AYDIN ADNAN MENDERES UNIVERSITY
COURSE INFORMATION FORM

Course Title	Olive Oil Technology I								
Course Code	ZYD231		Couse Level	Short Cycle (Associate's Degree)					
ECTS Credit	5	Workload	94 *(Hours)*	Theory	2	Practice	2	Laboratory	0
Objectives of the Course	This course provides students with TS in accordance with the Turkish Food Codex and to teach students the yield of the olive oil, olive oil production by transferring all the methods of the present with the past, to give high quality oil production parameters and aimed to gain qualifications in this regard.								
Course Content	Criteria and factors that affect the quality of olive oil production process								
Work Placement	N/A								
Planned Learning Activities and Teaching Methods	Explanation (Presentation), Demonstration, 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	Zeytinyağı Üretim Teknolojisi, Prof. Dr. Muammer Kayahan, Prof. Dr. Aziz Tekin, Ankara, 2006.
2	Zeytinyağı, Göğüş, F., Özkaya, M.T., Ötleş, S. (2009).. Ankara. Eflatun Yayınevi
3	Bitkisel Yağ Teknolojisi, Sebahattin Nas; Hüsnü Yusuf Gökalp; Mahmut Ünsal. Pamukkale Üniversitesi Mühendislik Fakültesi, Ders Kitapları Yayın no: 005

Week	Weekly Detailed Course Contents	
1	Theoretical	Importance of oil for human consumption
	Practice	Sources recognition of fats and oils
2	Theoretical	Sources of fats and oils, Classification and Usage
	Practice	Sources of fats and oils, Classification and Usage
3	Theoretical	Oil Varieties in turkey
	Practice	Recognition of Varieties of Olive Oil
4	Practice	The Effects Zeyitnyağı harvest, Harvest Methods
5	Theoretical	Transportation and Storage of olives
	Practice	Investigation entity Landscape Oil Storage
6	Theoretical	Olive Oil Production in History
	Practice	Investigation entity Landscape Oil Storage
7	Theoretical	Processing of olive oil
	Practice	Screening in olive oil tight Machines
8	Intermediate Exam	MID-TERM
9	Theoretical	Processing of olive oil
	Practice	Processing of olive oil
10	Theoretical	Processing of olive oil
	Practice	Processing of olive oil
11	Theoretical	Discrete Systems Used in the Production of olive oil
	Laboratory	Determination of acidity of olive oil
12	Theoretical	Continuous Systems Used in the Production of olive oil
	Practice	Olive Oil Museum Technical Tour
13	Theoretical	Effects of Processing Method on Quality of Olive Oil
	Practice	olive Oil Tasting
14	Theoretical	Efficiency-Enhancing Substances
	Practice	olive Oil Tasting
15	Theoretical	Education Rules and Tasting Olive Oil Tasting

15	Practice	olive Oil Tasting
16	Final Exam	FINAL EXAM

Workload Calculation

Activity	Quantity	Preparation	Duration	Total Workload
Lecture - Theory	2	0	14	28
Lecture - Practice	2	0	14	28
Assignment	4	0	5	20
Laboratory	1	0	1	1
Reading	3	0	5	15
Midterm Examination	1	0	1	1
Final Examination	1	0	1	1
			Total Workload (Hours)	94
			[Total Workload (Hours) / 25*] = **ECTS**	4

**25 hour workload is accepted as 1 ECTS*

Learning Outcomes

1	To be able to comprehend The composition of olive oil,
2	To be able to comprehend Olive oil production process
3	To be able to comprehend Factors affecting the degradation of the quality of olive oil and olive oil,
4	To be able to comprehend the issues of adulteration of olive oil

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 rafinery, 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 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
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
P4	5	5	5	5
P5			2	
P10				3
P11		2		
P12				4