	DISEASES O	F FRU	JIT AND VINEYARDS							
1	Course Title:	DISEAS	ES OF FRUIT AND VINEYARDS							
2	Course Code:	BTK460	2-S							
3	Type of Course:	Optional								
4	Level of Course:	First Cyc	cle							
5	Year of Study:	4								
6	Semester:	8								
7	ECTS Credits Allocated:	3.00								
8	Theoretical (hour/week):	2.00								
9	Practice (hour/week):	2.00								
10	Laboratory (hour/week):	0								
11	Prerequisites:	None								
12	Language:	Turkish								
13	Mode of Delivery:	Face to	face							
14	Course Coordinator:	Prof. Dr.	ÖZGÜR AKGÜN KARABULUT							
15	Course Lecturers:	Prof. Dr.	Özgür Akgün Karabulut							
16	Contact information of the Course Coordinator:	E-posta: ozgurk@uludag.edu.tr Tel: 90.224.2941572 Adres: Uludağ Üni., Ziraat Fak. Bitki Koruma Bölümü Görükle Kampüsü, Bursa 16059, Türkiye								
17	Website:									
18	Objective of the Course:	This course is designed to teach students the pre-postharvest symptoms of fruits and vineyards diseases, their economic importance, host plants, biology and control methods								
19	Contribution of the Course to Professional Development:									
20	Learning Outcomes:									
		1	To understand abiotic diseases factors and its symptoms							
		2	To understand biotic diseases factors and its symptoms methods.							
		3	To know cancer, root rot diseases and rust fungi in fruit, their economic importance, host plants, symptoms, biology and control methods							
		4	To learn important stone fruit diseases, their economic importance, host plants, symptoms, biology and control methods							
		5	To learn chestnut and walnut diseases, their economic importance, host plants, symptoms, biology and control methods							
		6	To learn important citrus diseases in orchard, their economic importance, host plants, symptoms, biology and control							
		7	To learn olive and olive tree diseases, their economic importance, host plants, symptoms, biology and control methods							
		8	To learn important vineyard diseases, their economic importance, host plants, symptoms, biology and control methods							
		9	To learn strawberry diseases, their economic importance, host plants, symptoms, biology and control methods							
		10	To learn important postharvest diseases of fruits and vineyards							

21	Course Content:									
	Co	urse Content:								
Week	Theoretical	Practice								
1	Abiotic diseases factors and its symptoms in fruits and vineyards	Introduction								
2	Important apple diseases, their economic importance, host plants, symptoms, biology and control methods	Examination of apple scab and powdery mildew disease symptoms in apple and their microscopic examination of conidia and cleistothecium								
3	Important pear and quince, their economic importance, host plants, symptoms, biology and control methods	n of Monilinia spp. o	spp. conidia							
4	Cancer, root rot diseases and rust fungi in fruit, their economic importance, host plants, symptoms, biology and control methods	Microscopic examination of rust fungi uredospores								
5	Important apricot and plum diseases, their economic importance, host plants, symptoms, biology and control methods	Examination of Coryneum blight symptoms in apricot								
6	Important peach and cherry diseases, their economic importance, host plants, symptoms, biology and control methods	Examination of Taphrina deformans symptoms in peach								
7	Repeating courses and midterm exam	-								
8	Chestnut and walnut diseases, their economic importance, host plants, symptoms, biology and control methods	Examination of Cryphonectria parasitica symptoms in chestnut trees								
9	Citrus diseases in orchard, their economic	Examination of Alternari	a spp. symptoms in	citrus fruits						
Activit	es	Number	Duration (hour)	Total Work Load (hour)						
Theore	resthods	14	2.00	28.00						
Practica	als/Labs	14	2.00	28.00						
Self stu	and reptroperations	0	0.00							
Homew		1	9.00							
Project	and control methods	0	0.00							
Field St		0 0.00 0.00								
Midtern	Stone Ituits Description to the rest discusse of groups and	expansum in apple and	Monilinia sp. in stor	e Fults						
Others		1	9.00	9.00						
Final E	xams	1	10.00							
Total W	/ork Load			90.00						
Total w	rork load/ 30 hr			3.00						
ECTS (Credit of the Course			3.00						

22	Textbooks, References and/or Other Materials:		König, H., Unden, G., Fröhlich, J. 2009. Biology of Microorganisms on Grapes, in Must and in Wine. ISBN: 978-3-540-85462-3. 2009 Springer-Verlag Berlin Heidelberg. Horst, K., R. 2008. Westcott's Plant Disease Handbook, Seventh Edition. ISBN: 978-1-4020-4585-1. Springer-Verlag Berlin Heidelberg New York, 2008. Agrios, G.N. 2005. Plant Pathology. Fifth Edition, Academic Press, Inc. p952. K.G. Mukerji. Fruit And Vegetable Diseases. 2004. Kluwer Academic Publishers. Vidhyasekaran, P. 2004. Concise Encyclopedia of Plant Pathology. Published by Food Products Press. Thompson, A., K. 2003. Fruit and Vegetables Harvesting, Handling and Storage. Published by Blackwell Publishing Ltd. Baykal, N. 1994. Bahçe Bitkileri Hastalıkları. U.Ü. Zir. Fak. Ders Notları. No:2, s85.					
23	Assesment		Bakanlığı. Koruma ve Kontrol Genel Müdürlüğü.					
	EARNING ACTIVITIES	NUMBE	WEIGHT					
ILIXIVI	LEAKNING ACTIVITIES	R	WEIGHT					
Midtern	n Exam	1	30.00					
Quiz		1	5.00					
Home v	work-project	1	5.00					
Final E	xam	1	60.00					
Total		4	100.00					
Contribution of Term (Year) Learning Activities to Success Grade			40.00					
Contrib	ution of Final Exam to Success Grade	Э	60.00					
Total			100.00					
Measu Course	rement and Evaluation Techniques Us	sed in the						

24 ECTS / WORK LOAD TABLE

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ1 PQ2 PQ3 PQ4 PQ5 PQ6 PQ7 PQ8 PQ9 PQ1 PQ11 PQ12 PQ1 PQ14 PQ15 PQ16														PQ16
ÖK1	0	3	0	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK2	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK3	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK4	0	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK5	0	3	4	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK6	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0

Contrib 1 very low ution Level:			2 low		3 Medium			4 High				5 Very	y High			
	LO: Learning Objectives PQ: Program Qualifications															
ÖK10	0	3	3	0	3	0	0	0	0	0	0	0	0	0	0	0
ÖK9	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK8	0	3	3	0	0	0	0	0	0	0	0	0	0	0	0	0
ÖK7	0	4	3	0	0	0	0	0	0	0	0	0	0	0	0	0