



AYDIN ADNAN MENDERES UNIVERSITY COURSE INFORMATION FORM

Course Title		Table Olives Technology II							
Course Code		ZYD229		Course 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				Explanation (Presentation), Demonstration, Discussion					
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
Total Workload (Hours)				54
[Total Workload (Hours) / 25*] = ECTS				2

*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
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

