AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Honey Technology								
Course Code	AR227		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	4	Workload	101 *(Hours)*	Theory	2	Practice	1	Laboratory	0
Objectives of the Course	Honey Definition, classification, composition, biological characteristics, factors that affect the quality of honey, crystallization prevention methods, and honey processing plants, learning of Communique of honey production flow chart.								
Course Content	Classification of honey, honey processing operation procedures applied from the time of packaging .								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, Discussion								
Name of Lecturer(s)	Ins. Ali Kemali ÖZUĞUR								

Assessment Methods and Criteria		
Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

Recommended or Required Reading	
1	1. Modern Arıcılık Teknikleri (Prof. Dr. Musin Doğaroğlu ISBN:975-94210-0-3
2	2. Arıcılığın Temel Esasları (Prof. Dr. Ferhat Genç, Doç. Dr. Ahmet Dodoloğlu Atatürk Ü. Ziraat Fak.Yayınları No:160)
3	3. Çiçekten sofraya Balın Öyküsü(Prof. Dr. Muhsin Doğaroğlu, ISBN 978-975-08-1323-8

Week	Weekly Detailed Course Contents	
1	Theoretical	Nectar, nectar resources factors affecting
	Practice	the structure of a variety of flowers
2	Theoretical	Description of honey, the composition and production
	Practice	obtaining honey
3	Theoretical	Description of honey, the composition and production
	Practice	obtaining honey
4	Theoretical	Description of honey, the composition and production
	Practice	obtaining honey
5	Theoretical	classification of honey
	Practice	classification of honey
6	Theoretical	Classification and physical properties of honey
	Practice	Classification and physical properties of honey
7	Theoretical	biological properties of honey
	Practice	biological properties of honey
8	Intermediate Exam	MID-TERM
9	Theoretical	honey processing
	Practice	honey processing
10	Theoretical	honey processing
	Practice	honey processing
11	Theoretical	Storage and crystallization methods of prevention
	Practice	crystallization prevention methods
12	Theoretical	To consider providing storage and sale of honey
	Practice	Honey storage conditions
13	Theoretical	Turkish Food Codex in the definition of honey
	Practice	honey production
14	Theoretical	Turkish Food Codex in the definition of honey
	Practice	Visiting the company
15	Theoretical	analysis of honey

15	Practice	analysis of honey
16	Final Exam	Final exam

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	2	0	14	28
Lecture - Practice	1	0	14	14
Laboratory	5	0	2	10
Land Work	9	0	3	27
Reading	10	0	2	20
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
			Total Workload (Hours)	101
			[Total Workload (Hours) / 25*] = **ECTS**	4

**25 hour workload is accepted as 1 ECTS*

Learning Outcomes

1	To be able to comprehend factors affecting nectar, nectar resources
2	To be able to define honey and identify the combination
3	To be able to identify honey classification, biological properties and the factors affecting the quality of honey,
4	To be able to explain honey processing

Programme Outcomes *(Apiculture)*

1	Understand to bee family (ecology, behavior), needs and diseases of bees. To make needs for healthy colony.
2	Produce of bee and bee products with modern techniques
3	Undestand and use of tools and equipments uesd in Apiculture
4	Understand to nectar and pollen vegetables
5	To know nomadic apiculture conditions
6	Packing of bee products
7	Application to hygienic rules in apiculture enterprise
8	To have information of professional ethics and responsibility
9	Ability to work in team and individual
10	To communicate orally and in writing

Contribution of Learning Outcomes to Programme Outcomes *1:Very Low, 2:Low, 3:Medium, 4:High, 5:Very High*

	L1	L2	L3	L4
P1	4			4
P2		4	5	5
P4	5			
P6			5	
P7				4