**CATALOGUE OF KNOWLEDGE**

**1. PRACTICAL EDUCATION (PRE 1):**

**2. GENERAL OBJECTIVES:**

The overall objectives of practical education (PRE 1) are:

• obtaining practical skills for professional and general modules and courses,

• acquiring knowledge to be verified in practice,

• planning and organising work with specific equipment in landscaping and horticulture,

• organising students' own work and planning their practical training,

• preparing the practical scheme of the diploma work,

• communicating with the surroundings within the referential area of expertise.

**3. THE SUBJECT SPECIFIC COMPETENCES:**

During the process of practical education students acquire generic competences as well as the following ones:

• choosing appropriate technology of production,

• implementing technology of breeding animals in accordance with ethological principles,

• managing and maintaing sports and recreational green areas,

• organising work on the farms

• carrying out promotion and marketing in rural areas,

• choosing the most appropriate activities on the holding in a given environment,

• managing the holding and taking responsibility for the protection of the environment, cultural heritage and natural resources,

• communicating with the environment,

• organising and carrying out activities in accordance with the rules of safe work.

**4. OPERATIONAL OBJECTIVES**

| INFORMATIVE OBJECTIVES | FORMATIVE OBJECTIVES |
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| Management in livestock A student:* knows technological processes and works in animal husbandry,
* cooperates with professional services, labour organisations, associations and institutions in the field of animal husbandry,
* develops a humane attitudes towards animals
* learns about the organisation of a holding or a farm,
* meets the development needs of the holding or farm,
* plans the technology of breeding animals in accordance with ethological principles,
* learns how to safely perform operations,
* learns to manage all the necessary documents,

learns how to protect the environment,* learns how to communicate with the participants,
* learns how to make demands, how to expose the anomalies and propose innovations in the field of expertise.
 | A student:* organises and plans the work in livestock production,
* organises care or supply of milch cows
* organises care or supply of young cattle,
* organise care or supply of breeding pigs,
* organisee care or supply of piglets and fattening pigs,
* organise care or supply of poultry
* organises care or supply of sheep,
* organises care or supply of horses
* trains and rides horses
* organises care or supply of bees and predators,
* organises care or supply of the fish farm
* organises care or supply of small animals,
* keep records in livestock production, food processing and marketing,
* organises the production, produces and conserves meadows forage,
* takes care for the pasture,
* processes animal products, packages them and prepares them for the market,
* stores and uses by-products in animal husbandry,
* takes care of machines and tools, which are used in livestock production and processing,
* treat waste in accordance with good agricultural practice.
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| Management in agriculture and horticulture* knows technological processes and work in agriculture and horticulture,
* cooperates with professional services, companies, associations and institutions in the field of agriculture and horticulture,
* develops a respectful attitude towards nature,
* learns about the organisation of a holding or a farm,
* knows the development needs of a holding or a farm,
* trains to safely perform operations,
* trains to manage all the necessary documents,
* gets qualified for the protection of the environment,
* can communicate with the participants,
* knows how to make requirements, to expose anomalies and propose innovations in the field of expertise.
 | - organises and plans work in agriculture and horticulture,- organises the production and produces a variety of crops,- organises the production and produces a variety of vegetables,- organises the production and produces various kinds of herbs and spices- cleans and stores crops- picks up vegetables, processes, stores, packs and prepares them for the market,- cuts herbs and spices, dries, stores, processes, packs and prepares them for the market,- keeps records of production, processing and marketing of crops, vegetables, herbs and spices- stores and uses by-products in agriculture and horticulture,- takes care of machines and tools, which are used in agriculture and horticulture,- treats waste in accordance with good agricultural practice. |
| Management in orchards and vineyards* knows technological processes and work in horticulture, viticulture and winemaking,
* cooperates with professional services, labour organisations, associations and institutions in the field of fruit growing, viticulture and winemaking,
* develops a respectful attitude towards nature,
* learns about the organisation of a holdings or a farm,
* meets the development needs of a holding or a farm,
* trains to safely perform operations,
* trains to manage all the necessary documents,
* qualifies for the protection of the environment,
* can communicate with the participants,
* knows how to make requirements, to expose anomalies and propose innovations in the field of expertise.
 | * + organises and plans the work in fruit growing, viticulture and winemaking,
	+ organises the production and produces various kinds of fruits,
	+ participates in the planning and installation of a new plantation
	+ organises the production, produces and performes the harvesting in vineyard
	+ harvests and stores the produce and prepares it for the market,
	+ processes the produce, packages it and prepares it for the market,
	+ turns the grapes into wine and other products
	+ nourishes the wine in the cellar, bottles it and prepares it for the market,
	+ keeps records of production, processing and marketing of fruit,
	+ keeps records in viticulture and winemaking,
	+ stores and uses by-products in fruit growing, viticulture and winemaking,
	+ takes care of machines and tools, which are used in horticulture, fruit processing, viticulture and winemaking,
	+ treats waste in accordance with good agricultural practice.
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**5. OBLIGATIONS OF STUDENTS AND SPECIAL FEATURES IN PERFORMANCE**

- completion of practical training to the extent of 400 hours

- compliance with the PRE plan and writing reports on PRE

- preparation and presentation of project work within the PRE

A lecturer-organiser of practical training has to coordinate the implementation of practical training with a mentor in the company hosting the student at the practical education. The module lecturer participates in the process on the level of the practice contents. College lecturer-organiser of practical training and the mentor in the selected company prepare the practical training programme of work. The lecturer-organiser and mentor monitor the student's progress in his/her practical competence. The lecturer-organiser visits the company (a farm, etc.), where the practical training is carried out at least twice a year, or more frequently if necessary. Then he/she informs the individual module lecturers.

At the beginning of the third semester a student selects the topic of his diploma work (thesis), which is finally confirmed by the company mentor and the college lecturer. The topic must be chosen so that it can be dealt with during the practical training in the 2nd year. The diploma work is written in accordance with the instructions given by the study commission. Then it has to be defended before the commission consisting of three lecturers of higher vocational colleges. A student can also prepare and carry out a project or service, which may be treated as a diploma work.