaceae, Cruciferae Family. Vegetables family Brassicaceae, Vegetables. Family Chenopodiaceae, Vegetables family Apiaceae. Cultivation of mushrooms, The role and economic importance of mushrooms species. Harvesting, sorting, packing and placing of vegetable products on the market of. Conservation of vegetable products. Processing Technology of vegetable products. Canning industry, The chemical composition of fruits and vegetables. Microbiology, Sterilization combined technological conservation. Control and Quality Assurance in the conservation industry.</p>
Course objectives:	<p>The course aims to present conceptually field vegetable production from seed selection to their processing including: biology, physiology, environmental factors, land, seed (cultivars), products that are managed as the choice of economic conditions, the implementation of new Technologies. The cultivation of mushrooms. Processing of vegetable products. Introduction, Vegetable course development, including an assessment of priorities and new technologies of production of vegetable products. Knowledge of fruits and vegetables, harvesting, grading, storage, packaging, labeling and marketing of vegetable products. Organic products, integrated protection products, etc. The course provides basic knowledge about the vegetable processing technology and prepares students for management in the production, processing and marketing of vegetable in both public and private enterprises, testing ideas in this area, assessing the opportunities for businesses new market analysis needs, requirements and placement of vegetable products in the domestic and European market and beyond..</p>



Learning outcomes:	<p>At the end of this course, students should:</p> <ul style="list-style-type: none"> • Define the concepts of production of vegetables; • Define the concepts that deal with the production of vegetables; • Describe the main goal for vegetable production farm equipment ; • Explain the qualitative and quantitative components of vegetable products; • Describe how diet, the production of products, the environment, equality, population and other inter-related resources with each other; • Describe factors affecting farms and their products; • Describe the economic aspects of farm management in product manufacturing (marketing, promotion, nutrition, competition, etc.); • Identify opportunities and challenges to encourage innovation and profitability in vegetable farms, • Recognize basic legislation about processing, skills needed for better management in the field of Vegetable. 		
Contribution on student load (must correspond with learning outcomes)			
Activity	Hours	Days/week	Total
Lectures	2	15	30
Exercise theoretical/laboratory	2	15	30
Practice work	1	3	3
Contact with lecturer/consultations	1	13	13
Field exercises	1	3	3
Mid-terms, seminars	2	2	4
Homework	1	13	13
Individual time spent studying (at the library or home)	2	15	30
Final preparation for the exam	2	8	16
Time spent in evaluation (tests, quiz, final exam)	2	2	4
Projects, presentations, etc.	2	2	4
Total			150(6 ECTS)
Teaching methods:	Lectures, Seminars, Mid-term exam and Final exam.		
Metodat e vlerësimit:	<ul style="list-style-type: none"> • Mid-term exam: 20%, • Semestral project: 10%, • Attendance: 10%, • Final exam: 60%, • Total examination result: 100% 		
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	<ul style="list-style-type: none"> • G. Sallaku &A. Balliu,2012. Perimtaria, Tiranë. 		



Basic Literature:	<ul style="list-style-type: none"> • R. Kongoli,2010. Drejtimi i cilësis në Industrinë Agroushqimore, Tiranë. • Mangel, K. Ernest,A. Kirgby,Harrold K.Appel T.2001.Principles of plant nutrition 	
Additional Literature:	<ul style="list-style-type: none"> • Perimtaria, 2011. Projekti, Masht/Danida, Prishtinë. • Silclair T. Gradner,F. 1998. Principles of ekology in plant produktion. • Sh. Vokshi, 2008. Kërpurdhat e Kosovës, Prishtinë. • Th. Nasto& N. Bardhi&,2003. Kërpudhat spontane, Tiranë. • Th.Nasto&N.Bardhi, 2004, Bazat e Perimtarisë dhe Prodhimit të Perimeve, Tiranë 	
Designed study plan		
Week	Lectures	Exercises
First week:	Introduction to the course, what is vegetable production, history, development, and classification of vegetables?	Introduction to the course, what is vegetable production, history, development, and classification of vegetables?
Second week:	Environmental factors and their impact on the growth of vegetable products.	Environmental factors and their impact on the growth of vegetable products.
Third week:	Cultivation systems of vegetable products.	Cultivation systems of vegetable products.
Fourth week:	Requirements of vegetable products for nutritional elements (fertilization) and irrigation.	Requirements of vegetable products for nutritional elements (fertilization) and irrigation.
Fifth week:	The production system and hydroponic Organic products.	The production system and hydroponic Organic products.
Sixth week:	Adding (proliferation) of vegetable plants	Adding (proliferation) of vegetable plants
Seventh week:	Technology of vegetable seedling cultivation.	Technology of vegetable seedling cultivation.
Eighth week:	<u>Mid-term exam</u>	<u>Mid-term exam</u>
Ninth week:	Vegetables family of water melon..	Vegetables family of water melon..
Tenth week:	Vegetables family Liliaceae, Vegetables Family,Asteriaceae, Cruciferae Family.	Vegetables family Liliaceae,
Eleventh week:	Vegetables family Brassicaceae, Vegetables Family Chenopodiaceae, Vegetables family Apiaceae.	Vegetables Family,Asteriaceae, Cruciferae Family.
Twelfth week:	Cultivation of mushrooms, The role and economic importance of mushrooms species.	Vegetables family Brassicaceae,
Thirteenth week:	Organic marketing of agricultural products; Evaluation of Organic Farm.	Vegetables Family Chenopodiaceae,



<i>Fourteenth week:</i>	Implementation of Standards and Legislation.	Vegetables family Apiaceae.
<i>Fifteenth week:</i>	Consultation and preparation for the final exam.	Cultivation of mushrooms,
Academic policies and rules of conduct:		
<ul style="list-style-type: none">▪ Students should be aware of and respect the institution and Code of ethics.▪ Students should respect the schedule of lectures, and exercises and be attentive.▪ It is mandatory to possess and presents a student ID card in the mid-terms and exam,▪ During the compilation of course projects, students must adhere to the instructions given by the professor.▪ During the exam is forbidden the use of mobile phones.		