

## Annex 6

### DISCIPLINE DESCRIPTION

#### 1. Information on the study programme

1.1 Academic institution	<b>UNIVERSITY OF ORADEA</b>
1.2 Faculty	<b>FACULTY OF ENVIRONMENTAL PROTECTION</b>
1.3 Department	<b>AGRICULTURE, HORTICULTURE</b>
1.4 Field of study	<b>HORTICULTURE</b>
1.5 Cycle of study	<b>BACHELOR</b>
1.6 Study programme/Qualification	<b>HORTICULTURAL ENGINEER</b>

#### 2. Information on the discipline

2.1 Name of discipline		<b>AMPELOGRAPHY II</b>					
2.2 Course holder		<b>VIDICAN IULIANA TEODORA</b>					
2.3 Seminar/Laboratory/Project holder		<b>CĂRBUNAR MIHAI MARCEL</b>					
2.4 Year of study	IV	2.5 Semester	8	2.6 Type of evaluation	Ex	2.7 Regime of discipline	C

(C) Compulsory; (O) Optional; (E) Elective

#### 3. Total estimate time (hours per semester of didactic activities)

3.1 Number of hours per week	4	out of which: 3.2 course	2	out of which 3.3 seminar/laboratory/project	2
3.4 Total hours in the curriculum	56	out of which: 3.5 course	28	out of which 3.6 seminar/laboratory/project	28
Time allotment					hours
Study assisted by manual, course support, bibliography and notes					<b>35</b>
Additional documentation in the library/ on specialised electronic platforms and in the field					<b>20</b>
Preparation of seminars/laboratories/ topics/reports, portfolios and essays					<b>25</b>
Tutorship					-
Examinations					<b>4</b>
Other activities.....					-
<b>3.7 Total hours of individual study</b>	<b>84</b>				
<b>3.9 Total hours per semester</b>	<b>56</b>				
<b>3.10 Number of credits</b>	<b>4</b>				

#### 4. Prerequisites (where appropriate)

4.1 curriculum	(Conditionari) Viticulture I, Viticulture II, Ampelography I, Plant Physiology, Agrotechnics, Phytopathology, Entomology
4.2 competences	Knowledge of the vineyards and viticultural centers in Romania, of the vine varieties of their physiological and agrotechnical particularities.

### 5. Conditions (where appropriate)

5.1. related to course	Video projector, computer, drawings, teaching materials
5.2. related to seminar/laboratory/ project	- Equipment related to laboratory hours; - Preparation of the report, knowledge of the notions contained in the laboratory work to be performed (synthesis material); - Carrying out all laboratory work.

### 6. Specific competences acquired

Professional competences	<p><b>C1. Development and use of sustainable horticultural production technologies</b></p> <ul style="list-style-type: none"> <li>• C1.1 Development and use of sustainable horticultural production technologies</li> <li>• C1.2 Application of modern, customized horticultural production technologies and their optimization using appropriate methods, techniques and procedures</li> <li>• C1-3 Description scientific basis, theoretical and practical, which underlie the sustainable horticultural production technologies</li> <li>• C1-4 Explanation and interpretation using different technological links and relations between horticultural production systems and the environment</li> </ul> <p><b>C3. Development of a horticultural production chain</b></p> <ul style="list-style-type: none"> <li>• C3.1 Elaboration and implementation of a medium and long term strategy for the operation of the horticultural sector and / or an annual operational plan</li> <li>• C3.2 Explain the principles of organization, functioning and management of a horticultural branch and identify the actors that can be integrated into it</li> </ul>
Transversal competences	<p><b>CT2</b> Application of efficient communication techniques in the specific activities of teamwork, assuming a role within the team and respecting the principles of division of labor</p> <p><b>CT3</b> Objective self-assessment of the need for continuous professional training in order to constantly adapt and respond to the demands of economic development.</p>

### 7. Objectives of discipline (coming from the specific competences acquired)

7.1 General objective	The “Ampelography II” course presents to the students specialized knowledge related to the varietal, geographical conveyor and the zonal distribution of the Apennine grape varieties and wine grape varieties.
7.2 Specific objectives	Laboratory work is designed to provide future engineers practical skills on the ampelographic and ampelometric characteristics of the vine organs but also on the cultivation peculiarities of grape varieties for white, rosé or red wines of current consumption, table or high quality.

