

AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Table Olives Technology II								
Course Code		ZYD229		Couse Level		Short Cycle (Associate's Degree)				
ECTS Credit	4	Workload	54 (Hours)	Theory		2	Practice	2	Laboratory	0
Objectives of the Course		Olive cultivation and plant breeding using the theoretical lessons they have learned in practice to consolidate								
Course Content		course will be covered with garden plant in the production of seedlings, pruning, irrigation, fertilization, to the cultural processes, seedling production by vaccination and to change the types of applications								
Work Placement		N/A								
Planned Learning Activities and Teaching Methods			Explana	tion	(Presentati	ion), Demons	tration, Disci	ussion		
Name of Lecturer(s)										

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

Recommended or Required Reading

Week	Weekly Detailed Course Contents						
1	Theoretical Garden plant, variety selection, planting saplings						
	Practice	Garden plant, variety selection, planting saplings					
2	Theoretical	Garden plant, variety selection, planting saplings					
	Practice	Garden plant, variety selection, planting saplings					
3	Theoretical	Filled olive production					
	Practice	Filled olive production					
4	Theoretical	Giving bordeaux mixture to trees and preventive spraying					
	Practice	Giving bordeaux mixture to trees and preventive spraying					
5	Theoretical	technical trip to the company					
	Practice	technical trip to the company					
6	Theoretical	Black olive production					
	Practice	Black olive production					
7	Theoretical	Steel replication, steels to be green and preparation and rooting					
	Practice	Steel replication, steels to be green and preparation and rooting					
8	Practice	Midterm Exam					
	Intermediate Exam	Midterm Exam					
9	Theoretical	Steel replication, steels to be green and preparation and rooting					
	Practice	Steel replication, steels to be green and preparation and rooting					
10	Theoretical	Garden placing, grub tree bottoms					
	Practice	Garden placing, grub tree bottoms					
11	Theoretical	Oil filtration and filling.					
	Practice	Oil filtration and filling.					
12	Theoretical	Regulation of drip irrigation pipes					
	Practice	Regulation of drip irrigation pipes					
13	Theoretical	oil analysis					
	Laboratory	oil analysis					
14	Theoretical	To get the vaccine on the rootstock seed					
	Practice	To get the vaccine on the rootstock seed					
15	Theoretical	oil analysis					
	Laboratory	oil analysis					



16	Practice	FINAL EXAM	
	Final Exam	FINAL EXAM	

Workload Calculation							
Activity	Quantity		Preparation	Duration	Total Workload		
Lecture - Practice	13		0	4	52		
Midterm Examination	1		0	1	1		
Final Examination	1		0	1	1		
	54						
[Total Workload (Hours) / 25*] = ECTS							
*25 hour workload is accepted as 1 ECTS							

Learning Outcomes

- 1 To be able to comprehend adequate knowledge and experience on the cultivation of olive trees
- 2 To be able to make olive processing and analysis applications

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
- 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 rafinery, basic process and to have apply olive oil extraction
- 5 To be able to preserve olive and olive products in appropriate condition
- 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 necessray 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 proffessional ethics and responsibility
- 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

