

Addressing the Regional Labour Market Needs through Development and Certification of New Programs for Adult Education

Project Reference: 2015- 1-MK01-KA204-002828



Intellectual Output 8

Adult Education Programme for North West Region in Romania

Organic farming and food production

Skopje, Bucharest, Bonn 2017















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Introduction

The Adult Education programme *Organic farming and food production* was developed as an intellectual output in the frame of the project Addressing the Regional Labour Market Needs (Adult – Reg) through Development and Certification of New Programmes for Adult Education, funded by the Erasmus+ Programme of the European Union. The project is part of the KA2 Strategic Partnership Programme delivered through National Agency for European Educational Programmes and Mobility in Macedonia.

The project is implemented by Lifelong Learning Center from Skopje Macedonia in partnership with Euro Adult Education Association from Bucharest Romania, DVV International from Bonn, Germany, Community Development Institute from Tetovo, Macedonia, Open Civic University Joska Svestarot from Strumica, Macedonia, "Gheorghe Sincai" Bihor County Library from Oradea, Romania, and Popular Art School from Ramnicu Valcea, Romania.

The Adult Education programme *Organic farming and food production* is one of eight Adult Education Programmes which were developed as a result to prior assessment of labour market needs in four regions in Macedonia and Romania including the North West Region in Romania, which this programme is aimed for. The assessment has provided on time and reliable inputs in identification of the Adult Education Programmes relevant to the specific requirements for the labour market needs in North West region.

Development of this Adult Education Programme is done by professionals from three countries Macedonia, Romania and Germany. Their role was to structure, develop, review and finalise the programme.

The programme is in piloting phase and certification process.

The expertise on development of organic farming and food production was provided from Prof. Petre Voicu, Teodora Chifor and Marin Matache. The development of the final programme including reviews, improvements and completion was provided by the expertise on Adult Education from Lifelong Learning Center, Euro Adult Education Association and DVV International.

I	P	Programme Title		Organic farming and food production
II	The tr The tr barley The tr pollut rotation	raining supposes compraining is applied to wo waining is applied to wo waining program propo- ion of appropriate me ons. raining program is purs	etences that are necessal orkers from agricultural pl industrial crops (sunflow ses to develop necessary asures to prevent and col uing to develop required	Description of the programme and to unemployed individuals who want to start a small business in organic farming. Try to identify the necessary sources, by using modern methods of organic farming. Ilants field which deal with the activities of earth cultivation for obtaining cereals (wheat, eer, sugar beet, soybean, rape etc.) through ecological technologies. To skills to identify the sources of environmental pollution, the use of analytical methods and mbat environmental pollution, ecological organization culturally appropriate crop To skills to carry out fertilization and pest control with natural products clean, crop production recovery after the ecological technology.
		Modul	es	Modules and Learning outcomes Outcomes
III	1	Organization of the	vorkplace	 ✓ organizational scheme and hierarchical links, operational and functional; ✓ internal communication procedures specific to the workplace; ✓ organizational scheme and hierarchical relationships specific functional at the workplace; ✓ composition of the teams working for different types of specific organic crops; ✓ phases of works specific agricultural and other activities involving collaboration with other workers;
	2	Application of health environmental pollu	y, veterinary rules and tion rules	 ✓ the rules for preventing and against fire specific for the activities; ✓ warning systems, systems for locating points for prevention and against fire; ✓ safety rules and standards for prevention and against-fire for the specific tasks; ✓ existing pollution sources in agriculture.
	3	Farm organising		✓ pedo-climatic requirements of species and crop varieties;

			✓ notions about organic crop rotations;
			✓ optimal periods of works to mobilize the soil;
			✓ natural fertilizers;
			✓ field crops sowing of ecological technology: straw cereals.
		Execution of household works maintenance	✓ types of maintenance, purpose;
			✓ the technology maintenance of plants in the ecological field;
			✓ organic methods of weed control;
			✓ special works applied in seed lots;
	4		✓ organic products used for pest and disease control.
		Preparation and food of plant and animal	✓ The correct way in identifying the necessary working means processing of raw
			materials of vegetable and animal;
			✓ The fairness in preparing the workspace;
			✓ Responsibility for identifying the need for raw materials and auxiliaries necessary
			for obtaining various types of products;
	5		✓ The correct way in preparing storage facilities for products differentiated by type.
		Ensuring the quality of the works	✓ Standard methods for quality assurance;
		performed	✓ Work procedures, control procedures, working technology etc.;
			✓ Technical quality assurance procedures, specific ecological restoration;
			✓ Ecological restoration technologies;
	6		✓ Control technologies.
		Develop a business plan	✓ Information about how to initiate a business;
			✓ To patent the ecological products;
			✓ The description of products;
	7		✓ The management and organization; ✓ Funding accuracy.
	7		✓ Funding sources.
			Target groups
IV	1.	People from rural area who are already worki	ng in agriculture;
	2.		edge and pursue to develop a business on production of organic food;
	3.	People from rural area who are working in sul	bsistence agriculture and pursue to develop a business on production of organic food;

4. Unemployed people from rural area who have been working in agriculture or in production of organic food pursue to develop a business dealing with of organic food or wish to get employed in this field.

