Discipline	PRACTICE – FRUIT PRODUCTION AND VITICULTURE code: 41 summer semester
Specialty	AGRONOMY
ECTS credits: 1	Form of assessment: Accepted
Lecturer	Plamena Yankova PhD Room NUK 331 Phone +359 52 385 725 E-mail: pl_yankova@abv.bg
Department	PLANT PRODUCTION
Faculty	FACULTY OF MECHANICAL ENGINEERING AND TECHNOLOGIES

Annotation:

The Fruit production and Viticulture training practice aims to improve and enrich the practical knowledge of the students acquired theoretically during the training in these disciplines. During the course of the course the students will be acquainted with the peculiarities of fruit harvesting in the pome and drupe fruit species depending on the growth, the differentiation of the fruit buds and the fruiting habitat of the varieties. Pruning prune for fruit trees. Viticultural is an applied science that studies and identifies ways of growing the grapevine plant to obtain high, stable and quality yields from grapes. Through the practice of Viticulture, students will be able to acquire the necessary knowledge on the biology of the vine as well as on the creation and cultivation of the vineyards. Pruning in young and fruiting vineyards. In addition, they will have the opportunity to learn about the biological qualities of the more important varieties of vines. From the Fruit production and Viticulture training practice, students will receive the necessary practical training in these two areas. They will acquire relevant practical habits and skills that enable them to control the production of grapes in the private farm or cooperative associations of a new type.

CONTENTS:

Training Area	Hours lectures	Hours seminar exercises
Pruning of fruit plants. Tasks and goals of pruning. Basic rules for pruning.		2
Pruning of seed fruit species.		4
Pruning of stone fruit species.		4
Pruning of nut and berry fruit species.		4
Vine pruning. Ripe pruning - principles, rules and systems. Short pruning system - Cup-shaped formation, Cordon Roaya.		4
Vine pruning. Mixed system of pruning - Ground Guyot, Stem Guyot.		4
Pruning vines for formation and fruiting in the Moser and Umbrella formations.		2
Green pruning operations in fruiting vines.		2

Harvesting of wine and dessert grapes. Peculiarities of grape harvesting. Storage of dessert grapes. Storage of grapes in refrigerators. Storing grapes at	2
home. Damage to grapes during storage.	
Harvesting and storage of fruit.	2
TOTAL: 30 h	30