### 8. Content\*/

8.1 Course	Methods of teaching	No. of hours/Remarks
1. Apennine vine varieties and their cultivation	Video overhead	

peculiarities.	projector lecture/ debate, free speech accompanied by notation on the board of drawings, formulas, sketches and diagrams, overhead projector Presentation of the theoretical aspects related to the subject.	2 hours
2. Wine grape varieties and their cultivation characteristics. The main biological and technological characteristics of wine grapes.	Idem	
3. Varieties for white wines of current consumption and their cultivation particularities.	Idem	2 hours
4. Varieties of current consumption for white wines and their peculiarities of the culture.	Idem	
5. Grape varieties for high quality white wines and their cultivation particularities	Idem	2 hours
6. Grape varieties for high quality white wines and their cultivation particularities	Idem	
7. Varieties for red wines of current consumption and their cultivation peculiarities	Idem	2 hours
8. Varieties for high quality red wines and their cultivation particularities	Idem	
9. Aromatic wine varieties and their cultivation particularities. Newly created wine varieties in Romania and their cultural peculiarities.	Idem	2 hours
10. Varieties for must and wine-based products, and their cultivation peculiarities. Varieties for grape juices and their cultivation peculiarities. Varieties for sparkling wines and their cultivation peculiarities.	Idem	
11. Grape varieties for vermouth and their cultivation particularities	Idem	2 hours
12. Directly producing hybrid varieties and their cultivation peculiarities. The biological and technological characteristics of H.P.D. The main biological properties of H.P.D. The main technological features of H.P.D.	Idem	
13. Cultivation peculiarities of H.P.D.	Idem	2 hours
14. Recently obtained producer hybrids (resistant varieties)	Idem	2 hours
<p><b>Bibliography</b></p> <ol style="list-style-type: none"> <li>1. Viorel Cheregi -Viticultura , Editura Universității din Oradea 2003</li> <li>2. Viorel Cheregi - Viticultura ecologica , Editura Universității din Oradea 2003</li> <li>3. Viorel Cheregi - Viticultura speciale , Editura Universității din Oradea 1998</li> <li>4. Viorel Cheregi – Lucrări practice la viticultură și vinificație, Editura Universității din Oradea 2000</li> <li>5. Viorel Cheregi – Lucrări practice la viticultură generală, Editura Universității din Oradea 2000</li> <li>6. L. Dejeu - Viticultura , Editura Didactică și Pedagogică, București 1995</li> <li>7. St. Oprea - Viticultura, Editura Dacia, Cluj - Napoca 1995</li> <li>8. L. Dejeu, A. Chira - Viticultura biologica</li> </ol>		