Modules Modules								
1	Title of the modul	e 1	Organization of the workplace					
1.1	Learning outcomes Indicators	procedures; ✓ To know how to use the ✓ To have consistency in a ✓ To know resolve any dif ✓ To know to identify his/	hierarchical relations, operative and functional a e correct professional language; addressing and formulating the ideas; ferences arising in the workplace; ther own role within the team in case of a specifically	c work.				
1.3	Time required	·	5 school class hours (1 school class hour last 45 ') The total number of hours provided will be distributed as follows:					
		Practical input	2,5 hours					
		Theoretical Input	2 hours					
		Evaluation	0,5 hours					
		Total Number of Hours:	5 hours					
	Compulsory	- Each participant is requi	ired to attend at least 75% of classes (total proje	cted duration) of the module;				

nsert them below in the e	⊠ Exercises in small	□ Practical problems	□ Debate	☐ Individual lessons
Z Lociuic	groups and pairs	solving		_ marvidda icssoris
□ Presentations	☐ Individual work	☐ Exposition method	☐ Group discussions	
□ Visualisation	☐ Case studies	☐ Practical learning on the spot	☐ Classification exercises	☐ Production of essays
	☐ Role play	□ Workshops	☐ Identification exercises	□Laboratories
☐ Peer reviews	☐ Analyses of examples	☐ Testimonials of	☐ Mentoring provided by	□ Quiz
		practitioners	professionals	
☐ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	☐ Self-directed learning
Equipment and Materials				
Equipment and Materials Please tick the fields that a	ere applicable to the equipme		o the module. If there are oth	
Equipment and Materials. Please tick the fields that a please insert them below i	ere applicable to the equipment of the empty fields:	ent and materials relevant t	o the module. If there are otl	ner equipment and materia
Equipment and Materials Please tick the fields that a	ere applicable to the equipme			
Equipment and Materials: Please tick the fields that a please insert them below in the control of the control	ere applicable to the equipment of the empty fields:	ent and materials relevant t	o the module. If there are otl	ner equipment and materia
Equipment and Materials: Please tick the fields that a please insert them below in a LCD-projector	inte applicable to the equipmonth in the empty fields: ☑ Computer	ent and materials relevant t □ Tablets	o the module. If there are otl □ Internet connection	ner equipment and materia ⊠ Flipchart

□ Picti	ures/ Drawings	☐ Textbooks	☐ Brochures	⊠ Workboo	k/ diary \times teaching materials prepared by the trainer
_	gazines and	☐ Interactive board	☐ Stickers		
brochu	ires				
Assessn	nent:				
⊠ Kno	wledge/ proficiency	tests \square	Electronic test		Final test
⊠ Pro	blem solving		Working in groups and simu	llations	
⊠ App	olication of knowled	ge through practical ex	amples		
□ Ons	site skills testing		Simulations		Homework
⊠ Gro	up exercises		Questionnaires		Practical exercises
□ Ехр	ert hearings		Projects		Spoken examination
□ Rol	le play		Logs		Simulations
□ Tea	ching sheets		Personal interviews		Quiz
1.5	Topic 1 title	Communicating	at workplace		
Descrip		noonlo who house the	come duties in the setting	oo of organia was	lustion respecting biogeraphical arguet
					luction, respecting hierarchical, operation and allows fast and accurate transmiss

information. The information submitted is true, complete and expressed in the specific language of the workplace. Professional issues are discussed and resolved through a process accepted by all group members. Their viewpoints are clearly substantiated and are expressed without restraint.

In this section we will address the following themes:

- To transmit and receive information;
- To participate in professional discussions.

1.6	Topic 2 title	Teamwork
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Description:

Teamwork refers to the role within the team, depending on how it is identified the type of job you are running. The role within the team is identified very precisely depending on the tasks the worker has to accomplish. The own activity is carried out so that it fits into the overall work of the team. The activity is carried out so that the work executed in the context required has to be achieved environmentally friendly. Phases of works specific agricultural and other activities involve collaboration with other workers in the team.

In this section we will address the following themes:

- To identify his/her own role within the team;
- To develop the activities to achieve the objectives;
- To involve in the activities which will be perform.

2	Title of the module 2		The application of the healthy, veterinary and environmental protection rules
2.1	Learning outcomes	Participa	nts will be able:
			o know to respect the labour rules and standards for prevention and against fire at the all stages of ctivity;
		✓ T	o know to act with fairness and readiness in case of an accident;
		✓ T	o have capacity to decide and react to unforeseen situations;
		✓ T	o know to act in case of an accident;
		✓ T	o know how to identify the sources of environmental pollution;
		✓ T	o be responsible for the verification and the emergence of new sources of pollution and the release
		0	f harmful factors.

2.2	Indicators	- At least 15 participants will acquiveterinary and environmental pr	re basic knowledge regarding the appli atection rules	cation of the healthy,
2.3	Time required	5 school class hours (1 school class hour		
		The total number of hours provided will	be distributed as follows:	
		Practical input	2,5 hours	
		Theoretical Input	2 hours	
		Evaluation	0,5 hours	
		Total Number of Hours:	5 hours	
2.4	Compulsory		tend at least 75% of classes (total proje o exams, i.e. to take part in the evaluat	•

Methodology:

Please tick the fields that are applicable to the methodology which is relevant to the module. If there are other methods to be used please insert them below in the empty fields:

□ Lecture		☐ Practical problems solving	☐ Debate	☐ Individual lessons	
□ Presentations	☐ Individual work	☐ Exposition method	☐ Group discussions		
☐ Visualisation	□ Case studies	☐ Practical learning on the spot	☐ Classification exercises	☐ Production of essays	
	☐ Role play	☐ Workshops	☐ Identification exercises	□Laboratories	
☐ Peer reviews	☐ Analyses of examples	☐ Testimonials of practitioners	☐ Mentoring provided by professionals	□ Quiz	
☐ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	☐ Self-directed learning	
Fauinment and Materials					
	Peer reviews Analyses of examples Testimonials of practitioners Mentoring provided by professionals Curriculum Interactive board Monitoring Simulations Self-directed learning Imperent and Materials: asset tick the fields that are applicable to the equipment and materials relevant to the module. If there are other equipment and materials asset insert them below in the empty fields: LCD-projector Computer Tablets Internet connection Flipchart Markers in different A4 sheets Metaplans Pens Whiteboard Markers in different Folders Cards Internet Paper clips Pictures/ Drawings Textbooks Brochures Workbook/ diary Eaching materials prepared by the trainer				
□ LCD-projector	1 3	□ Tablets		⊠ Flipchart	
	☐ A4 sheets	☐ Metaplans	⊠ Pens	☐ Whiteboard	
□ Tape	☐ Folders	□ Cards		☐ Paper clips	
□ Pictures/ Drawings	☐ Textbooks	☐ Brochures	⊠ Workbook/ diary		
☐ Magazines and	☐ Interactive board	□ Stickers			

