



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Olive Growing							
Course Code		ZYD116		Course Level		Short Cycle (Associate's Degree)			
ECTS Credit	5	Workload	122 (<i>Hours</i>)	Theory	2	Practice	2	Laboratory	0
Objectives of the Course		Introduction of varieties of olives, first by recognizing the range of olives, olive cultivation by the cultural practices of this kind to be made to provide timely and appropriate manner.							
Course Content		Quantities of olive production in the world and in our country, export and import data by giving up to date information about where we were. Olive varieties introduced and how much is done in our country and which varieties are grown in areas in which you will be informed. olive botany, physiology and climatic requirements will be taught. Then, after explaining the kind of garden plant selection and general maintenance work will be discussed.							
Work Placement		N/A							
Planned Learning Activities and Teaching Methods				Explanation (Presentation), Demonstration, Discussion, 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	Zeytin Yetiştiriciliği, Özkaya, M. T., Kaynaş, N., Özkan, A., 2008
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Week	Weekly Detailed Course Contents	
1	Theoretical	Introduction to the lecture, olive cultivation in the World and in Turkey
	Practice	The introduction of olive varieties
2	Theoretical	Date of olives and olive oil
	Practice	The introduction of olive varieties
3	Theoretical	Systematics and Botanical Characteristics of olive
	Practice	Giving bordeaux mixture to trees and preventive spraying
4	Theoretical	Physiological characteristics of the olive tree
	Practice	Giving bordeaux mixture to trees and preventive spraying
5	Theoretical	Physiological characteristics of the olive tree
	Practice	technical trip to the company
6	Theoretical	Ecological requirements of the olive tree
	Practice	annual maintenance works
7	Theoretical	Introduction of the types of table olives and olive oil
	Practice	annual maintenance works
8	Intermediate Exam	Midterm Exam
9	Theoretical	Olive regions, grown varieties, varieties of major foreign
	Practice	Steel replication, steels to be green and preparation and rooting
10	Theoretical	olive varieties and selection of seedlings
	Practice	Steel replication, steels to be green and preparation and rooting
11	Theoretical	sapling planting, garden plant
	Practice	Garden placing, grub tree bottoms
12	Theoretical	sapling planting, garden plant
	Practice	pruning
13	Theoretical	Maintenance procedures after planting (Watering, fertilizing, pruning and so on)
	Practice	Regulation of drip irrigation pipes
14	Theoretical	maintenance procedures after planting
	Practice	To get the vaccine on the rootstock seed
15	Theoretical	General review and evaluation



15	Practice	technical trip to the company
16	Theoretical	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	14	0	2	28
Lecture - Practice	14	0	2	28
Assignment	5	0	5	25
Land Work	7	0	1	7
Reading	8	0	4	32
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
Total Workload (Hours)				122
[Total Workload (Hours) / 25*] = ECTS				5

*25 hour workload is accepted as 1 ECTS

Learning Outcomes

1	To be able to comprehend the characteristics of olive fruit and botanical systematics
2	To be able to comprehend Physiology of the olive tree to ensure learning
3	To be able to comprehend Olive varieties to ensure learning
4	To be able to comprehend proper olive varieties to choose
5	To be able to comprehend basic care for the olive tree

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	1	1			1
P2	5	5	3	2	3
P3	2	1	1		
P4	1	2	1		
P6	1	1	5	5	5
P8		2			
P10	1	2			
P13	3	1	4	4	2
P15	1	2	3	4	5
P16	2	2	1	1	1