9. M. Oslobeanu - Viticultura generala si speciala , Editura Didactică și Pedagogică, București 1980		
8.2 Seminar	Methods of teaching	No. of hours/ Remarks
8.3 Laboratory		
1. Description of late and very late ripening table grape varieties: Ohanez, Black rose, Regina Nera, Select, Greaca	In the first laboratory hour, the notions related to labor protection will be presented by the coordinating teacher of the laboratory works.	1 hour
2. Appreciation of table grapes by tasting	Presentation of theoretical and practical aspects, discussions, case studies	1 hour
3. Description of the main varieties of seedless grapes: Perlette, Kis-Mis alb, Kis-Mis negru, Corinth negru, Sultanină albă	Idem	1 hour
4. Description of grape varieties for white wine for current consumption:: Galbenă de Odobesti, Zghihara de Husi, Plavaie, Berbecel, Rkatiteli	Idem	1 hour
5. Description of grape varieties for white wine for current consumption:: Creață, Ardeleancă, Iordană, Mustoasă de Maderat, Frâncușă	Idem	1 hour
6. Description of grape varieties for white wines for current consumption: Aligote, Saint Emilion, Selection Carriere	Idem	1 hour
7. Description of grape varieties for high quality white wines: Chardonnay, Pinot gris, Riesling italian, Fetească alba, Fetească regală	Idem	1 hour
8. Description of grape varieties for high quality white wines: Furmint, Grasă de Cotnari, Traiminer roz, Muscadelle, Gros sauingnon, Petit sauingnon	Idem	1 hour
9. Description of grape varieties for red wine for current consumption: Băbească neagra, Oporto, Cădară, Aramon, Alicante Bouschet		2
10. Description of grape varieties for high quality red wines: Fetească neagră, Pinot noire, Burgund mare, Cabernet sauingnon, Merlot	Idem	1 hour
11. Description of grape varieties for aromatic wines: Tămâioasă românească, Busuioacă de Bohotin, Muscat Ottonel	Idem	1 hour
12. Morphological characteristics of varieties in the leafing phase	Idem	1 hour
13. Different types of direct producer hybrids	Idem	1 hour
14. Verification of knowledge	Teaching papers and supporting them; Recovery of overdue laboratories	1 hour

## Bibliography

1. Viorel Cheregi -Viticultura , Editura Universității din Oradea 2003
2. Viorel Cheregi - Viticultura ecologica , Editura Universității din Oradea 2003
3. Viorel Cheregi - Viticultura speciale , Editura Universității din Oradea 1998
4. Viorel Cheregi – Lucrări practice la viticultură și vinificație, Editura Universității din Oradea 2000
5. Viorel Cheregi – Lucrări practice la viticultură generală, Editura Universității din Oradea 2000
6. L. Dejeu - Viticultura , Editura Didactică și Pedagogică, București 1995
7. St. Oprea - Viticultura, Editura Dacia, Cluj - Napoca 1995
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9. M. Oslobeanu - Viticultura generala si speciala , Editura Didactică și Pedagogică, București 1980

## 8.4 Project

\* The content, respectively the number of hours allocated to each course / seminar / laboratory / project will be detailed during the 14 weeks of each semester of the academic year.

## 9. Corroboration of discipline content with the expectations of the epistemic community, professional associations and representative employers from the field corresponding to the study programme

- The content of the discipline is adapted and satisfies the requirements imposed by the labor market, being agreed by the social partners, professional associations and employers in the field related to the bachelor program.
- The content of the discipline is found in the curriculum of the Horticulture specialization and from other university centers in Romania that have accredited these specializations, so the knowledge of the basic notions is a stringent requirement of the employers in the field of agriculture-horticulture.

## 10. Evaluation

Type of activity	10.1 Evaluation criteria	10.2 Evaluation methods	10.3 Share in the final grade
10.4 Course	- For note 5: all topics should be treated minimum standards; For notes > 5: all topics should be treated at the maximum standards;	Written or oral exam - duration 2 hours.	60 %
10.5 Seminar			
10.6 Laboratory	In the last laboratory session, the students will present the laboratory works performed, respectively the results obtained.	All laboratory work must be performed. - The weight of the laboratory is 40% of the value of the exam grade. - Only one remaining laboratory is allowed to be recovered (in the last week of the semester)	40 %
10.7 Project			

10.8 Minimum standard of performance

Performing works under the supervision of a teacher, to solve specific problems landscape design, with the correct assessment of the workload, the resources available and the time needed for completion.

Date of completion

Signature of course holder\*\*

Signature of seminar  
laboratory/project holder \*\*

1.10.2021

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\*\* - Name, first name, academic degree and contact details (e-mail, web page, etc) will be specified.

\*\*\* - Name, first name, academic degree and contact details (e-mail, web page, etc) of the academic entity beneficiary of the Discipline Outline will be specified.