ssessment:				
⊠ Knowledge/ proficiency tests	☐ Electronic test	[□ Final test	
□ Problem solving	☐ Working in groups and sim	nulations		
□ Application of knowledge throu	gh practical examples			
□ Onsite skills testing	☐ Simulations	[☐ Homework	
☐ Group exercises	☐ Questionnaires	[☐ Practical exercises	
☐ Expert hearings	□ Projects		Spoken examination	
□ Role play	□ Logs	[☐ Simulations	
☐ Teaching sheets	☐ Personal interviews	[□ Quiz	
2.5 Topic 1 title Ap	oply the rules on prevention and firefigh	nting		
Description:	ulations of labor protection, if are under			

This topic refers to the laws and regulations of labor protection, if are understandable in accordance with specific workplace. How to use the supplied protective equipment and if it is used correctly. Protection equipment is maintained and kept safe under the current rules. The specific activity is permanently performed according to the rules of labor protection. Organization of control and prevention by highlighting material endowments showing the danger of fire, and by general and specific measures for fire prevention. Organization of defense against fire in the workplace (warehouse or farm animal farm, straw cereals harvest point) enables prevention, rescue supplies, training employees,

marking the dangers of fire and extinguishing organization (use of supplied extinguishing).

In this section we will address the following themes:

- To apply the rules of labour protection;
- To apply the rules on prevention and against fire;
- To apply the emergency procedures and evacuation.

2.6	Topic 2 title	Apply the rules of environmental protection
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Description:

In this section we refer to sources of pollution in the environment to be properly identified in relation to specific pollutants. Sources of environmental pollution are identified carefully by recognizing how environmental damage. Delimitation of pollution sources is carried out correctly by identifying ways of dispersing polluting. Identifying the degree of environmental pollution is carried out carefully, organoleptic. Protection against the adverse effects of pollution is established with responsibility, in accordance with applicable methods. Pollution prevention is carried out correctly related to size and consequences of the pollution source. Preventing and combating pollution of soil, water and air is achieved by applying proper methods and specific treatments.

In this section we will address the following themes:

- To apply the rules of environmental protection;
- To act for reducing the environmental risks;
- To identify the sources of environmental pollution;
- To use the methods of identification of the pollution;
- To apply the measures to prevent and combat the environmental pollution.

3	Title of the module 3	Ecological farm organizing
3.1	Learning outcomes	Participants will be able:
		 ✓ To know how to correctly apply the technological knowledge on organic crop production; ✓ To know how to recognize the organic products used to treat various seeds; ✓ To know how to utilize the ecological methods for combating the weeds; ✓ To use the proper adoption of different methods of harvesting;

		✓ To know cor	 ✓ To know the running accuracy according to the established land release; ✓ To know correctly the application of ecological harvesting technology, release, transport and sto ✓ To know how to properly store and label agricultural products. 			
3.2	Indicators	- At least 15 p	articipants will acquire	e basic knowledge regarding	Ecological farm	organizing
3.3	Time required	5 school class hours	5 school class hours (1 school class hour last 45 ') The total number of hours provided will be distributed as follow		J	
		Practical input	Practical input 2,5 hours			
		Theoretical Input		2 hours 0,5 hours		
		Evaluation				
		Total Number of H	ours:	5 hours		
3.4	Compulsory			nd at least 75% of classes (to exams, i.e. to take part in the		
		• •	dology which is releva	nt to the module. If there are	e other methods	s to be used pleas
Lect	ture		□ Practical proble solving	ms □ Debate	□ Indi	vidual lessons
_	sentations	☐ Individual work	☐ Exposition metl	nod ☐ Group discussion	ns ⊠ Hom	ne learning
⊠ Pre	sentations			_ '		ic icarriirig

	☐ Role play	☐ Workshops	☐ Identification exercises	□Laboratories	
☐ Peer reviews		☐ Testimonials of practitioners	☐ Mentoring provided by professionals	□ Quiz	
☐ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	☐ Self-directed learning	
	tion related to the methodo	logical approach please inse	rt it below:		
Please tick the fields that a please insert them below in	re applicable to the equipme	ent and materials relevant to	o the module. If there are oth	ner equipment and materials	j
□ LCD-projector	□ Computer	☐ Tablets			
	☐ A4 sheets	Metaplans	⊠ Pens	☐ Whiteboard	
□ Tape		□ Cards		□ Paper clips	
⊠ Pictures/ Drawings	☐ Textbooks	☐ Brochures	⊠ Workbook/ diary	□ teaching materials prepared by the trainer	
	☐ Interactive board	Stickers			
Assessment:					-

Description	•		
3.5	Topic 1 title	Establishing ecological and organic crops	
□ Teach	ing sheets	□ Personal interviews	□ Quiz
□ Role play		□ Logs	☐ Simulations
□ Expert hearings		□ Projects	
☐ Group	exercises	□ Questionnaires	☑ Practical exercises
□ Onsite	e skills testing	☐ Simulations	☐ Homework
	cation of knowledge th	rough practical examples	
⊠ Proble	em solving	☑ Working in groups and simu	lations
⊠ Knowl	ledge/ proficiency test	s 🗆 Electronic test	

We will address the necessary knowledge about:

- Crop rotation sequence, to be carried out correctly, according to the living limits of crop. Crop rotation is determined rationally so as to ensure optimal conditions of hygiene thereof. Crop rotation is set correctly so as to avoid the phenomenon of "fatigue soil".
- Organic crop fertilization is made with manure of different types. Organic crop fertilization is achieved under optimal conditions, organic fertilizers from animal origin. Vegetable organic fertilizers are used responsibly to effectively use crop residues. Organic fertilization is ensured by incorporation into the soil of crops / green manure.
- Organic fertilizers of animal origin are properly prepared in special platforms. Manure as compost is prepared in specially designated areas, according to composting technology. Liquid manure is collected in special containers. Liquid waste is prepared properly by dilution, to avoid negative effects on soil and plants.
- Start time is set correctly based on environment conditions, respecting the optimal age of sowing for the type of plant.
- Substances for seeds treatment are chosen correctly depending on the pathogen and the type of crop. The amount of organic products

- used for treatments is determined according to specific consumption for the amount of treated seed. The seed quantity is accurately determined on the basis of specific calculation. The machines are chosen correctly depending on the type of crop and equipment.
- The optimal seeding season is chosen carefully in relation to plant biology, with favourable climatic conditions and depending on the intended production. Seeding method is chosen according to the size and the existing endowment. Uniformity of distribution of seeds is checked carefully, as appropriate, being carrying out carefully the tuning of machines. Seeding depth is ensured according to the technology. Sowing is done in compliance with environmental technology specific to the type of crop. Correct alignment of rows is ensured by careful aligning of the first runs of the drills.
- The weed control works are executed according to the degree of weed and plant vegetation stage using organic methods. Weed control methods are chosen based on the type of plant and equipment supplied. Irrigation is executed according to the type of crop and other specific criteria. Watering is applied according to the rules and taking into account the critical periods of the plants.

In this section we will address the following themes:

- Applies crop rotation established by seed calculation;
- Identifies the fertilizers needed by the organic crops;
- Prepares the organic fertilizers;
- Prepares the seeds and the equipments;
- Executes field crops sowing;
- Performs special works to maintain the crops.

3.6	Topic 2 title	Harvesting the crops, storage the crop production

Description:

- The method of harvesting is determined by the crop type, destination of production and crop conditions. Harvesting operation is executed responsibly, ensuring loss minimization. Harvesting is carried out properly according to endowment and type of crop. Harvesting operation shall conform to specific technology. Half-mechanized harvesting of plants is done properly according to endowment and specificcrop. The machines used to half-mechanized harvesting are identified at the optimum time and properly equipped. Some of cropping operations are performed half-mechanized manually according to each crop technology. The quality of the harvesting is constantly checked so that is no production losses.
- Method of cleaning ground is chosen carefully, according to the effective realization of secondary production and equipment. Secondary output destination is determined objectively by usability and costs. Secondary production is effectively harnessed by quantity and quality.

The cleaning ground is carried out depending on its destination, to ensure its cleaning in order to resume production process.

- The storage of agricultural products is properly arranged according to the assortment structure. Storage spaces are cleaned properly so as to avoid degradation products. Identifying the necessary equipment in optimum storage of agricultural products is carefully identified. Type of packaging chosen for storage is specific to organic production.
- Packaging is carried out with respect for environmental technology and by destination. Packaging of harvested agricultural products is done properly to market requirements and storage possibilities.
- The transport and storage of organic products are made in proper spaces, in specific spaces for organic products. Microclimate conditions are ensured and maintained throughout storage. Green technology storage and maintenance complied with responsibility.
- Agricultural products are properly prepared in order to meet the quality parameters. Agricultural products are properly stored so that they retain the qualitative characteristics.

In this section we will address the following themes:

- Executes harvesting;
- Clear the land and harness the second crop production;
- Prepares the agricultural products for capitalization;
- Deposit primary crop production.

4	Title of the module 4	Maintenance of the organic household
4.1	Learning outcomes	Participants will be able: ✓ To check work equipment and production installations; ✓ To know the maintenance procedures; ✓ To apply technical requirements of work equipment; ✓ To inform about the status of work equipment; ✓ To use properly the equipment in order to prepare the ground; ✓ To know the necessary equipment for maintenance work of various crops and functional parameters; ✓ To use the correct equipment / installations related to goods production.
4.2	Indicators	- At least 15 participants will acquire basic knowledge regarding the maintenance of the organic household

Time required	5 school class hours (1 school class hour last 45 ')			
	The total number of hours provided will be	e distributed as follows:		
	Practical input	2,5 hours		
	Theoretical Input	2 hours		
	Evaluation	0,5 hours		
	Total Number of Hours:	5 hours		
Compulsory	- Fach participant is required to atter	and at least 75% of classes (total projected di	uration) of the mod	
Compaisor y		·	•	
	Time required Compulsory	The total number of hours provided will be Practical input Theoretical Input Evaluation Total Number of Hours: Compulsory - Each participant is required to atter	The total number of hours provided will be distributed as follows: Practical input Theoretical Input Evaluation Total Number of Hours: Total Number of Hours: Total Number of Hours: Total Number of Hours:	

Methodology:

Please tick the fields that are applicable to the methodology which is relevant to the module. If there are other methods to be used please insert them below in the empty fields:

