Biotechnical Faculty / FOOD SAFETY / PESTS OF AGRICULTURAL PRODUCTS

Course:	PESTS OF AGRICULTURAL PRODUCTS			
Course ID	**Course status**	**Semester**	**ECTS credits**	**Lessons** (Lessons+Exercises+Laboratory)
12400	Mandatory	2	5	2+0+2
Programs	FOOD SAFETY			
Prerequisites	No			
Aims	The aim of the course is to introduce students with the importance of protecting agricultural products during production and after harvesting, because pests can make a serious damages to agricultural products. Students will learn about the most important pests of agricultural products during production, transportation and storage.			
Learning outcomes	After the student passes this exam will be able to: determine the presence of pests on agricultural products; recognize and distinguish the most important pests on agricultural products; recognize and describe the symptoms of the attack; to determine the intensity of the pest attack; make a decision on appropriate method and time of control measures			
Lecturer / Teaching assistant	Prof. dr Sanja Radonjić; Prof. dr Snježana Hrnčić			
Methodology	Lectures, exercises (laboratory and field), independent work, seminar work, consultations			
Plan and program of work				
Preparing week	Preparation and registration of the semester			
I week lectures	Importance of pests in agricultural production			
I week exercises	Laboratory exercises: pests in agricultural production			
II week lectures	Harmful arthropods of grain and grain products			
II week exercises	Laboratory exercises: recognition of damage symptoms			
III week lectures	Harmful arthropods of grain and grain products			
III week exercises	Field exercises: visiting storages			
IV week lectures	Control measures against harmful arthropods of stored grain.			
IV week exercises	Laboratory exercises: recognition of damage symptoms			
V week lectures	Harmful arthropods of potatoes and tobacco			
V week exercises	Field exercises: visiting storages			
VI week lectures	Harmful arthropods of potatoes and tobacco and protection of stored potatoes and tobacco; Harmful arthropods of vegetables and industrial plants			
VI week exercises	Laboratory exercises: sample processing			
VII week lectures	Colloquium I. Harmful arthropods of vegetables and industrial plants and protection of stored products.			
VII week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic			
VIII week lectures	Correctional colloquium I. Harmful arthropods of medical plants			
VIII week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic			
IX week lectures	Harmful arthropods of medical plants and their control measures. Harmful arthropods of fruirs, stored fruits and dry fruits			
IX week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic			
X week lectures	Harmful arthropods of fruits, stored fruits and dry fruits			
X week exercises	Field exercises: visiting storages			
XI week lectures	Harmful arthropods of fruits, stored fruit, dry fruits and protection of stored fruit. Harmful bird species.			
XI week exercises	Field exercises: visiting storages			
XII week lectures	Rodents and their control measures. Synanthropic organisms.			
XII week exercises	Field exercises: visiting storages			
XIII week lectures	Pests of dried meat and dairy products and their control			

XIII week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic
XIV week lectures	General methods of determining pests of stored products
XIV week exercises	Laboratory exercises: presentation and discussion of students seminar work on the given topic
XV week lectures	General methods of determining pests of stored products
XV week exercises	Field exercises: visiting storages
Student workload	

Per week	**Per semester**
5 credits x 40/30=6 hours and 40 minuts 2 sat(a) theoretical classes 2 sat(a) practical classes 0 excercises **2 hour(s) i 40 minuts** of independent work, including consultations	Classes and final exam: **6 hour(s) i 40 minuts x 16 =106 hour(s) i 40 minuts** Necessary preparation before the beginning of the semester (administration, registration, certification): **6 hour(s) i 40 minuts x 2 =13 hour(s) i 20 minuts** Total workload for the subject: **5 x 30=150 hour(s)** Additional work for exam preparation in the preparing exam period, including taking the remedial exam from 0 to 30 hours (remaining time from the first two items to the total load for the item) **30 hour(s) i 0 minuts** Workload structure: **106 hour(s) i 40 minuts (cources), 13 hour(s) i 20 minuts (preparation), 30 hour(s) i 0 minuts (additional work)**
Student obligations	Students are required to attend classes, complete all laboratory and field exercises, both seminar works, colloquium and final exam.
Consultations	In accordance with students (once a week)
Literature	1. Kljajić, P. (2008): Zaštita uskladištenih biljnih proizvoda od štetnih organizama. Institut za pesticide u zaštitu životne sredine. 2. Štrbac, P. (2002): Štetočine uskladištenih proizvoda i njihova kontrola. Poljoprivredni fakultet Novi Sad. 3. Korunić, Z. (1981): Štetnici uskladištenih poljoprivrednih proizvoda-NIŠRO – Varaždin. Presentation from lectures.
Examination methods	Activity on lecturers and exercises 5 points; Two seminar works 25 points (2x12,5); Colloquium 35 points; Final exam 35 points. Pass degree: ≥ 50 points Grade: number of points: A (≥ 90 - 100 points); B (≥ 80 - < 90); C (≥ 70 - < 80); D (≥ 60 - < 70); E (≥ 50 - < 60); F < 50
Special remarks	
Comment	

Grade:	F	E	D	C	B	A
Number of points	less than 50 points	greater than or equal to 50 points and less than 60 points	greater than or equal to 60 points and less than 70 points	greater than or equal to 70 points and less than 80 points	greater than or equal to 80 points and less than 90 points	greater than or equal to 90 points