

SCHOOL	FACULTY OF ENVIRONMENT		
ACADEMIC UNIT	FOOD SCIENCE AND TECHNOLOGY		
LEVEL OF STUDIES	UNDERGRADUATE		
COURSE CODE	FST602	SEMESTER	6
COURSE TITLE	PRINCIPLES OF ORGANIC PRODUCTION		
INDEPENDENT TEACHING ACTIVITIES <i>if credits are awarded for separate components of the course, e.g. lectures, laboratory exercise, etc. If the credits are awarded for the whole of the course, give the weekly teaching hours and the total credits</i>	WEEKLY TEACHING HOURS	CREDITS	
Lectures	3		
Laboratory exercises	2		
Total	5	6	
<i>Add rows if necessary. The organisation of teaching and the teaching methods used are described in detail at (d).</i>			
COURSE TYPE <i>General background, special background, specialised general knowledge, skills development</i>	Special Background, skills development		
PREREQUISITE COURSES:			
LANGUAGE OF INSTRUCTION and EXAMINATIONS:	Greek		
IS THE COURSE OFFERED TO ERASMUS STUDENTS	Yes (in Greek)		
COURSE WEBSITE (URL)			

LEARNING OUTCOMES

Learning Outcomes

The course learning outcomes, specific knowledge, skills and competences of an appropriate level, which the students will acquire with the successful completion of the course are described.

Consult Appendix A

- Description of the level of learning outcomes for each qualifications cycle, according to the Qualifications Framework of the European Higher Education Area
- Descriptors for Levels 6, 7 & 8 of the European Qualifications Framework for Lifelong Learning and Appendix B
- Guidelines for writing Learning Outcomes

Upon successful completion of the course the student will be able to:

- Understand the basic terms of organic farming production, organic product, agricultural raw material, product to be converted, etc.)
- Describe the goals of organic farming
- Apply the principles regarding the processing of organic products and animal feed
- Identify the production rules related to organic farming
- Consider the obligations and actions related to suspected non-compliance
- Be aware of precautions to avoid the presence of unapproved products and substances
- Know the main crops to which organic farming is applied

- Perform the main methods of plant protection and plant nutrition for biological agriculture

General Competences

Taking into consideration the general competences that the degree-holder must acquire (as these appear in the Diploma Supplement and appear below), at which of the following does the course aim?

Search for, analysis and synthesis of data and information, with the use of the necessary technology
Adapting to new situations
Decision-making
Working independently
Team work
Working in an international environment
Working in an interdisciplinary environment
Production of new research ideas

Project planning and management
Respect for difference and multiculturalism
Respect for the natural environment
Showing social, professional and ethical responsibility and sensitivity to gender issues
Criticism and self-criticism
Production of free, creative and inductive thinking
.....
Others...
.....

General skills

1. Adaptation to new situations.
2. Decision making.
3. Autonomous work.
4. Teamwork
5. Exercise criticism and self-criticism.
6. Promotion of free, creative and inductive thinking.
7. Search, analysis and synthesis of data and information, in order to implement theory in practice

SYLLABUS

Course content

Introduction, generally for organic farming. Historical background, movements for the biological Agriculture. Main laws on organic farming, development of its legislative framework organic farming. Objectives on organic farming, Propagating material in organic farming, National Organic Products Legislation, Control and Certification Bodies, Organic Products, Statistics of Organic Products of Plant and Animal Production, Plant description, seed description, Crop rotation and green manure, weed control, Co-cultivation of cereals with legumes, Sowing and growth of cereals and legumes with different sowing densities, Identification of beneficial insects

TEACHING and LEARNING METHODS - EVALUATION

DELIVERY <i>Face-to-face, Distance learning, etc.</i>	Face-to-face		
USE OF INFORMATION AND COMMUNICATIONS TECHNOLOGY <i>Use of ICT in teaching, laboratory education, communication with students</i>	Use of information technology on data collection and information, in teaching and communication. Communication with students via web, e-mail, e-class and online folder sharing options etc.		
TEACHING METHODS <i>The manner and methods of teaching are described in detail. Lectures, seminars, laboratory practice, fieldwork, study and analysis of bibliography, tutorials, placements, clinical practice, art workshop, interactive teaching, educational visits, project, essay writing, artistic creativity, etc.</i>	Activity	Semester workload	
	Lectures (theory)	117	
	Laboratory	26	
	Total contact hours and training	143	

<p>The student's study hours for each learning activity are given as well as the hours of non-directed study according to the principles of the ECTS</p>	<table border="1"> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> <tr><td> </td><td> </td></tr> </table>									
<p>STUDENT PERFORMANCE EVALUATION</p> <p><i>Description of the evaluation procedure</i></p> <p><i>Language of evaluation, methods of evaluation, summative or conclusive, multiple choice questionnaires, short- answer questions, open-ended questions, problem solving, written work, essay/report, oral examination, public presentation, laboratory work, clinical examination of patient, art interpretation, other</i></p> <p><i>Specifically-defined evaluation criteria are given, and if and where they are accessible to students.</i></p>	<p>Evaluation procedure performed in Greek.</p> <p>Written examination in matters of graded difficulty, which include a) text development, b) comprehension questions.</p>									

Performance Statistics of the last 2years			
Grade (descending order)	absolute frequency	relative frequency %	sum of success rates per class
PRINCIPLES OF ORGANIC PRODUCTION			
10	1	1%	1%
9	3	3%	4%
8	6	6%	9%
7	32	30%	40%
6	64	60%	100%
	106	100%	