	☐ Exercises in small	□ Practical problems □ Practical	☐ Debate	☐ Individual lessons		
□ Presentations	groups and pairs ☐ Individual work	solving ☐ Exposition method	□ Group discussions			
Z 11c3cmation3	individual Work	□ Exposition method	☑ Group discussions	Z Home rearming		
☐ Visualisation	□ Case studies	□ Practical learning on □	☐ Classification exercises	□ Production of essays		
	☐ Role play	the spot ☐ Workshops	☐ Identification exercises	□Laboratories		
⊠ video i resentations	☐ Kole play	□ ₩огкзпорз	☐ Identification exercises			
□ Peer reviews		☐ Testimonials of	☐ Mentoring provided by	□ Quiz		
		practitioners	professionals			
□ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	☐ Self-directed learning		
If there is a specific descrip	ation rolated to the mothedo	logical approach places inco	ort it holow:			
If there is a specific descrip	otion related to the methodo	logical approach please inse	ert it below:			
If there is a specific description of the specific descrip		logical approach please inse	ert it below:			
Equipment and Materials:		•				
Equipment and Materials: Please tick the fields that a	are applicable to the equipme	•	ort it below:	ner equipment and materials		
Equipment and Materials:	are applicable to the equipme	•		ner equipment and materials ⊠ Flipchart		
Equipment and Materials: Please tick the fields that a please insert them below i	re applicable to the equipment in the empty fields: ☑ Computer	ent and materials relevant to	o the module. If there are oth			
Equipment and Materials: Please tick the fields that a please insert them below i	ere applicable to the equipment on the empty fields:	ent and materials relevant to	o the module. If there are oth			
Equipment and Materials: Please tick the fields that a please insert them below i □ LCD-projector □ Markers in different colours	are applicable to the equipment in the empty fields: ☑ Computer ☑ A4 sheets	ent and materials relevant to ☐ Tablets ☑ Metaplans	o the module. If there are oth ☑ Internet connection ☑ Pens			
Equipment and Materials: Please tick the fields that a please insert them below i	re applicable to the equipment in the empty fields: ☑ Computer	ent and materials relevant to	o the module. If there are oth			
Equipment and Materials: Please tick the fields that a please insert them below i □ LCD-projector □ Markers in different colours	are applicable to the equipment in the empty fields: ☑ Computer ☑ A4 sheets	ent and materials relevant to ☐ Tablets ☑ Metaplans	o the module. If there are oth ☑ Internet connection ☑ Pens			

	☐ Interactive board	Stickers			
brochures □					
Assessment:					
	y tests □ Elec	tronic test	\boxtimes	Final test	
☑ Problem solving	□ Wor	king in groups and	simulations		
☑ Application of knowled	lge through practical exampl	es			
☐ Onsite skills testing	□ Sim	ulations		Homework	
☐ Group exercises	□ Qu	estionnaires		Practical exercises	
☐ Expert hearings	□ Proj	ects		Spoken examination	
☐ Role play	□ Logs	5		Simulations	
☐ Teaching sheets	□ Pers	onal interviews		Quiz	
4.5 Topic 1 title	Maintenance, care a	nd cleaning for the	e work equipment used i	in production	
Description: In this section we refer to t	he work equipment.				
- Work equipments are o	hecked carefully, in terms of	0 3		re selected with discernment to repla	
repair them by authorize use while running them	•	k equipments is re	viewed constantly, with	responsibility for maintaining securit	y in their
_		ecific condition of	transport. Work equipn	nents are handled carefully. Handling	of work

equipments shall conform to specific rules. Transport and handling of work equipments is made respecting the rules of hygiene, health and

safety at work.

- Information about the damage / failure of work equipments is provided promptly to ensure continuity of the work process. Information on failure tooling, tools, devices and equipment is carried under the internal rules of the workplace. Information on the status of work equipment is clear and accurate.

In this section we will address the following themes:

- Check the work equipment status;
- Transport and handle the work equipment;
- Inform the damage/failure of the work equipment.

4.6 Topic 2 title Production and maintenance of surfaces operated in	organic mode
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Description:

- To perform works production and maintenance of surfaces operated in ecologic mode requires that the necessary equipment to be chosen based on job type and endowment. Choosing the appropriate type of equipment is carried out depending on the stage of plant development and the type of crop. The machines are properly prepared according to the type crop and the works executed. Correct adjustment of the equipment is checked with specific responsibility for ensuring the technological parameters.
- The weed control works are executed according to the degree of weed and plant vegetation stage using organic methods. Weed control methods are chosen based on the type of plant and equipment supplied. Irrigation is executed according to the type of crop and other specific criteria. Watering is applied according to the rules and taking into account the critical periods of the plants. Proper functioning of the system of irrigation is monitored responsibly to achieve specific quality parameters.
- Special job type is set correctly depending on the crop type. Special works are executed in compliance with the specific technology. The time of executing special works is correct choose according to established technology and contingencies.

In this section we will address the following themes:

- Prepare necessary equipment for maintenance works of plants;
- Perform special works according to established procedures and maintenance of farmland in ecologic mode.

5	Title of the module 5		Preparation and processing of animal and vegetable products
5.1	Learning outcomes	Participants will be able:	

	 ✓ To prepare the work place; ✓ To be able to get different products out of fruits and vegetables; ✓ To correctly choose the means to obtain different types of bread products; ✓ To correctly choose and obtain different products by processing fruits and vegetables; 				
Indicators	 ✓ To know how to prepare the storage area differentiated by type of product. At least 15 participants will acquire basic knowledge regarding the preparation and processing of animal and vegetable products. 				
Time required	5 school class hours (1 school class hour last 45 ') The total number of hours provided will be distributed as follows:				
	Practical input Theoretical Input	2,5 hours			
	Evaluation 0,5 hours				
	Total Number of Hours:	5 hours			
Compulsory	·	` ' '	•		
	Time required	✓ To be able to get different product ✓ To correctly choose the means to ✓ To correctly choose and obtain dif ✓ To know how to prepare the stora - At least 15 participants will acquiranimal and vegetable products Time required 5 school class hours (1 school class hour Interest to the total number of hours provided will be precised input Theoretical input Evaluation Total Number of Hours: Compulsory - Each participant is required to attered.	 ✓ To be able to get different products out of fruits and vegetables; ✓ To correctly choose the means to obtain different types of bread production of the products of the products. Indicators At least 15 participants will acquire basic knowledge regarding the products. Time required 5 school class hours (1 school class hour last 45 ') The total number of hours provided will be distributed as follows: Practical input		

<u>Methodology:</u>

Please tick the fields that are applicable to the methodology which is relevant to the module. If there are other methods to be used please insert them below in the empty fields:

