**«TASDIQLAYMAN»**

**Kafedra mudiri**

**\_\_\_\_\_\_\_\_\_\_dots.G‘.Boqiyev**

**«\_\_\_\_\_» \_\_\_\_\_\_\_\_\_\_\_\_\_ 2022 yil.**

# FAN DASTURI BAJARILISHINING KALENDAR REJASi

# (Ma’ruza, amaliy, tajriba mashg‘ulotlari)

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Fakultet: **STF** | | | Yо‘nalish: **OOT** | | Akadem guruh: **OOT-170-19** | | |  | | |  |
| Fanni nomi: **Don va don mahsulotlarini saqlash texnologiyasi**  Ma’ruzachi: **ass. Z.B.Xoliqov**  Laboratoriya  mashg‘ulotlarini olib boruvchi: **ass. Z.B.Xoliqov**  **Amaliy mashg`ulot olib boruvchi: ass. T.Jonimqulov** | | | | | | | | **Ma’ruza: 32**  **Laboratoriya mashg‘uloti: 14**  **Amaliy**  **mashg‘uloti: 14**  **Mustaqil ish: 50** | | |  |
|  | | | |  | | | | **Jami:** | | | **108** |
| **№** | **Mavzuning nomi** | | | | **Ajratilgan soat** | **Bajarilganligi xaqida ma’lumot** | | | **О‘qituvchi imzosi** | | |
| **Oy va kun** | | **Soatlar soni** |
| **1** | **2** | | | | **3** | **4** | | **5** | **6** | | |
| **Ma’ruza** | | | | | | | | | | | |
| 1 | Saqlashga kelib tushadigan donning holati. | | | | 2 soat |  | |  |  | | |
| 2 | Don va don mahsulotlarining fizikaviy xossalari. | | | | 2 soat |  | |  |  | | |
| 3 | Don va urug`larni saqlash paytida boradigan fiziologik jarayonlar. | | | | 2 soat |  | |  |  | | |
| 4 | Don massalarining mikroorganizimlari. | | | | 2 soat |  | |  |  | | |
| 5 | Don zaxiralarining zararkunandalari. | | | | 2 soat |  | |  |  | | |
| 6 | Don massalarini saqlash paytida o`z-o`zidan qizishi va uzoq turgan holda bosilib qolishi. | | | | 2 soat |  | |  |  | | |
| 7 | Un va yormada saqlash paytida sodir bo`ladigan jarayonlar. | | | | 2 soat |  | |  |  | | |
| 8 | Don massalarini saqlash rejimlari va usullari. | | | | 2 soat |  | |  |  | | |
| 9 | Don massalari, un va yormani qabul qilish, joylashtirish va saqlashni tashkil qilishning texnologik prinsiplari. | | | | 2 soat |  | |  |  | | |
| 10 | Urug`li donlarning saqlashning o`ziga xos xususiyatlari. | | | | 2 soat |  | |  |  | | |
| 11 | Ayrim o`simliklarning doni va urug`larini saqlashning o`ziga xos xusuyatlari. | | | | 2 soat |  | |  |  | | |
| 12 | Ayrim o`simliklarning doni va urug`larini saqlashning o`ziga xos xusuyatlari. | | | | 2 soat |  | |  |  | | |
| 12 | Omixta yemlarni saqlash. | | | | 2 soat |  | |  |  | | |
| 13 | Omixta yemlarni saqlash. | | | | 2 soat |  | |  |  | | |
| 14 | Don zaxiralarining zararkunandalariga qarshi kurash choralari. | | | | 2 soat |  | |  |  | | |
| 15 | Don mahsulotlarini iste’molchilarga yuborish, ularning miqdori va sifatini hisobi. | | | | 2 soat |  | |  |  | | |
|  | **Jami:** | | | | 32 |  | |  |  | | |
| **Laboratoriya I-kichik guruh** | | | | | | | | | | | |
| 1 | Donlarni shiakstlanish darajasini aniqlash. | | | | 2 soat |  | |  |  | | |
| 2 | Don massasining tabiiy qiyalik va ishqalanish burchagini aniqlash. | | | | 2 soat |  | |  |  | | |
| 3 | Don massasining tabiiy qiyalik va ishqalanish burchagini aniqlash. | | | | 2 soat |  | |  |  | | |
| 4 | Don massasining nafas olish intensivligini aniqlash. | | | | 2 soat |  | |  |  | | |
| 5 | Don mahsulotlari zararkunandalrining turlarini o’tganish. | | | | 2 soat |  | |  |  | | |
| 6 | Donlarni zararkunandalar bilan zararlanganligini aniqlash. | | | | 2 soat |  | |  |  | | |
| 7 | Un va yormalarni zararkunandalar bilan zararlanganligini aniqlash. | | | | 2 soat |  | |  |  | | |
|  | **Jami:** | | | | **14** |  | |  |  | | |
| **Laboratoriya II-kichik guruh** | | | | | | | | | | | |
| 1 | Donlarni shiakstlanish darajasini aniqlash. | | | | 2 soat |  | |  |  | | |
| 2 | Don massasining tabiiy qiyalik va ishqalanish burchagini aniqlash. | | | | 2 soat |  | |  |  | | |
| 3 | Don massasining tabiiy qiyalik va ishqalanish burchagini aniqlash. | | | | 2 soat |  | |  |  | | |
| 4 | Don massasining nafas olish intensivligini aniqlash. | | | | 2 soat |  | |  |  | | |
| 5 | Don mahsulotlari zararkunandalrining turlarini o’tganish. | | | | 2 soat |  | |  |  | | |
| 6 | Donlarni zararkunandalar bilan zararlanganligini aniqlash. | | | | 2 soat |  | |  |  | | |
| 7 | Un va yormalarni zararkunandalar bilan zararlanganligini aniqlash. | | | | 2 soat |  | |  |  | | |
|  | **Jami:** | | | | **14** |  | |  |  | | |
| **Amaliy mashg‘uloti** | | | | | | | | | | | |
| 1 | Don massasi haroratini o`lchash | | | | 2 soat |  | |  |  | | |
| 2 | Don va don mahsulotlarini zararkunandalr bilan zararlanganligini umumiy yig’indisini aniqlash. | | | | 2 soat |  | |  |  | | |
| 3 | Don va don mahsulotlarini zararkunandalr bilan zararlanganligini umumiy yig’indisini aniqlash. | | | | 2 soat |  | |  |  | | |
| 4 | Saqlashda don va don mahsulotlarini tabiiy kamayishini hisobi. | | | | 2 soat |  | |  |  | | |
| 5 | Saqlashda don va don mahsulotlarini tabiiy kamayishini hisobi. | | | | 2 soat |  | |  |  | | |
| 6 | Namlik va begona aralashmalarni kamayish natijasida don massasining yo’qotishini aniqlash. | | | | 2 soat |  | |  |  | | |
| 7 | Namlik va begona aralashmalarni kamayish natijasida don massasining yo’qotishini aniqlash. | | | | 2 soat |  | |  |  | | |
|  | **Jami:** | | | | **14** |  | |  |  | | |

**Yetakchi o`qituvchi: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ asis. Z.Xoliqov**

**Laboratoriya mashg`ulotini olib**

**boruvchi: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ass. Z.Xoliqov**

**Amaliy mashg`ulot olib boruvchi: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ ass. T.Jonimqulov**