



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Environmental Protection							
Course Code		OT502		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	2	Workload	50 (Hours)	Theory	1	Practice	1	Laboratory	0
Objectives of the Course		Protection of the environment and human health, knowledge and skills related to the rules.							
Course Content		Environment-related laws and regulations, Applicability of risk analysis, personal protective measures, International health and safety warnings, occupational health and safety regulations.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Individual Study					
Name of Lecturer(s)		Ins. Ayhan KARACA							

### Assessment Methods and Criteria

Method	Quantity	Percentage (%)
Midterm Examination	1	40
Final Examination	1	70

### Recommended or Required Reading

1	Environmental Protection. Hüseyin Erkul. 2012. Detay Publishing ISBN: 978-605-5216-12-2
2	Course notes (Ecology, Ayhan KARACA) 2010

Week	Weekly Detailed Course Contents	
1	Theoretical	Environmental Information Regulations.
	Practice	Examining the campus and its surroundings.
2	Theoretical	Environmental Information Regulations.
	Practice	Examination of production units in the campus.
3	Theoretical	Environmental Information Regulations.
	Practice	Introducing the plants in the campus landscape.
4	Theoretical	Risk analysis.
	Practice	Investigation in businesses close to campus.
5	Theoretical	Risk analysis.
	Practice	Investigation in businesses close to campus.
6	Theoretical	Deposition of waste.
	Practice	Investigation in businesses close to campus.
7	Theoretical	Deposition of waste.
	Practice	Investigation in businesses close to campus.
8	Preparation Work	Repetition of the topics covered in the exam preparation.
	Intermediate Exam	Mid-term exam
9	Theoretical	Individual protection measures.
	Practice	Examination of campus, school and production units in terms of occupational safety.
10	Theoretical	Individual protection measures.
	Practice	Examination of campus, school and production units in terms of occupational safety.
11	Theoretical	Individual protection measures.
	Practice	Examination of campus, school and production units in terms of occupational safety.
12	Theoretical	International health and safety warnings, occupational health and safety regulations.
	Practice	Examination of health and safety signs used in our immediate environment.
13	Theoretical	International health and safety warnings, occupational health and safety regulations.
	Practice	Examination of health and safety signs used in our immediate environment.
14	Theoretical	International health and safety warnings, occupational health and safety regulations.
	Practice	Examination of health and safety signs used in our immediate environment.



15	Theoretical	General review.
	Practice	Evaluation of observations and examinations.
16	Final Exam	Final exam.

**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	1	14
Lecture - Practice	14	0	1	14
Reading	6	0	1	6
Midterm Examination	1	7	1	8
Final Examination	1	7	1	8
Total Workload (Hours)				50
[Total Workload (Hours) / 25*] = <b>ECTS</b>				2

\*25 hour workload is accepted as 1 ECTS

**Learning Outcomes**

1	Apply the rules of protection of environment and human health.
2	To be informed about the laws and regulations related to the environment.
3	Learns environmental units and their powers.
4	Learns the methods of storage of pollutants and waste materials and protection from harmful effects.
5	Knows international health and safety warnings, occupational health and safety regulations and practices.

**Programme Outcomes (Olive Cultivation and Olive Processing Technology)**

1	To be able to identify olive, soil and water and to having knowledge these
2	To be able to comprehend knowledge botany and fruit growing
3	To be able to comprehend table olive technology and to apply
4	To be able to comprehend knowledge basic biochemistry and olive oil chemistry and to have olive oil with modern and traditional systems, to have knowledge olive oil refinery, basic process and to have apply olive oil extraction
5	To be able to preserve olive and olive products in appropriate condition
6	To be able to comprehend growing olive plant with necessary agricultural methods and to have general maintenance of olive tree
7	To be able to evaluate olive by-products
8	To be able to comprehend knowledge about vegetable genetic
9	To be able to comprehend knowledge occupational safety and have apply first aid
10	To be able to apply necessary laboratory analysis in olive and olive products production
11	To be able to apply hygiene and sanitation rules in factory
12	To be able to comprehend knowledge of professional ethics and responsibility
13	To be able to comprehend knowledge marketing of olive products and to have olive management
14	To be able to communicate verbally and literally
15	To be able to comprehend planning olive growing and production area
16	To be able to comprehend knowledge vegetable ecology and protection of environment

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

	L1	L2	L3	L4	L5
P1	3			3	
P5	5	4		4	
P7	4			5	
P9	5	5	4		5
P10					3
P11	4	5			
P12	5	4	3		
P14					3
P15		3	3	3	1
P16	5	5	5	5	2

