



## AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Production Planning							
Course Code		EU245		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	4	Workload	72 (Hours)	Theory	2	Practice	1	Laboratory	0
Objectives of the Course		In this course, it is aimed to gain competence in production and conservation practices of meat and meat products. Knowledge about Turkish meat sector							
Course Content		Production. Managing of production. Planning of productions and importances. Plants and departments. Interactions with departments. Kinds of productions and factors on decisions. Kinds of stocks, capacities and maintenances. Lay out and control methods. Regulations about meat and its products. Rules for meat industries for the staff							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, Case Study, Project Based Study, Individual Study					
Name of Lecturer(s)									

### Assessment Methods and Criteria

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

### Recommended or Required Reading

1	Üretim Yönetimi-Prof Dr. Mahmut Tekin
2	Üretim Yönetimi-Prof.Dr Aykut Top
3	Meslek Yüksekokulları için Üretim Yönetimi- Prof.Dr.Osman Demirdöğen, Yrd.Doç.Dr.Osman Küçük
4	Lectures notes

Week	Weekly Detailed Course Contents	
1	Theoretical	Production and managing. Planning of productions and importances
	Practice	Production and managing. Planning of productions and importances
2	Practice	Plants and departments. Interactions with departments.
3	Theoretical	Kinds of productions
	Practice	Kinds of productions
4	Theoretical	Decisions of production factors
	Practice	Decisions of production factors
5	Theoretical	Life of the products, designing and effects of success on products.
	Practice	Life of the products, designing and effects of success on products.
6	Theoretical	Choosing place of plant.Capacity of plants
	Practice	Choosing place of plant.Capacity of plants
7	Theoretical	Capacities and types. Planning of capacities.
	Practice	Capacities and types. Planning of capacities.
8	Intermediate Exam	Midterm
9	Theoretical	Lay out and control methods.
	Practice	Lay out and control methods.
10	Theoretical	Control of stocks
	Practice	Control of stocks
11	Theoretical	Planning of maintenances
	Practice	Planning of maintenances
12	Theoretical	Control of qualities.
	Practice	Control of qualities.
13	Theoretical	Rules for personal on meats industries.
	Practice	Rules for personal on meats industries.
14	Theoretical	Rules for personal on meats industries.



14	Practice	Rules for personal on meats industries.
15	Theoretical	Regulations for meat and products. Regulations of conservations for meat and products.
	Practice	Regulations for meat and products. Regulations of conservations for meat and products.
16	Practice	Final exam
	Final Exam	Final exam

**Workload Calculation**

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	1	14
Seminar	1	10	1	11
Midterm Examination	1	7	1	8
Final Examination	1	10	1	11
Total Workload (Hours)				72
[Total Workload (Hours) / 25*] = ECTS				3
*25 hour workload is accepted as 1 ECTS				

**Learning Outcomes**

1	To be able to comprehend planning of production
2	To be able to comprehend regulations about production of meat and meat products.
3	To be able to comprehend regulations about conservation of meat.

**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

