

1. Title of subject/module/unit		Post-harvest technology of horticultural crops				
2. Unit code	622Z410	3. Number of ECTS credits			6	
4. Contact hours		Total 36	L 12	E 24	S	Other forms
5. Cycle	Master's	6. Year	2 nd	7. Semester	3 rd	
8. Study programme		International Master of Horticulture Science		9. Branch of study		Horticulture
10. Pillar of the programme		Compulsory		11. Language	Slovak / English	
12. Special features						
13. Objectives and subject-specific competences		Get information on the post-harvest technology of horticultural crops adjustments, storage, packaging and transporting.				
14. Description of content		Basic concepts, the quality of horticultural crops, effects on quality, quality requirements, management of quality, losses and reserves in production systems, post-harvest physiology of horticultural crops, physiological disorders of horticultural crops, internal and external conditions shelf crops, post harvest operations, types of stores, the process of storage, market adjustments.				
15. Basic bibliography		<p>VERMA, L.R. - JOSHI, V.K. <i>Postharvest Technology of Fruits and Vegetables</i>. New Delhi : Indus Pub. Co., 2000, 1229 p. ISBN 81-7387-108-6</p> <p>KADER, A.A. <i>Postharvest technology of horticultural crops</i>. Third edition. University of California, Agriculture and Natural Resources, Publication 3311, 2002, 535p. ISBN 1-879906-51-1</p> <p>KITINOJA, L. – KADER, A.A.. <i>Small-scale postharvest handling practices: A manual for horticultural crops (4th edition)</i>. Univ. Calif. Postharvest Horticulture Series No. 8E, 2002, 260pp.</p> <p>MAYNARD, D.N. – HOCHMUTH G.J. – KNOTT, J.E. <i>Knott's Handbook for Vegetable Growers</i>. New Jersey : John Wiley and Sons, Inc. 2007, fifth edition, 621 p. ISBN 978-0471-73828-2</p> <p>SUDHEER, K.P. – INDIRA, V. <i>Post Harvest Technology of Horticultural Crops</i>. New India Publishing Agency, 2007. 290 p. ISBN 81-89422-43-X</p> <p>REES, D. - FARRELL, G. – ORCHARD, J. <i>Crop Post-Harvest: Science and Technology, Perishables</i>. Blackwell Publishing Ltd, west Sussex, UK, 2012, 464 p. Online ISBN 9781444354652</p> <p>BOKOR P., ČERNÝ I., EFTIMOVÁ J., HABÁN M., KAZDA J., KOHAUT P., KOVÁČIK P., MEZEY J., VALŠÍKOVÁ M.: 2010. Ochrana a pestovanie rastlín. Obrazovo a textovo spracované multimediálne. (Protection and plant cultivation. Textual and pictorial processed multimedia) DVD. Agroinštitút v Nitre, ISBN:978 - 80-7139-140-1.</p> <p>JAKÁBOVÁ, A., KOBZA, F.: 2008. <i>Kvetinárstvo. Učebné skriptá, (Floriculture. Teaching textbook)</i>, SPU, FZKI, Katedra biotechniky parkových a krajinných úprav, Vydavateľstvo SPU v Nitre, 161 s.</p>				

	<p>UHER, A., JAKÁBOVÁ, A., MEZEY, J. 2007. Záhradníctvo. (Horticulture), Vydavateľstvo SPU v Nitre, 162 s., ISBN 978-80-8069-963-5.</p> <p>UHER A., KÓŇA J., VALŠÍKOVÁ M., ANDREJIOVÁ A.: 2009. Zeleninárstvo – poľné pestovanie. Vysokoškolská učebnica, Vydavateľstvo SPU v Nitre, 212 s., ISBN 978-80-552-0199-3.</p> <p>VALŠÍKOVÁ, M., KOPEC, K.: 2009. Pozberová technológia záhradníckych plodín. Vydavateľstvo SPU v Nitre, 158 s., ISBN 978-80-552-0313-3.</p>	
16. Envisaged learning outcomes	<i>16.1 Knowledge and understanding</i>	Students will get knowledge on post-harvest technology of horticultural crops adjustments, storage, packaging and transporting.
	<i>16.2 Application</i>	Activities will focus on quality of horticultural crops, effects on quality, quality requirements, management of quality, losses and reserves in production systems, post harvest operations and machine lines, types of stores, the process of storage, market adjustments. Methods of post-harvest technologies will be oriented toward the future practical activities of graduate students.
	<i>16.3 Reflection</i>	Graduate of the subject manages post harvest operations, the process of storage, and market adjustments
	<i>16.4 Transferable skills – not tied to just one subject</i>	This knowledge has applications throughout the horticultural crops production, and food industry.
17. Methods of teaching and learning	Lectures, exercises	
18. Conditions for inclusion or to undertake work required	Enrolment in the year of the course.	
19. Methods of assessment and the assessment scale	- Written exam (100%) Evaluation scale: Grades from A (best) to FX (worst)	
20. Method of evaluation of course quality	Student questionnaire.	
21. Curriculum compiler	Prof. Ing. Magdaléna Valšíková, PhD., Slovak University of Agriculture in Nitra	