

<b>Updated On</b>	2024/02/07																																									
<b>Curricular Year / Period</b>	2023/24 / S2																																									
<b>Course</b>	Agronomy																																									
<b>Curricular Unit</b>	Olive Growing and Viticulture																																									
<b>Language(s) of Instruction</b>	Português N/A																																									
<b>ECTS/tempo de trabalho (horas)</b>	<table border="1"> <thead> <tr> <th rowspan="2">ECTS</th> <th rowspan="2">Total</th> <th colspan="9">Horas de contacto semestral</th> </tr> <tr> <th>T</th> <th>TP</th> <th>PL</th> <th>S</th> <th>TC</th> <th>E</th> <th>O</th> <th>OT</th> <th>EC</th> </tr> </thead> <tbody> <tr> <td>6</td> <td>160</td> <td>48</td> <td>16</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> <td>0</td> </tr> </tbody> </table> <p>T - Theoretical; TP - Theoretical and practical; LP - Laboratory Practice; S - Seminar; TG - Tutorial guidance; FW - Fieldwork; T - Training; ; EC - Clinical teaching; O* - Other hours typified as Clinical Training under the Directive 77/453/EEC of June 27, adapted by Directive 2005/36/EC.</p>											ECTS	Total	Horas de contacto semestral									T	TP	PL	S	TC	E	O	OT	EC	6	160	48	16	0	0	0	0	0	0	0
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6	160	48	16	0	0	0	0	0	0	0																																
<b>Teacher in charge (GDPR consent)</b> <small>[complete name, email]</small>	Francisco Luís Mondragão Rodrigues / fmondragao@ippportalegre.pt																																									
<b>Prerequisites</b> <small>[Curricular Units that must precede and specific entry competences]</small>	There are no prerequisites																																									
<b>Learning outcomes</b> <small>[Description of the overall and specific objectives] [Knowledge, skills and competences to be developed by students]</small>	With the curricular unit Oliviculture and Viticulture, the aim is to make students aware of the importance of olive groves and vineyards in the world and in Portugal. It is intended to teach how to plan and carry out the implementation of an olive grove or a vineyard and what conditions to take into account when choosing plant material and in the conduction system. It is intended to prepare the student to know how to plan and manage all the annual cultural operations in an olive grove or vineyard. The student should know how to choose the olive tree varieties and grape varieties most suited to the edaphoclimatic conditions, the conduction system and the purpose of production; manage to carry out the operations of the technical cultural itinerary of the olive grove and the vineyard; knowing how to monitor the maturation of olives and grapes and determine the right time for their harvest.																																									
<b>Sustainable Development Goals</b>																																										
<b>Syllabus</b>	Block 1 - OLIVICULTURE. 1.1 - Framing and characterization of olive growing. 1.2 - Botany and ecophysiology of the olive tree. 1.3 - Biological and cultural cycle. 1.4 - Installation of the olive grove. 1.5 - Varieties and propagation. 1.6 - Driving systems. 1.7 - Soil maintenance and conservation. 1.8 - Fertilization. 1.9 - Watering. 1.10 - Phytosanitary protection. 1.11 - Olive ripening and harvesting. 1.12 - Pruning the olive tree. 1.13 - Regions with designation of origin. Block 2 - VITICULTURE. 2.1 - World, European and national framework and characterization of the sector. 2.2 - Botany and ecophysiology of the vine. 2.3 - Biological and cultural cycle. 2.4 - Installation of the vineyard. 2.5 - Varieties, rootstocks and propagation. 2.6 - Driving systems. 2.7 - Vine pruning. 2.8 - Soil maintenance and conservation. 2.9 - Fertilization. 2.10 - Watering. 2.11 Phytosanitary Protection. 2.12 - Coverage management and green interventions. 2.13 - Maturation of the grape and harvest. 2.14 - Wine regions.																																									
<b>Teaching methodologies (including assessment)</b> <small>[Specify the types of assessment and the weights and evaluation criteria]</small>	<p><b>1 - Teaching methodologies</b></p> <p>Theoretical and theoretical-practical classes in the classroom, with theoretical exposition and practical application exercises. Study visits to leading olive and viticultural farms in the region and to public and private organizations in both sectors.</p> <p><b>2 - Period assessment</b></p> <p>Assessment of all material taught.</p> <p>2 frequencies with a weight of 30%, each, in the final classification.</p> <p>Mandatory minimum score of 9.5 values in each of the frequencies in order to apply the final classification formula.</p>																																									

