

GRAIN LEGUMES CROPS

1	Course Title:	GRAIN LEGUMES CROPS
2	Course Code:	TAR3318-Z
3	Type of Course:	Compulsory
4	Level of Course:	First Cycle
5	Year of Study:	3
6	Semester:	6
7	ECTS Credits Allocated:	4.00
8	Theoretical (hour/week):	1.00
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. ABDULLAH KARASU
15	Course Lecturers:	-
16	Contact information of the Course Coordinator:	e-posta: akarasur@uludag.edu.tr Telefon: 0 224 29 41514 Adres: Uludağ Üniversitesi Ziraat Fakültesi Tarla Bitkileri Bölümü
17	Website:	
18	Objective of the Course:	Objective of the course is to familiarize the species of food legume crops and their breeding techniques to the department students.
19	Contribution of the Course to Professional Development:	Grain legumes are important in human and animal nutrition and increase soil fertility. Students who are successful in this course will put this knowledge into practice in their professional life.
20	Learning Outcomes:	
	1	Be able to learn the importance of food legume crop cultivation for the preservation and improvement of soil efficiency and also for crop rotation
	2	Be able to know morphological and agronomic characteristics of food legume crops
	3	Be able to know formation of nodules on the roots at legume cultivated fields and physical and chemical soil properties for the optimum nitrogen fixation
	4	Be able to comprehend the importance of inoculation at legume cultivation in Turkey
	5	Be able to know soil and climate requirements of food legume crops and suitable regions for ideal cultivation
	6	Be able to know food legume crops (lentil, chickpea, bean, faba bean, pea and cowpea) cultivation
	7	Be able to give information to the producers about providing material, production process and about marketing of food legume crops
	8	Be able to incorporate food legume crops into region production pattern
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21	Course Content:	

	Course Content:				
Week	Theoretical		Practice		
1	Importance of food legume crops for the preservation and improvement of soil efficiency and also for crop rotation		Taxonomy of food legume crops		
2	Economic importance of food legume crops in the World and Turkey		Morphological characteristics of food legume plants		
3	General adaptation features of food legume crops		Germination of food legume plants		
4	Nitrogen fixation and formation of nodules on the roots of food legume plants		Greenhouse experiment-1 (Pot and soil preparation)		
5	Physical and nutrient element factors effecting nitrogen fixation and nodule formation		Greenhouse experiment-2 (Germination)		
6	Bacterial inoculation and its benefits		Greenhouse experiment-3 (Sowing and inoculation)		
7	Economic importance and cultivation of lentil		Introducing of seed and herbarium of lentil		
8	Genaral repeat Midterm exam		Greenhouse experiment-4 (General observations)		
9	Economic importance and cultivation of chickpea		Introducing of seed and herbarium of chickpea		
10	Economic importance and cultivation of dry bean		Introducing of seed and herbarium of dry bean		
11	Economic importance and cultivation of faba bean		Introducing of seed and herbarium of faba bean		
12	Economic importance and cultivation of dry		Introducing of seed and herbarium of dry pea		
Activites			Number	Duration (hour)	Total Work Load (hour)
14	General repeat		1	1.00	14.00
Practicals/Labs			14	2.00	28.00
Self study and preparation			6	2.00	12.00
22	Textbooks, References and/or Other		L. ZKANI, N. 1999, Food Legume Crops Course Notes		
Homeworks			1	15.00	15.00
Projects			0	0.00	0.00
Field Studies			0	0.00	0.00
Midterm exams			1	10.00	10.00
Others			1	20.00	20.00
Final Exams			1	20.00	20.00
Total Work Load					119.00
TERM LEARNING ACTIVITIES			NUMBER	WEIGHT	
Total work load/ 30 hr					3.97
ECTS Credit of the Course					4.00
Quiz		1	20.00		
Home work-project		0	0.00		
Final Exam		1	60.00		
Total		3	100.00		
Contribution of Term (Year) Learning Activities to Success Grade			40.00		
Contribution of Final Exam to Success Grade			60.00		
Total			100.00		
Measurement and Evaluation Techniques Used in the Course			It is evaluated according to the principles of Bursa Uludağ University Associate and Undergraduate Education Regulation.		
24	ECTS / WORK LOAD TABLE				

25	CONTRIBUTION OF LEARNING OUTCOMES TO PROGRAMME QUALIFICATIONS															
	PQ1	PQ2	PQ3	PQ4	PQ5	PQ6	PQ7	PQ8	PQ9	PQ10	PQ11	PQ12	PQ13	PQ14	PQ15	PQ16
ÖK1	4	4	0	4	3	3	0	5	0	0	0	0	0	0	0	0
ÖK2	4	4	4	5	5	3	0	3	0	0	0	0	0	0	0	0
ÖK3	4	0	0	0	0	3	0	4	0	0	0	0	0	0	0	0
ÖK4	4	4	3	0	0	3	0	5	0	0	0	0	0	0	0	0
ÖK5	5	5	3	0	0	3	0	4	0	0	0	0	0	0	0	0
ÖK6	5	5	4	0	0	3	0	5	0	0	0	0	0	0	0	0
ÖK7	4	4	4	0	4	4	0	4	0	0	0	0	0	0	0	0
ÖK8	4	4	4	0	4	4	0	4	0	0	0	0	0	0	0	0
LO: Learning Objectives PQ: Program Qualifications																
Contribution Level:	1 very low		2 low			3 Medium			4 High			5 Very High				