# ESTO – European Specialist in Traditional Orchards

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<th>POMOLOGY</th>
<th>Unit 1</th>
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<td><strong>Getting the pomological base</strong></td>
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## KNOWLEDGE

**He/she is able to**

1. describe the features of all European fruit species by the following points:
   a) origin and ecological needs
   b) morphology
   c) inner quality parameters of fruits (sugar/acid content, nutrition value, health-preventive effects)
   d) outer quality parameters of fruits (most detailed)

2. name and explain the requirements of the varieties suitable for traditional orchards
   a) requirements related to technology (tolerance to pests and diseases, competing plant species, abiotic growing conditions, special bearing habit etc.)
   b) requirements related to marketing and rural development (consumer’s preferences, protection of cultural values etc.)

3. describe the features of all widespread old fruit varieties and national specialities for traditional orchards by the following points:
   a) fruit morphology
   b) vegetative features
   c) history and origin
   d) phenology
   e) tree vigour and natural habit
   f) yield and fruit quality (appearance and inner quality)
   g) special properties (pest/disease resistance/susceptibility, fertility conditions, recommended growing conditions, technology needs, processing value, health-preventive capacities etc.)

4. explain the advantages and disadvantages of old varieties (special appearance, taste, rareness, remarkable products, healthy growing conditions, etc.)

5. describe the different tastes and flavours and their connection to detectable fruit quality parameters of fruits and the methods of tasting fruits

6. name sources, where to get old varieties from

## SKILLS

**He/she is able to**

1. identify all European fruit species and to distinguish them from each other

2. identify given varieties from fruit samples on the base of literature and describe their features

3. taste fruits, assess their tasting features and describe their taste and flavour according to standard procedures

4. find new literature, organize and direct the collecting of fruits for an exhibition

5. give pomological advice for establishment and care of orchards as well as for processing and marketing

6. prepare teaching material for pomological trainings
COMPETENCES

1. He/she plans and conducts pomological trainings and exhibitions for junior pomologists.
2. He/she gives advice on suitable varieties to people working in care and management.
3. He/she gives advice on suitable varieties for special processing methods and marketing.