	<p>Continuous assessment with a weight of 40% (visit report or group work and/or assignment in class).</p> <p><b>3 - Examination assesement</b> Assessment of all material taught.</p> <p>Exam with a weight of 60% in the final classification.</p> <p>Mandatory minimum score of 9.5 points in each of the 2 parts of the exam in order to apply the final classification formula.</p> <p>Compulsory continuous assessment, with a weight of 40% (visit report or group work and/or assignment in class).</p>
<p><b>Bibliography</b></p>	<p><b>1 - Main Bibliography</b></p> <p>BARRANCO, D.; FERNANDEZ-ESCOBAR, R. e RALLO, L. (Ed.)( 2008). El cultivo del olivo. Ed. Mundi-Prensa, Madrid.</p> <p>BÖHM, J. (2013). O grande livro da Oliveira e do Azeite. Dinalivro. Lisboa.</p> <p>CASTRO, R., CRUZ, A. &amp; BOTELHO, M. (2006). Tecnologia Vitícola. MADRP, CRV Bairrada;</p> <p>GUERRERO, A. (2005). Cultivo moderno do olival. Ed. Europa-América. Mem Martins.</p> <p>HIDALGO, L. (1999) Tratado de Viticultura General, Edições Mundi-Prensa, Madrid.</p> <p>HIDALGO, L. (1999). Poda de la vid. , Ediciones Mundi-Prensa, Madrid</p> <p>HIDALGO, L. (2001) Ingenieria Y Mecanizacion Viticola. Ediciones MUNDI PRENSA. Madrid</p> <p>PASTOR, M. e HUMANES, J. (2010). La poda del olivo. Editora Agrícola Española. Madrid.</p> <p>PASTOR, M.; HUMANES, J.; VEJA, V. e CASTRO, J. (1998). Diseño y manejo de plantaciones de olivar. Monografía 22/98.Junta de Andalucía.</p> <p>SAAVEDRA, M. e PASTOR,M. (2002). Sistemas de cultivo en olivar. Editora Agrícola Española. Madrid.</p> <p>TORRES, L. (2007). Manual de protecção integrada do olival. João Azevedo Editor.</p> <p><b>2 - Complementary Bibliography</b></p> <p>Apontamentos fornecidos pelo docente.</p> <p>AMARO, P. (2003). A protecção Integrada. ISA/PRESS. Lisboa.</p> <p>MAGALHÃES, N. (2008).Tratado de Viticultura. A Videira, A Vinha e o Terroir , Ed. Chaves Ferreira Publicações. Lisboa.</p>
<p><b>Special Situations</b> [Students with special status]</p>	<p><b>1 - Period assessment - Students with special status</b></p> <p>Assessment of all material taught.</p> <p>2 frequencys with a weight of 30%, each, in the final classification.</p> <p>Mandatory minimum score of 9.5 values in each of the frequencys in order to apply the final classification formula.</p> <p>Continuous assessment with a weight of 40% (visit report or group work and/or assignment in class).</p> <p><b>2 - Examination assesement - Students with special status</b></p> <p>Assessment of all material taught.</p> <p>Exam with a weight of 60% in the final classification.</p>

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Mandatory minimum score of 9.5 points in each of the 2 parts of the exam in order to apply the final classification formula.

Compulsory continuous assessment, with a weight of 40% (visit report or group work and/or assignment in class).

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