□ Lecture			☐ Debate ☐ Individual les	
□ Presentations	☐ Individual work	☐ Exposition method	☐ Group discussions	
□ Visualisation	□ Case studies	☐ Practical learning on the spot	☐ Classification exercises	☐ Production of essays
	□ Role play	☐ Workshops	☐ Identification exercises	□Laboratories
☐ Peer reviews		☐ Testimonials of practitioners	☐ Mentoring provided by professionals	□ Quiz
☐ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	☐ Self-directed learning
f there is a specific descrip	otion related to the methodo	ological approach please inse	ert it below:	
Equipment and Materials Please tick the fields that a please insert them below	: are applicable to the equipment in the empty fields:	ent and materials relevant t	o the module. If there are oth	
Equipment and Materials Please tick the fields that a please insert them below LCD-projector	Eare applicable to the equipment in the empty fields: ☑ Computer	ent and materials relevant t □ Tablets	o the module. If there are oth ⊠ Internet connection	
Equipment and Materials Please tick the fields that a please insert them below	: are applicable to the equipment in the empty fields:	ent and materials relevant t	o the module. If there are oth	
Equipment and Materials Please tick the fields that a please insert them below LCD-projector Markers in different	Eare applicable to the equipment in the empty fields: ☑ Computer	ent and materials relevant t □ Tablets	o the module. If there are oth ⊠ Internet connection	⊠ Flipchart

☐ Magazines and	□ Interactive	e board ⊠ Stickers	Ц	Ц	
brochures □					
Assessment:					
⊠ Knowledge/ proficie	ncy tests	☐ Electronic test	⊠ Fi	nal test	
□ Problem solving			mulations		
□ Application of knowledge in the large in the l	edge through pr	actical examples			
☐ Onsite skills testing		☐ Simulations	□ H	omework	
☐ Group exercises		□ Questionnaires	⊠ Pr	actical exercises	
☐ Expert hearings		□ Projects	⊠ Sp	ooken examination	
□ Role play		□ Logs	□ Si	mulations	
☐ Teaching sheets		□ Personal interviews	□ Qu	uiz	
5.5 Topic 1 title	Organiz	ze workspaces			
storage preparati - Vegetable raw ma	ons. aterials: fruits, ve	so, the products to be stored in egetables, flour, water, yeast, salt, oils: cow, goat, sheep, buffalo meat:	etc.		d duratio

- Space: kitchen, dairy, meat processing, warehouse stores, warehouse / refrigeration equipment.
- Means of work: knives, vats washing pots of different sizes, fine sieve, site, shredders wood choppers, hoppers filling trays for baking, glass bottles, caps, barrels, worktops, robot kitchen, refrigerator, stove, microwave, smashing news distillation plant, centrifugal separator, smokehouse.

In this section we will address the following themes:

- The workspaces are organized according to the type of material processing
- The working means area verified and prepared according to each type of product

5.6	Topic 2 title	Processing raw material of vegetable and animal
3.0	Topic 2 title	Deposit obtained products

Description:

- Preparation of working means: clean and tidy workplace, ordering working means.
- Materials: Raw vegetable canning fruits and vegetables bread: flour, water, yeast, salt for alcoholic beverages: grapes, fruit auxiliaries for canned fruits and vegetables: sugar, salt, spices, acetic acid solutions for bread: poppy seeds, sesame.
- Canned fruit: compotes, jams, marmalades.
- Canned vegetables: tomato juice, vegetable stew, sauerkraut and pickled green tomatoes, peppers and cucumbers acres.
- Materials: Raw animal: Dairy: milk of different species for meat: meat of different species, bacon, organ, natural casings, rice Auxiliary: Dairy: clot for meat: salt, spices
- Products: cream, buttermilk, fresh cheese curd sweet / salty / smoky
- Preparations: sausage, leberwursts, drum, bacon, smoked ham
- Storage facilities are properly prepared to ensure proper storage conditions. Storage areas and stored products are regularly checked on the cleanliness and product quality. Inadequate controls found following products are removed from storage by applying appropriate measures.

In this section we will address the following themes:

- Raw and auxiliary materials are properly processed depending on the processing technology of each type of product
- The products are stored in areas correctly identified depending on the type and storage duration
- Storage facilities are properly prepared to ensure proper storage conditions.

6		Title of the module 6 - Ensuring the quality of the works performed				
6.1	Learning outcomes	Participants will be able: ✓ To identify quality requirements to organic organizational level; ✓ To apply technical quality assurance procedures; ✓ To check in terms of quality that their work was done well; ✓ To know the causes that may generate deficiencies; ✓ To eliminate the identified deficiencies.				
6.2	Indicators	 After this module at least 15 participants will acquire basic knowledge regarding how to ensure the quality of the works performed 				
6.3	Time required	5 school class hours (1 school class hour last 45 ') The total number of hours provided will be distributed as follows:				
		Practical input	2,5 hours			
		Theoretical Input 2 hours				
		Evaluation 0,5 hours				
		Total Number of Hours: 5 hours				
6.4	Compulsory		ttend at least 75% of classes (total projected o exams, i.e. to take part in the evaluation p	•		

Methodology:

Please tick the fields that are applicable to the methodology which is relevant to the module. If there are other methods to be used please insert them below in the empty fields:

	☐ Exercises in small	□ Practical problems □ Practical	□ Debate	☐ Individual lessons
□ Presentations	groups and pairs ☐ Individual work	solving ☐ Exposition method	☐ Group discussions	
△ Fresentations	☐ IIIdividuai work		☐ Group discussions	⊠ Home learning
□ Visualisation	☐ Case studies	☑ Practical learning on	☐ Classification exercises	☐ Production of essays
_		the spot		_
	☐ Role play	☐ Workshops	☐ Identification exercises	□Laboratories
☐ Peer reviews	☐ Analyses of examples	☐ Testimonials of	☐ Mentoring provided by	□ Quiz
□ 1 cci 1cvicw3	☐ Analyses of examples	practitioners	professionals	Li Quiz
		praemierie	processionals	
□ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	□ Self-directed learning
If there is a specific descrip	ation rolated to the mothedo	logical approach places inco	ort it holow:	
If there is a specific descrip	tion related to the methodo	logical approach please inse	ert it below:	
•		logical approach please inse	ert it below:	
If there is a specific description Equipment and Materials:		logical approach please inse	ert it below:	
Equipment and Materials: Please tick the fields that a	re applicable to the equipme		ert it below: o the module. If there are oth	ner equipment and materials
Equipment and Materials: Please tick the fields that a please insert them below i	re applicable to the equipment on the empty fields:	ent and materials relevant to	o the module. If there are oth	
Equipment and Materials: Please tick the fields that a	re applicable to the equipme			ner equipment and materials ⊠ Flipchart
Equipment and Materials: Please tick the fields that a please insert them below i	nre applicable to the equipment n the empty fields: ☑ Computer	ent and materials relevant to	o the module. If there are oth	
Equipment and Materials: Please tick the fields that a please insert them below i	re applicable to the equipment on the empty fields:	ent and materials relevant to	o the module. If there are oth	
Equipment and Materials: Please tick the fields that a please insert them below i	nre applicable to the equipment n the empty fields: ☑ Computer	ent and materials relevant to	o the module. If there are oth	
Equipment and Materials: Please tick the fields that a please insert them below i	are applicable to the equipment on the empty fields: ☑ Computer ☐ A4 sheets ☑ Folders	ent and materials relevant to Tablets Metaplans Cards	o the module. If there are oth ☐ Internet connection ☐ Pens ☐ Internet	☑ Flipchart☐ Whiteboard☐ Paper clips
Equipment and Materials: Please tick the fields that a please insert them below i □ LCD-projector □ Markers in different colours	re applicable to the equipment in the empty fields: ☑ Computer ☐ A4 sheets	ent and materials relevant to Tablets Metaplans	o the module. If there are oth ☐ Internet connection ☐ Pens	

☐ Magazines and ☐ Local Properties ☐ Magazines and ☐ Maga	☐ Interactive board	☐ Stickers			
brochures □					
Assessment:					
☑ Knowledge/ proficiency	y tests □ Elec	tronic test			
☐ Problem solving	□ Wor	☐ Working in groups and simulations			
	ge through practical exampl	es			
☐ Onsite skills testing	☐ Simu	ulations		☐ Homework	
☐ Group exercises	□ Que	☐ Questionnaires		☐ Practical exercises	
☐ Expert hearings	□ Proj	ects			
☐ Role play	□ Logs	i.		☐ Simulations	
☐ Teaching sheets	□ Pers	onal interviews		□ Quiz	
6.5 Topic 1 title	Apply technical quality	ty assurance proc	edures		
 Description: Include knowledge and skills necessary to ensure the quality requirements of the works performed, carefully checking the result of activities and prompt remedy any deficiencies found. The quality requirements are identified from participating in regular briefings on the quality of work. The quality requirements are carefully identified based on records indications of specific technology works. The quality requirements are identified, with responsibility, in 					lly

accordance with the allowable deviations and tolerances of the work executed.

- Technical quality assurance procedures are applied responsibly, depending on the type of work being performed. Technical quality assurance procedures are applied continuous basis throughout the period of the works in order to ensure their specific quality requirements. Quality assurance procedures are applied in compliance with the specifications of specific technical documentation.

In this section we will address the following themes:

- Technical quality assurance procedures are applied responsibly, depending on the type of the performed work.
- Quality assurance procedures are applied in compliance with the specifications of specific technical documentation.

6.6	Topic 2 title	Check the executed works in terms of quality
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Description:

- Verification the quality of work performed is made responsible, phased work. Technical characteristics of the work done are verified by comparing careful workmanship with quality requirements imposed by the execution technology and specific quality standards.
 Verification is performed requirement by applying appropriate methods and the type of work performed technical characteristics pursued. Checking the quality of the work performed is made carefully, using specific devices properly check required.
- Any deficiencies are rectified promptly and seriously. Shortcomings are remedied permanently, throughout the work. The deficiencies are eliminated by detection and removal causes that generate them. Work performed must meet the quality requirements imposed by the execution technology and specific quality standards.

In this section we will address the following themes:

- Quality check of the executed work is performs with responsibility, by work stages.
- Quality check of the executed work is done carefully, using correct the required verification specific devices.

7	Title of the module 7	Business plan development
7.1	Learning outcomes	Participants will be able:
		 ✓ To know the legislation in the field of the ecological products; ✓ To identify the funds from the European Projects; ✓ To know the financing conditions of the projects; ✓ To know to complete the funding file; ✓ To proof of having basic knowledge about the accountancy of a company.

7.2	Indicators	 At least 15 participants will acquire basic knowledge regarding thedevelopment of a business plan At least 5 business plans. 			
7.3	Time required	10 school class hours (1 school class hour last 45 ')			
		The total number of hours provided will be di	stributed as follows:		
		Practical input 5 hours			
		Theoretical Input 4 hours			
		Evaluation 0,5 hours			
		Total Number of Hours: 10 hours			
7.4	Compulsory	 Each participant is required to attend at least 75% of classes (total projected duration) of the module; All participants are required to do exams, i.e. to take part in the evaluation process / Module 			

Methodology:

Please tick the fields that are applicable to the methodology which is relevant to the module. If there are other methods to be used please insert them below in the empty fields:

