

## 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 I</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	7	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	1 1
3.4 Total hours in the curriculum	56	out of which: 3.5 course	28	out of which 3.6 seminar/laboratory/project	14 14
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>36</b>
Tutorship					-
Examinations					<b>4</b>
Other activities.....					-
<b>3.7 Total hours of individual study</b>	<b>95</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, Plant Physiology, Agrotechnics, Phytopathology, Entomology
4.2 competences	Knowledge of the vineyards and viticultural centers in Romania, of the rootstocks, 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	During the "Ampelography I" presents students viticulture expertise related to specific vineyards in Romania and conveyer varieties, geographical distribution and zonal varieties of table grapes.
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 description of rootstock varieties and table grape varieties with extra-early, early, medium, late and very late maturation.

### 8. Content\*/

8.1 Course	Methods of teaching	No. of hours/Remarks
1. Introductory notions. Methodology used in special	Video overhead	

viticulture.	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. The methodology used in the study of differentiated technologies.	Idem	
3. Vineyards and wine centers in Romania. Vineyards and viticulture centers in North-Carpathian ecological region.	Idem	2 hours
4. Vineyards and wine centers in the ecological region of the South Carpathians.	Idem	
5. Vineyards and wine centers in the East Carpathian ecological region.	Idem	2 hours
6. Vineyards and wine centers in the ecological region of Banat and Dobrogea.	Idem	
7. Vineyards and wine centers on the Danube terraces.	Idem	2 hours
8. Rootstocks used in Romanian viticulture and their cultural particularities.	Idem	
9. Hybrid rootstocks Berlandierii x Riparia; Vinifera x Berlandierii; Complex hybrid rootstocks.	Idem	2 hours
10. Table grapes and their cultivation peculiarities. The main biological and technological characteristics of varieties of table grapes.	Idem	
11. Conveerul geographical varieties and the mass of grape varieties. Zonal distribution of table grape varieties.	Idem	2 hours
12. The main varieties of table grapes. Extra-early and early table grape varieties.	Idem	
13. Medium, late and very late ripening table grape varieties.	Idem	2 hours
14. The new varieties of table grapes obtained in Romania	Idem	2 hours
Bibliography		
<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 biologică</li> <li>9. M. Oslobeanu - Viticultura generala si speciala , Editura Didactică și Pedagogică, București 1980</li> </ol>		
8.2 Seminar	Methods of teaching	No. of hours/ Remarks
8.3 Laboratory		

1. Ampelographic and ampelometric characteristics of the vine organs.	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. Ampelographic characters of flower and pollen.	Presentation of theoretical and practical aspects, discussions, case studies	1 hour
3. Ampelographic characteristics of grapes and berry.	Idem	1 hour
4. Ampelographic characteristics of the seed.	Idem	1 hour
5. Ampelographic characters of the strings.	Idem	1 hour
6. Rootstock varieties: Riparia Gloire, Rupestris du Lot, Riparia x Rupestris 101-14, 3306, 3309.	Idem	1 hour
7. Rootstock varieties: 420A, Teleki 8B, Kober 5BB, SO4, Crăciunel 2.	Idem	1 hour
8. Rootstock varieties: Vitis x Berlandieri - Chasselas x Berlandieri 41 B.	Idem	1 hour
9. Description of table grape varieties with extra-early and early ripening: Muscat Perla de Csaba, Timpuriu de Cluj, Timpuriu de București, Regina viilor, Cardinal.	Idem	1 hour
10. Description of grape varieties for medium ripening table: Chasselas D'ore, Chasselas group, Muscat de Hamburg, Muscat D'adda, Cinsăut, Alphonse Lavallee.	Idem	1 hour
11. Description of table grape varieties with medium maturation: Cetățuia, Sylvania, Napoca, Splendid, Transilvania.	Idem	1 hour
12. Description of table and grape varieties with late and semi-late ripening: Corn alb, Corn negru.	Idem	1 hour
13. Description of late and semi-late ripening table grape varieties: Afuz-Ali, Italia, Bicane.	Idem	1 hour
14. Verification of knowledge.	Teaching papers and supporting them; Recovery of overdue laboratories	1 hour
<b>Bibliography</b> <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 biologică</li> <li>9. M. Oslobeanu - Viticultura generala si speciala , Editura Didactică și Pedagogică, București 1980</li> </ol>		
8.4 Project		

1. Deforestation, leveling and unclog land.	In the first hour there will be a presentation of the topic and working methods.	1 hour
2. Organization, parcelling of land.	Presentation of the theoretical and practical aspects regarding the establishment of a vineyard of 50 ha with a slope of the land of maximum 16% using table grape varieties	1 hour
3. Picketing the land.	Idem	1 hour
4. Choosing varieties for planting.	Idem	1 hour
5. Preparation of vines for planting (forming, paraffining, wetting).	Idem	1 hour
6. Digging pits (manual and mechanical).	Idem	1 hour
7. Planting vines.	Idem	1 hour
8. Determining the number and sequence of soil works.	Presentation of the theoretical and practical aspects regarding maintenance of a plantation of 50 ha of table grapes, the plantation having 7 years since its establishment	1 hour
9. Establishing equipment for tillage.	Idem	1 hour
10. Execution of the subsoil at 45 cm.	Idem	1 hour
11. Execution of phytosanitary protection works.	Idem	1 hour
12. Execution of cutting green.	Idem	1 hour
13. Establishing the optimal harvesting time. Harvesting	Idem	1 hour
14. The economic efficiency of culture.	Idem	1 hour

\* 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**

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| <ul style="list-style-type: none"> <li>• 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.</li> <li>• 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</li> </ul> |
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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.	30 %
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 20% 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	In the last lab session students will present the project entitled: Establishment of vineyards of 50 ha with a slope of the land of maximum 16% using table grape varieties.	- Condition to enter the exam. - The share of the project is 30% of the value of the exam grade. - It is not allowed to recover the hours in the last week of the semester.	30%
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

1.10.2021

Signature of course holder\*\*

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Signature of seminar

laboratory/project holder \*\*

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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.