□ Lecture		□ Practical problems solving	□ Debate	☐ Individual lessons		
□ Presentations	☐ Individual work	☐ Exposition method	☐ Group discussions			
☐ Visualisation	☐ Case studies	☐ Practical learning on the spot	☐ Classification exercises	☐ Production of essays		
	☐ Role play	□ Workshops	☐ Identification exercises	□Laboratories		
☐ Peer reviews		☐ Testimonials of practitioners	☐ Mentoring provided by professionals	□ Quiz		
□ Curriculum	☐ Interactive board	□Monitoring	☐ Simulations	☐ Self-directed learning		
Equipment and Materials:	If there is a specific description related to the methodological approach please insert it below: Equipment and Materials: Please tick the fields that are applicable to the equipment and materials relevant to the module. If there are other equipment and materials					
⊠ LCD-projector	⊠ Computer	☐ Tablets		⊠ Flipchart		
			□ Pens	☐ Whiteboard		
□ Tape		☐ Cards		□ Paper clips		
□ Pictures/ Drawings	☐ Textbooks	☐ Brochures		□ teaching materials prepared by the trainer		

	☐ Interactive board	Stickers	Ш	Ц	
brochures					
Assessment:					
☐ Knowledge/ proficienc	y tests	ronic test		Final test	
☑ Problem solving	⊠ Work	ing in groups and	simulations		
☐ Application of knowled	ge through practical exampl	es			
☐ Onsite skills testing	☐ Simu	lations] Homework	
☐ Group exercises	□ Que:	☐ Questionnaires		☐ Practical exercises	
☐ Expert hearings	⊠ Proje	☑ Projects		Spoken examination	
☐ Role play	□ Logs			Simulations	
☐ Teaching sheets	□ Perso	onal interviews] Quiz	
_					
7.5 Topic 1 title	Starting the business				
 Description: Identification of the subject of activity, NACE code choice, the choice of the legal form of the company, establishing the registered office of Settling the Company, social capital, approvals and authorizations. Description of business objectives, specific planning of organic farms. Ecologic farm area (hectares) of which the production of feed grains and organically, grazing land for setting growth in the organic or animals, poultry meat or products obtained to capitalize their growth. 					

- Description of organic products, certified organic products, patenting ecologic products, customers.
- Description of the company, production sector, graduation diploma, qualification courses (trades farmer, breeder of animals, butcher, driver, mechanized agriculture, accounting, company management and marketing).

In this section we will address the following themes:

- The stages of initiating the business
- Business Description,
- Product Description
- The location of the business

7.6	Topic 2 title	The management of the business
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Description:

- Establishing its organizational structure, personnel and professional requirements related to employment.
- Promotion of organic products on the market, advertising on specific websites that include supply and demand for organic products, presentations at specific fairs, stock exchanges etc.
- EU funding sources
- ➤ Sub measure 4.2 Investments for the processing / marketing of agricultural products
- Sub measure 4.2a Investments in processing / marketing of products from fruit sector
- > Sub measure 6.1 Support for young farmers
- > Sub measure 6.2 Support for the establishment of non-agricultural activities in rural areas
- ➤ Sub measure 6.3 Support for the development of small farms
- > Sub measure 6.4 Investments in the creation and development of non-agricultural activities
- ➤ Sub measure 9.1 Establishment of producers groups in agriculture
- > Sub measure 16.4 and 16.4a Support for horizontal and vertical cooperation between actors in the supply chain in agriculture and fruit sector.

In this section we will address the following themes:

- Staff management;
- Advertising and promotion;
- Financing sources, Financial Projections;

	- Feasibility studies, Application Form.					
	Methodology applied on programme level					
VI	The methodology for implementation of the programme includes various teaching methods in each of the modules according their specificities. Methodology includes: lectures, presentations and video presentation, exercises in small groups and pairs, case studies, analyses of examples, practical problems solving, group discussions, home learning and practical learning on the spot (if possible).					
VII	Equipment needed on programme level					
	The equipments required for delivery the programme includes: computers, internet connection, projectors, flipchart, metaplan. The materials required to complete the training are according the methodologies included in each of the modules: teaching materials prepared by the trainer, magazines and brochures, pictures, drawings, textbooks, workbooks, paper, markers, flipchart paper, stickers etc.					
VIII	Assessment to be utilised on programme level					
	 1. Initial assessment The time allocated to initial assessment is max. 30 minutes. made at the beginning of the program; 					

- identify the knowledge, skills and abilities of students;
- based on the initial assessment information is planned the deployment of the program;
- provides trainer the opportunity to have an accurate view of the initial situation.

The initial assessment is conducted through: investigation, questions, tests.

2. Ongoing module assessment

The time allocated to ongoing assessment is max. 30 minutes. The purpose of the ongoing assessment is:

- to identify situations where the student encounters a difficulty;
- monitors whether the proposed specific objectives were achieved;
- aims to verify the knowledge, skills and teaching methodologies used are appropriate in order to acquire the learning outcomes for each student.

The assessment is conducted through:

- Questionnaires developed at the level of each module;
- Worksheets:
- investigation through questions according to learning outcomes as are defined in each module;
- Observation, open discussions.

3. Final assessment

The oral tests are conducted in small groups, in the presence of at least two persons.

The duration of the examination of a student is 60 minutes, as follows:

- 30 40 minutes preparation subjects by student on a paper;
- 15 -20 minutes the answer itself;
- 5 -10 minutes conversation analysis of the response in order to grade.

The total duration may not exceed 120 minutes of which effective examination is no more than 30 minutes.

The written test is generally carried out with all students; in particular situations, if one student attending, the test is usually attended by at least two persons other than the candidate.

The recommended duration of the written test is 60 minutes

IX

Entry criteria for participants

Number of participants within a group is: min 15 - max 20.

Knowledge: - theoretical and / or practical about working in agriculture

- about equipments used in agricultural activities

Timetable for implementation of the program

Χ

Module number	Module 1	Module 2	Module 3	Module 4	Module 5	Module 6	Module 7	Total number of hours
Theory	2	2	2	2	2	2	4	16
Practice	2,5	2,5	2,5	2,5	2,5	2,5	5	20
Evaluation	0,5	0,5	0,5	0,5	0,5	0,5	1	4
Total	5	5	5	5	5	5	10	40

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